

Caviar List

Osetras

Osetra Gold \$79.99: Sourced from the *Acipenser gueldenstaedtii* sturgeon raised in **Georgia** (the country), features **light gold medium-sized** pearls. These lustrous golden pearls are known for their **firm texture and rich, nutty flavor**, with delicate hints of the sea. It is considered one of the finest Osetra varieties, perfect for those seeking an elegant and luxurious caviar experience.

Caspian Royal Osetra \$75: Harvested from mature sturgeon in the **Caspian Sea (Georgia)**, this caviar is celebrated for its **medium to large, firm pearls that range in color from golden to dark brown**. The texture is **smooth and creamy, with a rich, nutty taste** that carries subtle notes of the sea. Its delicate, briny aroma and refined flavor profile make it a favorite among caviar connoisseurs. Perfect for serving on blinis with crème fraîche or enjoyed simply on its own, it is a hallmark of elegance and sophistication.

Osetra Royal \$75: Renowned for its luxurious, **medium-sized pearls**, Osetra Royal caviar offers a **delicate, nutty flavor with a clean, briny finish**. Harvested from the Osetra sturgeon in **China**, this premium caviar is celebrated for its rich, golden-brown hue and creamy texture, making it a sophisticated addition to any gourmet experience.

Platinum Osetra \$65: Sourced in **Moldova** from the *Acipenser gueldenstaedtii* sturgeon. Features **medium to large pearls with a striking platinum-gray hue**. The caviar offers a firm texture and a **nutty, crisp, buttery flavor with a subtle briny finish**. Platinum Osetra is prized for its refined taste and elegant presentation, making it a premium choice for high-end events and gourmet dining.

High End

Beluga Hybrid \$85: Sourced in **Moldova** from a cross between the Beluga sturgeon (*Huso huso*) and the Siberian sturgeon (*Acipenser baerii*), **offers large, smooth pearls**. The caviar delivers a **rich, buttery flavor with a slightly firmer texture than traditional Beluga**, offering a sophisticated balance of **creaminess and brine**. It's a luxurious choice for true caviar aficionados.

Kaluga Imperial \$59: Kaluga Imperial caviar, from the hybrid *Huso dauricus* and *Acipenser schrenckii* sturgeon, features **large, glossy pearls with a dark, rich color**. Farmed in the pristine waters of the **Amur River (Northeast Asia)** this imperial-grade caviar is known for its **rich, buttery taste and smooth texture**, offering a slightly **firmer bite** compared to Kaluga Gold. Its deep, complex flavor and luxurious profile make it a top-tier choice for gourmet dining.

White Sturgeon \$49: Raised in the pristine waters of Italy/USA this White Sturgeon caviar features **dark gray medium to large pearls**. The caviar has a creamy, silky texture with a mildly briny flavor and notes of butter and hazelnut. White Sturgeon caviar is favored for its classic, refined taste and is a staple in luxury dining.

Kaluga Fusion \$59: produced from the hybrid of the Kaluga sturgeon (*Huso dauricus*) and the Amur sturgeon (*Acipenser schrenckii*), offers large, glossy pearls. Sourced from sustainable farms, the caviar delivers a rich, **buttery flavor with a smooth finish**, reminiscent of Beluga caviar. The pearls are firm and indulgent, offering a luxurious taste of the East.

Paddlefish \$35: Paddlefish roe offers **small to medium pearls** with a **silvery-gray color**. Often considered a sustainable alternative to traditional caviar, Paddlefish roe has a **smooth, earthy flavor with a mild briny finish**, making it an affordable and delicious option for those seeking an authentic American caviar experience.

Roes & Tobikko

Salmon Roe \$12 1oz, \$45 3.5oz: Chum salmon roe boasts large, bright orange pearls. The pearls are firm and bursting with briny, fresh flavors, accompanied by a slightly sweet, rich finish. Chum roe is often used in sushi or as a garnish, offering a bold, savory flavor that pairs well with a variety of dishes.

Trout Roe \$29 50g: Harvested from freshwater trout in the pristine waters of Tbilisi Georgia, this roe is known for its **bright, vibrant orange pearls**, averaging 3-4 mm in diameter. The roe offers a **crisp texture with a clean, briny flavor and a hint of sweetness**, making it ideal for adding both color and flavor to appetizers, sushi, or gourmet dishes. It's prized for its freshness and balanced taste.

Smoked Trout Roe \$39.99 50g: This smoked variation of trout roe is delicately infused with a light smokiness, enhancing its **natural briny and sweet profile**. The pearls, approximately 3-3.5 mm in size, retain their **firm, crisp texture** while offering a more complex flavor with **hints of wood smoke**. Ideal for pairing with crackers, blinis, or creamy spreads, this roe provides a unique twist on the classic trout roe experience.

Black, Red, Wasabi, Orange \$18 50g: his roe has a mildly sweet and salty flavor with a crunchy texture, making it a popular topping for sushi and sashimi. Its bold color adds an appealing visual contrast to dishes while providing a delightful burst of flavor and texture.

-Crème Fraiche is available for \$12.99, Blinis are made in house for \$3.99/pkg (approx. 8/pkg)

-All tins of caviar are 30g (approx. 1.1oz). Larger sizes can be ordered with 3-5 days' notice. Caviar Pack sizes: 30g, 50g, 100g, 255g, 500g, 1000g