

# FINAL DINNER OF THE PROGRAM CONFERENCE IN THE TAIGA



## DAY 3 FINAL DINNER

### COLD STARTERS

Cold starters

Assorted meat (tongue beef, beef roll, chicken roll, baked carbonate with cherry tomatoes and walnut)

Cheese plate of spicy varieties of cheese with almonds, walnuts, honey and baked pepper sauce with crackers and grapes

Cold smoked omul

Cold smoked whitefish

Assorted vegetables (cucumbers, tomatoes, peppers, cherry tomatoes with herbs)

Pita bread, onion and sesame buns

### MAIN COURSE

Lamb on the spit

### GARNISH

“Parisien”

Grilled vegetables

### SALADS

Salad of vegetables, olives and cheese Feta, dressed with Greek sauce

Salad with beef tenderloin, boiled tongue, fresh pepper, apple, pickled cucumber, leek, celery root on a potato cake. Dressed with orange and lemon sauce

Salad of lightly salted salmon, shrimps, eggs, broccoli and sweet pepper

### DESSERTS

Honey

Cedar nuts

Cranberry

Fruit and berry assortment

Meringue with berry mousse

Oriental sweets

### DRINKS

Sea-buckthorn drink

Tizan invigorating (Sagan-Dalya, rose hip, lemon, honey, black tea)

Tizan soothing (thyme, mint, raspberry jam, lime, green tea)