

Caviar 2023 *advance order required except where noted***

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 ** (in stock)**

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** (in stock)**

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**

Rainbow Trout Roe (Denmark/France) **2 oz \$ 29** (in stock)**

Vibrant orange with medium size grains and a crisp, briny finish.

**Also available: Crème Fraiche \$ 12.99 / 4 ounce
Homemade Blini \$ 6.99 (6 pc)**