



Caviar selections for December 2015

ITALIAN BAERII OSETRA



Origin: Italy – Status: Farmed

Farmed in Italy, the Siberian Sturgeon is of medium size, yielding eggs with a clean and buttery taste.

1 oz. \$43.35 / 2 oz. \$86.70 / 4.4 oz. \$190.74

BULGARIAN OSETRA



Origin: Bulgaria – Status: Farmed

Caspian Sea Sturgeon being farmed in the Danube River region of Bulgaria. This caviar has all the well-known characteristics of the Caspian Sea Osetra including color, size and nutty flavor.

1 oz. \$80.00 / 2 oz. \$160.00 / 4.4 oz. 352.00

WHITE STURGEON



Origin: Italy – Status: Farmed

Farmed in Italy, the White Sturgeon is of medium size, yielding eggs with a very rich nutty buttery taste.

1 oz. \$40.00 / 2 oz. \$80.00 / \$176.00

HACKLEBACK



Origin: U.S.A. – Status: Wild

Prized for its sweet buttery flavor that looks like black velvet. It is the smallest and most common Sturgeon in North America.

1 oz. \$25.00 / 2 oz. \$50.00 / 4.4 oz. \$110.00

PADDLEFISH – AMERICAN STURGEON



Origin: U.S.A. – Status: Wild

This caviar is harvested from the wild cousin of the Caspian Sturgeon and has a nice creamy flavor with crunchy texture.

1 oz. \$22.35 / 2 oz. \$44.70 / 4.4 oz. \$98.34

TROUT ROE

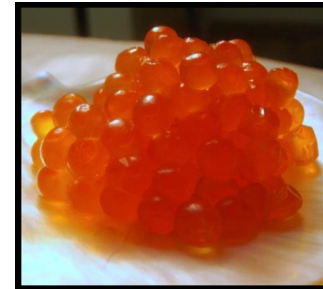


Origin: Denmark – Status: Farmed

With an assertive bold flavor, these firm translucent pink berries have what looks like a tiny orange eye in the center.

4 oz. \$30.00

SALMON ROE

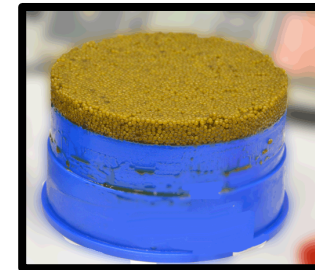


Origin: U.S.A. – Status: Wild

Sometimes referred to as “red caviar” or “colorful caviar”. Perfect garnish for all food types! It is lightly salted and prized for its larger, firmer bead and juicy sweetness.

8 oz. \$16.00

IMPERIAL GOLDEN HYBRID



Origin: Asia – Status: Farmed

With a golden brown color, this caviar has a very rich, smooth and buttery flavor.

1 oz. \$166.70 / 2 oz. \$333.40 / 4.4 oz. \$733.48