



LATE NIGHT CAVIAR HAPPY HOUR

SUNDAY - THURSDAY: 11^{PM} - CLOSE

FRIDAY - SATURDAY: 12^{AM} - 2^{AM}

Caviar has been called 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

~~\$195~~ \$95

Taken from the Largest of Sturgeons. It is Silvery-Grey in Color; a Large Firm Grain with a Crisp Briny Finish. Raised in the Finest Waters of the Balkan Peninsula, Osetra is one of the World's Most Prized Caviars Still Available on the Market

ROYAL WHITE STURGEON

~~\$135~~ \$75

*Rich Flavor Profile, Two-Tone Silvery Grey Grain with a Full Buttery Finish
That has been described like "Walnuts & Cream"*

PLAZA BAERII

~~\$90~~ \$65

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

AMERICAN STURGEON

~~\$55~~ \$45

Similar to Sevruga in size and color. It differs in flavor resulting from North American waters. It does not have the crisp Salt Water finish of the more Highly prized varieties.

CAVIAR IS SERVED IN 1oz JARS, ACCOMPANIED BY
TRADITIONAL BLINIS (RUSSIAN CREPES),
FINELY CHOPPED EGG & RED ONION, AND SOUR CREAM,
WITH "MOTHER OF PEARL" SPOONS TO PRESERVE THE DELICATE FLAVOR