**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*

Sevruga, (Romania)  
1 oz  $69
*Smooth yet firm texture with rich taste of salt and butter. Dark steel grey color with small to medium sized pearls. Traditional. Sustainable farmed*

**Other Caviar & Roe**

**Domestic**

American Paddlefish  
1 oz  $35
*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
*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**

Smoked Trout Roe (Denmark)  
2 oz  $29
*Cold smoked in NC, lightly seasoned with sea salt this is a party pleaser.*

Also available:  
Crème Fraiche  $12.95  /  4 ounce  
Blini 6.95  /  16 pieces