Caviar 2022

Sturgeon Caviar

***Domestic**

Classic California White Sturgeon **1 oz $ 49**

From the largest fresh water fish in North America, Pacific White Sturgeon's flavor is clean with a creamy, lingering finish. Color ranges from dark gray to light brown. Sustainable farmed

***Imported**

Giavari Beluga Hybrid (Italy) **1 oz $ 79**

The hybrid beluga is sustainable and the closest available to the true beluga. Medium to large grey-black eggs with a creamy mild flavor and a smooth and silky texture. Sustainable farmed

Premier Belgian Osetra **1 oz $ 75**

medium size pearls, color can range from amber to dark brown with a pronounced "nutty" finish. Sustainable farmed

Siberian Sturgeon **1 oz $ 49**

Buttery well balanced sea flavor, chocolate brown darker color from the North East region of Poland. Sustainably farmed.

Other Caviar & Roe

***Domestic**

American Paddlefish **1 oz $ 35**

Harvested from the Mississippi & White River. Color ranges from light green to dark steel grey. A fine yet less expensive alternative to the sturgeon caviar. Wild

American Salmon Roe **1 oz - $12 4 oz - $ 45**

Sourced from deep cold waters of the Northern Pacific Ocean in Alaska. Clean and sustainable with juicy sweetness and an extraordinary flavor of the sea. Wild

***Imported**

Smoked Trout Roe (Denmark) **2 oz** $ **29**

Cold smoked in NC, lightly seasoned with sea salt this is a party pleaser.

Also available: Crème Fraiche $ 12.95 / 4 ounce
Blini 6.95 / 16 pieces