

# RETAIL CAVIAR PRICES 2017

## American – Sustainable Farm Raised

**American White Sturgeon Caviar – T-Rex (Classic)** **\$69 / oz**

*California*

Native to California, this caviar comes from the largest fresh water fish in North America, the Pacific White Sturgeon. This farm-raised sturgeon is highly regarded for the sustainable caviar it produces with platinum to brown hues and generously sized pearls. The flavor is clean on the palate with fresh nuances complemented by a creamy, lingering finish.

**American White Sturgeon Caviar – Royal Amber** **\$75 / oz\*\***

*California*

Premium California farmed-raised caviar as an alternative to wild caviar. Medium grains ranging in color from dark gray to light brown. Consistently fresh and extremely high quality and especially appreciated for its clean, creamy and delicate flavor. This fresh product is derived from North America sturgeon, raised in Sacramento California.

**Osetra Amber – La Paz** **\$69 / oz\*\***

*North Carolina*

This premium Osetra caviar is produced by Russian sturgeon, originating from the Caspian Sea. Now hatched and raised in a pristine aqua farm in mountains of North Carolina, these sturgeon produce caviar with a Malossol cure (lightly salted). Each tin is handpicked and selected for its color, size, freshness, flavor and texture. With a color ranging from dark to amber brown and a pronounced, pleasingly nutty flavor, this osetra caviar is sure to be appreciated by the caviar novice and aficionado alike.

## American – Sustainable Wild Caught

**Paddlefish** **\$35 / oz**

*USA*

American Paddlefish, also known as "spoonbill" because of its duckbill-like snout, is a cartilaginous cousin to the sturgeon wild caught in the Mississippi River. Our fine paddlefish roe harvested from the Mississippi and White River systems ranges in color from light green to dark steel gray, and is comparable to Caspian Sea Sevruga in flavor. A fine yet less expensive alternative to sturgeon caviar.

**Salmon Roe** **\$12 / oz**

*USA*

Our delicious salmon roe is sourced from the deep cold waters of the northern Pacific Ocean surrounding Alaska. The salmon from this region are prized for producing caviar with larger, firmer beads. The product is clean and sustainable, exploding with juicy sweetness and extraordinary flavor of the sea. This high quality Ikura, salmon caviar is a perfect treat for the discriminating sushi enthusiast.

## Imported – Sustainable Farm Raised

**Israeli Osetra Caviar** **\$75 / oz\*\***

*Israel*

This true "Osetra" caviar is produced by the eggs of the Russian sturgeon *Acipenser gueldenstaedtii*, that have medium sizes pearls with a brilliant appearance ranging from dark to amber brown and has a pronounced and pleasingly nutty finish on the palette creating a heavenly experience for every gourmet.

**Rainbow Trout Roe** **\$12 / oz\*\***

*Spain*

This roe, from the finest farm-raised European rainbow trout, produces a pristine caviar with a mild and delicate flavor. The vibrant orange, medium size grains of our trout roe exude a crisp, briny tang. Best enjoyed on a blini or toast point, with a dollop of crème fraîche, or finish off any fish dish or salad with this visually appealing roe.