

Great Atlantic Trading

1. Premier Beluga Caviar \$ 69

Giaveri Royal Beluga Hybrid Caviar

Fresh, malossol cured sturgeon caviar from the Beluga/Siberian hybrid

Color: Dark, mostly black to grey, some brownish grains.

Flavor: Creamy, mild and well-balanced. Lighter butter taste than true Beluga caviar, subtle nutty and briny flavor of Siberian caviar.

Texture: Smooth and silky. Medium to large grains with delicate texture.

*The Beluga sturgeon produces the world's most sought after, top-dollar caviar, which has led to the species being declared critically endangered in the wild. **Beluga caviar has been banned in the United States since 2005 by the Fish and Wildlife Service, but roe from Beluga hybrid species are still allowed.** This fine, sustainable caviar is the closest product available to true Beluga. Collected from the hybrid offspring of female Beluga (Huso Huso) and male Siberian (Acipenser Baerii*

2. Classic White Sturgeon \$ 49

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. Characterized by medium grains ranging in color from dark gray to light brown, American White Sturgeon is consistently fresh and extremely high quality and especially appreciated for its clean, creamy and delicate flavor. Raised in Sacramento, California in conformity with all international health, animal welfare and environmental regulations, this is a truly spectacular All-American sturgeon caviar which we are pleased to offer as an alternative to a wild caught product.

3. Salmon Caviar \$ 12

This 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 an extraordinary flavor of the sea. This high quality Ikura, salmon caviar is a perfect treat for the discriminating sushi enthusiast.