



RUSSIA HOUSE RESTAURANT & LOUNGE
WINTER RESTAURANT WEEK 2018



OPTIONAL CAVIAR COURSE

*We Will Be Offering an Optional Caviar Course for Our Restaurant Week Guests
At Special Discounted Rates on Our Finest Caviar.
*RESTAURANT WEEK DINING ROOM GUESTS ONLY**

CAVIAR

Caviar is considered by some to be the "Food of the Gods." For centuries, the Salted Roe of the Sturgeon has been highly prized. The ancient Phoenicians used Caviar to sustain them in times of war and famine. Pliny and Ovid wrote about it and Russian Tsars reserved the delicate eggs for themselves.

ROYAL OSETRA 1oz.

~~\$195~~ **\$95**

*Taken from the Largest of Sturgeons, Osetra Caviar is Highly Prized.
It is Silvery-Grey in Color, a Large Firm Grain, & a Crisp Briny Finish.
Raised in the Finest Rivers of Eastern Europe.*

ROYAL WHITE STURGEON 1oz.

~~\$135~~ **\$70**

With a Rich Flavor Profile, Two-Tone Silvery Grey Grain, This Caviar Has a Full Buttery Finish Which is Reminiscent of Walnuts and Cream.

PLAZA BAERII 1oz.

~~\$90~~ **\$50**

Farmed Siberian Sturgeon, Small to Medium Grain, Iridescent Grey, with a Briny yet Light Finish.

AMERICAN STURGEON 1oz.

~~\$55~~ **\$35**

Similar to Sevruga in Size and Color. It Differs in Flavor Resulting from the Waters. It Does Not Have the Crisp Salt Water Finish of the More Expensive Varieties.