Caviar 2020

**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*

**American Paddlefish** 1 oz $35
Also known as “spoonbill” because of its duckbill-like snout and is cousin to the Hackleback sturgeon. Harvested from the Mississippi & White River. Color ranges from light green to dark steel grey. *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*

**Bourbon Barrel Smoked Salmon Roe** 1 oz *wild*
Cold smoked from oak bourbon barrels, the high-quality beads are large and firm.

**Giavari Beluga Hybrid (Italy)** 1 oz $79
Banned in the US, caviar from the Beluga Sturgeon is the most sought after in the world. 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*

**Karat Osetra, Amber (Israel)** 1 oz $69
Medium size pearls, color can range from amber to dark brown with a pronounced “nutty” finish. *Sustainable farmed*

**Sevruga, (Romania)** 1 oz $75
Smooth yet firm texture with rich taste of salt and butter. Dark steel grey color with small to medium sized pearls. Traditional. *Sustainable farmed*

Also available:  
Crème Fraiche $12.95  
Blini $6.95