

Caviar

1st - American Siberian

Raised in commercial fisheries located in Florida, Siberian Sturgeon Caviar produces a medium sized roe that is dark gray in color. The highlight is the Siberian Sturgeon Caviar's flavor, which is revered for its soft buttery, lightly salted taste that smoothly melts in your mouth.

Similar in taste and texture to Ossetra caviar, Siberian Sturgeon Caviar has quickly become a favorite among caviar enthusiasts. For a more economical alternative to Ossetra caviar, Siberian Sturgeon Caviar is an excellent choice.

Approximately \$60 oz.

2nd - Russian Sevruga

This Caspian Sea caviar consists of smaller roe than that of the other two main caviar varieties. However, what it lacks in size, the Sevruga more than makes up in its intense flavor. Sevruga caviar is saltier and richer in taste, which is why it is often referred to as the “Strong Sturgeon”.

The Russian Sevruga’s texture consists of a mid-toned gray roe that is robust with flavor. It is also notable for its rather crunchy texture and deep flavors of salt and butter. The other main varieties of Iranian and Russian caviar are more delicate and smooth in comparison. Compared to the Iranian Sevruga, the Russian Sevruga is slightly less salt-infused in flavor and consists of a brighter roe.

Approximately \$150 oz.

3rd - Iranian Karaburun Ossetra

Karaburun Caviar is a variety of Iranian Ossetra Caviar which boasts a nutty, creamy roe. The flavor can only be described as a perfect balance of salt and butter undertones. The texture is silky yet separate eggs hold together well in a mass.

Karaburun caviar is distinct in that it is one of the only remaining wild sturgeon that is not considered an endangered species because of the efforts put forth by the Iranian Ministry of Fisheries.

Efforts to insure sustainability of Karaburun Caviar include the raising of millions of young sturgeon in a controlled environment before releasing the fingerlings into the Caspian Sea. Once the sturgeon have matured, they are caught and delicately harvested by the same fisheries that released them into wild. As a result, Karaburun Caviar has become one of the most sought after caviars in the world as it is truly the only proper Beluga substitute.

Approximately \$200 oz.