





Long revered as the premier caviar supplier to four star chefs, luxury cruise lines and gourmet retailers, Caviar Russe meets and exceeds the exacting requirements of the most demanding connoisseurs. We offer a unique, unsurpassed selection of the finest, first quality caviar available, directly sourced and discriminately selected from each harvest. All of our caviar is hand packed fresh from original tins for each specific order and available to be shipped overnight for next day delivery.

## IMPORTED CAVIAR MALOSSOL SUSTAINABLY HARVESTED

	28g 1oz	50g 1.75oz	125g 4.4oz	250g 8.8oz	500g 1.1lb	1kg 2.2lb
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### CASPIAN SEA

000 BELUGA	—	—	—	—	—	—
ALMAS OSETRA	\$595	\$1040	\$2615	\$5225	\$10445	\$20885
PLATINUM OSETRA	\$345	\$595	\$1495	\$2985	\$5965	\$11925
GOLD OSETRA	\$295	\$515	\$1295	\$2585	\$5165	\$10295
SELECT OSETRA	\$145	\$250	\$635	\$1265	\$2525	\$5045
CLASSIC OSETRA	\$95	\$165	\$415	\$825	\$1645	\$3285



To order, please visit our website at [www.CaviarRusse.com](http://www.CaviarRusse.com) or call 1(800) 2-CAVIAR



### CASPIAN SEA 000 BELUGA

*Huso huso*

Traditionally the largest of all Caspian pearls, the rare delicate light grey berries of the Beluga offer elegantly mild and buttery flavor.



### CASPIAN SEA "ALMAS" OSETRA

*Acipenser gueldenstaedtii*

Exceptionally rare, the large pale gold albino eggs, strikingly light and gold in hue, offer a unique tasting opportunity as they are seldom available.

*limited availability*



### CASPIAN SEA PLATINUM OSETRA

*Acipenser gueldenstaedtii*

The most sought after and elegant of Caspian Osetra deliver firm platinum hued pearls which present a delicate buttery flavor most resemblant to Beluga.



### CASPIAN SEA GOLD OSETRA

*Acipenser gueldenstaedtii*

Historically reserved for the royalty, the unique gold eggs of the Caspian Osetra remain firm and distinctive, with complex and abundant flavor.



### CASPIAN SEA SELECT OSETRA

*Acipenser gueldenstaedtii*

Light in cast, medium to large in grain, the amber hued eggs of the the caspian osetra offer a mild yet precise indulgence, that has been long admired by connoisseurs.



### CASPIAN SEA CLASSIC OSETRA

*Acipenser gueldenstaedtii*

Deep brown in color, medium to large in size, Classic Osetra delivers caviar that is nutty and full flavored boasting traditional Caspian Osetra character.



## IMPORTED CAVIAR MALOSSOL AND PRESSED

*SUSTAINABLY HARVESTED*

	28g 1oz	50g 1.75oz	125g 4.4oz	250g 8.8oz	500g 1.1lb	1kg 2.2lb
<b>CASPIAN SEA</b>						
SELECT SEVRUGA	\$145	\$250	\$635	\$1265	\$2525	\$5045
CLASSIC SEVRUGA	\$95	\$165	\$415	\$825	\$1645	\$3285
STERLET	\$85	\$145	\$365	\$695	\$1375	\$2745
OSETRA PRESSED	\$95	\$165	\$415	\$825	\$1645	\$3285
<b>SIBERIAN</b>						
SIBERIAN STURGEON	\$75	\$130	\$325	\$645	\$1285	\$2565
SIBERIAN PRESSED	\$75	\$130	\$325	\$645	\$1285	\$2565



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#### CASPIAN SEA SELECT SEVRUGA

*Acipenser stellatus*

These rare select eggs, light in hue, and rich with flavor, are robust yet delicate in composition.



#### CASPIAN SEA CLASSIC SEVRUGA

*Acipenser stellatus*

The smallest in grain, these fragile dark grey eggs possess a strong and brilliant quality with traditional Caspian character.



#### STERLET

*Acipenser ruthenus*

Caviar from the lesser known Sterlet sturgeon is most similar to Sevruga with regard to size and overall appearance offering an assertive styled caviar with a clean finish.



#### SIBERIAN STURGEON

*Acipenser baerii*

Originating from pure Siberian sturgeon stocks of the Lena, Baeri caviar is deep mahogany to black in color, small to medium in grain, and expresses a clean focused flavor brimming with taste.



#### CASPIAN OSETRA PRESSED

*Acipenser gueldenstaedtii*

Solely the culmination of broken grain Osetra, pressed together to form a rich and concentrated caviar mass presenting the flavor characteristics of Caspian Osetra.



#### SIBERIAN PRESSED

*Acipenser baerii*

Artfully crafted from broken grain Siberian Sturgeon Caviar to create a powerfully rich and concentrated jet black caviar wax.

# AMERICAN CAVIAR MALOSSOL AND ROE

SUSTAINABLY HARVESTED

	28g 1oz	50g 1.75oz	125g 4.4oz	250g 8.8oz	500g 1.1lb	1kg 2.2lb
PACIFIC STURGEON	\$65	\$115	\$285	\$565	\$1125	\$2245
SHOVELNOSE	\$50	\$85	\$210	\$435	\$865	\$1725
PADDLEFISH	\$30	\$50	\$130	\$255	\$500	\$995
PACIFIC SALMON	—	—	—	\$45	—	—
PACIFIC STEELHEAD TROUT	—	—	—	\$65	—	—
FLYING FISH	—	—	—	\$45	—	—



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or call 1(800) 2-CAVIAR



### PACIFIC STURGEON

*Acipenser transmontanus*

From Pacific northwest lineage, and also known as White Sturgeon, these medium to large sized firm grey to charcoal toned caviar offering a mild flavor and a clean finish.



### PADDLEFISH

*Polyodon spathula*

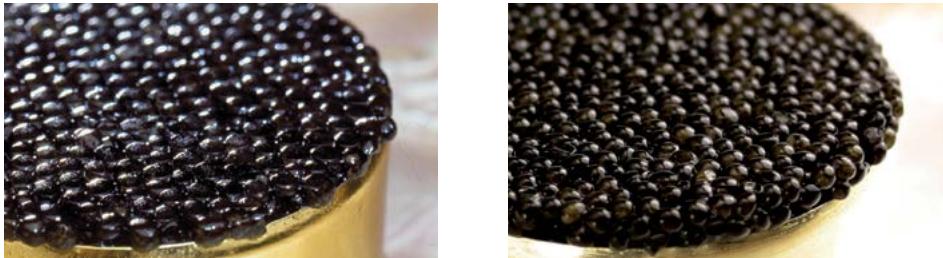
Harvested from the Midwest of the United States, Paddlefish polyodon spathula offers a small firm light to dark gray assertive caviar, making for an excellent garnish and overall a versatile and affordable alternative to sturgeon caviar.



### PACIFIC STEELHEAD TROUT

*Oncorhynchus mykiss*

Harvested from the North Pacific from a limited production, these tight patterned, small vibrant trout eggs are rich and abundant with sweet briny flavor.



### SHOVELNOSE

*Scaphirhynchus platorynchus*

Harvested from the native American Shovelnose sturgeon, also referred to as the Hackleback or Sand sturgeon, yielding a small jet black caviar which is pleasantly rich in flavor



### PACIFIC SALMON

*Oncorhynchus kisutch*

These familiar large bright orange, globelike pacific salmon eggs resonate with a deep oceanic tang. Salmon caviar provides a bracing addition to pastas, salads, canapés and many other robust caviar presentations.



### FLYING FISH

*Parexocoetus brachypterus*

These tiny bright golden eggs of the Flying Fish, also referred to as Tobiko, have been long prized by the Japanese for their refreshing crunch and sea spray finish.

# CAVIAR ASSORTMENTS

Compare, contrast, explore and enjoy! These unique assortments provide for both a caviar education and celebration. Each assortment includes house crêpe blinis, crème fraîche, caviar spoons and insulated gift bag.



	28g of each caviar	50g of each caviar	125g of each caviar
<b>AMERICAN</b> Pacific Sturgeon, Shovelnose & Paddlefish	\$145	\$215	\$495
<b>CLASSIC</b> Classic Osetra, Siberian Sturgeon & Pacific Sturgeon	\$225	\$385	\$945
<b>DISTINCTION</b> Gold Osetra, Classic Osetra & Sterlet	\$395	\$685	\$1695
<b>PRESTIGE</b> Platinum Osetra, Gold Osetra & Classic Osetra	\$695	\$1195	\$2995
<b>ROYALTY</b> Almas Osetra, Platinum Osetra & Gold Osetra	\$1195	\$2085	\$4995

# INDULGENT PAIRINGS

Indulge in a Caviar Russe pairing of fresh malossol caviar, smoked salmon, and foie gras, packed in an insulated gift bag with house made blinis, crème fraîche and serving utensils.

## FOR 1-2 PERSONS:

28g caviar, ½ lb smoked salmon, ¼ lb foie gras, blinis, crème fraîche and serving utensils packed in a Caviar Russe gift bag.  
With: Paddlefish \$125, Shovelnose \$145, Pacific Sturgeon \$160, Siberian Sturgeon \$170, Sterlet \$180, Classic Osetra \$190, Select Osetra \$240, Gold Osetra \$390, Platinum Osetra \$440



**FOR 2-3 PERSONS:** 50g caviar, ½ lb smoked salmon, ¼ lb foie gras, blinis, crème fraîche and serving utensils packed in a Caviar Russe gift bag.

With: Paddlefish \$145, Shovelnose \$180, Pacific Sturgeon \$205, Siberian Sturgeon \$225, Sterlet \$240, Classic Osetra \$260, Select Osetra \$345, Gold Osetra \$595, Platinum Osetra \$675

**FOR 4-6 PERSONS:** 125g caviar, 1 lb smoked salmon, ½ lb foie gras, blinis, crème fraîche and serving utensils packed in a Caviar Russe gift bag.

With: Paddlefish \$285, Shovelnose \$350, Pacific Sturgeon \$415, Siberian Sturgeon \$455, Sterlet \$495, Classic Osetra \$545, Select Osetra \$765, Gold Osetra \$1395, Platinum Osetra \$1595

**FOR 8-10 PERSONS:** 250g caviar, 2 lb smoked salmon, 1 lb foie gras, blinis, crème fraîche and serving utensils packed in a Caviar Russe gift bag.

With: Paddlefish \$525, Shovelnose \$695, Pacific Sturgeon \$825, Siberian Sturgeon \$895, Sterlet \$945, Classic Osetra \$1075, Select Osetra \$1515, Gold Osetra \$2795, Platinum Osetra \$3195



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Silver Dollar Cocktail Blini with Salmon Roe and Crème Fraîche

## ACCOMPANIMENTS

Silver Dollar Cocktail Blinis	\$9
Crêpe Blinis	\$9
Crème Fraîche	\$9
Caviar Butter	\$15 for 50g
Signature Insulated Gift Bag	starting at \$12



Caviar Butter



Crêpe Blinis



Insulated Gift Bag

# MOTHER OF PEARL

We offer a vast variety of Mother of Pearl caviar spoons, knives, forks, spreaders, as well as many different shaped and sized plates, including black mother of pearl and various silver adorned options. Kindly inquire when calling, or visit our offerings online, as our selection is ever changing.



Black Mother of Pearl Plate and Shovel Spoon

# CAVIAR SERVERS

The world's most precious delicacy deserves equally unique serving pieces, from Sterling Silver, Crystal and Mother of Pearl, Caviar Russe presentoirs elevate the overall caviar experience, further enhancing any celebration. Due to the limited availability of many of our caviar servers, kindly inquire or visit our selection online.

Caviar Server



To order, please visit our website at [www.CaviarRusse.com](http://www.CaviarRusse.com) or call 1(800) 2-CAVIAR

# SMOKED FISH

Our smoked fish are cured according to traditional artisan techniques in small batch smokehouses, under slow, gentle smoke with mild local hardwoods.



Smoked Salmon



Smoked Sturgeon

**Smoked Sturgeon**

\$45 per ½ lb

**Smoked Salmon Tenderloin**

\$40 per ½ lb

**Smoked Salmon**

\$30 per ½ lb

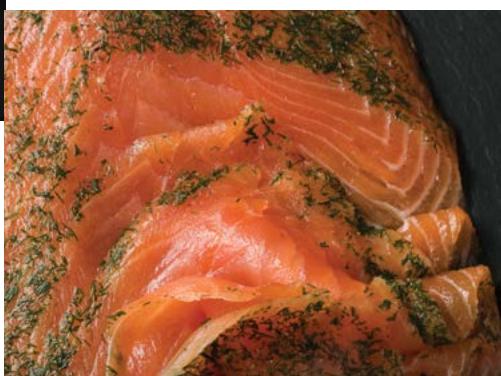
**Salmon Gravad Lax**

\$30 per ½ lb

**Smoked Rainbow Trout Fillets**

\$25 two fillets

Salmon Gravad Lax





Smoked Trout, Smoked Salmon, and Smoked American Caviar on Silver Dollar Blinis

## SMOKED CAVIAR AND ROE

Hardwood smoked in small batches, imparting a smooth hickory character offering a uniquely different caviar experience. Smoked caviar provides a multitude of serving possibilities.

### **Smoked American Paddlefish Caviar**

From \$40 per 28g / 1oz

### **Smoked American Pressed Caviar**

From \$60 per 28g / 1oz

### **Smoked Salmon Caviar**

From \$60 per 250g / 8.8oz

### **Smoked Steelhead Trout Caviar**

From \$75 per 250g / 8.8oz



To order, please visit our website at [www.CaviarRusse.com](http://www.CaviarRusse.com) or call 1(800) 2-CAVIAR

# TRUFFLES

Truffles are the quintessential culinary ingredient used to distinctively flavor and subtley enhance the likes of fish and shellfish, pasta, risottos, soups, salads, sandwiches, pizza...the possiblilities are endless.



Perigord Black Winter Truffles



Alba White Truffles

## Alba White Truffles - *Tuber magnatum pico*

Sourced from the Piedmont region of Northern Italy, these awesomely aromatic tubers offer the uniquely deep truffle flavor long treasured by the world's finest chefs.

## Perigord Black Winter Truffles - *Tuber melanosporum vittadini*

The finest and most concentrated of all black truffles are sourced from the dark rich soil of the renowned Perigord region of France and are best known for their fragrant aromatics and rich yet sweet earthy flavor profile, imparting a unique truffle character perfect for Fall and Winter cookery.

## Burgundy Truffles - *Tuber uncinatum chatin*

Traditionally from the "Burgundy" region of France, these impressive light core truffles are wonderfully aromatic offering a mild truffle flavor .

*Prices are market, due to seasonal availability.*



Burgundy Truffles



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Foie Gras Torchon

## FOIE GRAS

Prepared especially for Caviar Russe, according to exacting European tradition, our foie gras products offer a rich and silky indulgence.

### Foie Gras Terrine

Pure duck foie gras, gently poached and chilled in traditional terrine molds for a superlatively rich, sublime indulgence.

### Foie Gras Torchon

Hand made especially for Caviar Russe, named for the cloth that is used in preparation providing the classic cylindrical shape.

*Prices are market, due to seasonal availability.*



Foie Gras Terrine

## GIFTS CARDS

Caviar Russe Gift Cards are perfect for any occasion and may be redeemed for restaurant, retail, mail order and online purchases.





# CAVIAR 101

## CAVIAR

Caviar is simply the roe of sturgeon that is lightly salted and cured.

## MALOSSOL

The Russian term "MALOSSOL" translates to "little salt" referring to the traditional Caviar production process where only a minimal amount of salt is added to best enhance the flavor and preserve the caviar.

## STORAGE

Always store caviar in the coldest part of your refrigerator until ready to open and serve.

## SHELF LIFE

To enjoy caviar at its peak of freshness, consume within 7 to 10 days following purchase, and once opened, utilize immediately.

## LEAKAGE

It is perfectly normal for freshly packed caviar to leak upon arrival. Simply wipe away the caviar oils and refrigerate.

## TRAVEL

Caviar when packed in a Caviar Russe Thermal Gift Bag with Frozen Gel Ice (on top and bottom of the caviar) may be transported safely for up to 12 hours (up to 24+ hours if

the thermal bag is packed in the Caviar Russe styrofoam insulated and lined shipping box).

## CAVIAR SERVICE

The world's most precious delicacy deserves equally unique serving pieces. Elegantly serve caviar in a caviar server or présentoir along with mother of pearl utensils to elevate the overall experience.

Traditionally, caviar has been best served using instruments crafted from bone, horn or shell, as serving pieces made of sterling silver, albeit beautiful, often may cause a reaction with the caviar, imparting a metallic flavor and tarnishing the caviar experience.

## SUGGESTED PORTIONS

Caviar Canapés:

1.75oz(50g) makes 20 canapés for 4 persons.

Hors D'Oeuvres (self served):

1oz (28g) - 1.75oz(50g) per person.

Dining first course:

1oz (28g) - 1.75oz(50g) per person.

## CAVIAR GIFTS

Caviar makes a wonderful "Thank You" gift. We suggest 4.4oz(125g), as a perfect gift size, and a gracious quantity for 1 to 2, while still appropriate for 4.

# CAVIAR & STURGEON SPECIES

## BELUGA

### *Huso huso*

The female beluga sturgeon takes up to twenty-five years to mature and produce eggs. Beluga caviar is the largest-grain caviar and varies in color from light to dark gray. These Beluga pearls are the most delicate and have a mild buttery flavor.

Beluga was banned from further import to the United States, as of fall 2005. For those who prefer the inherent mild buttery richness of Beluga Malossol caviar, we suggest the extremely rare Platinum Osetra caviar.

## OSETRA

### *Acipenser gueldenstaedtii*

The female Osetra require up to ten years to produce eggs and offer medium-grain caviar of a light to dark brown color with golden highlights. These eggs are firmer in contrast to Beluga and have a nutty flavor. Golden Osetra caviar is a rare form of Osetra that is golden yellow in color and has abundantly rich flavor.

## SEVRUGA

### *Acipenserstellatus*

The female Sevruga sturgeon is generally smaller than the Osetra, maturing after 7 years and offers a small grain caviar that is light to dark grey and most flavorful. Sevruga Caviar was once the most plentiful of all Caspian Caviar.

## STERLET

### *Acipenser ruthenus*

Female Sterlet mature after five to seven years and produce a small-grain caviar. Sterlet caviar is light to dark gray in color and has a distinctively strong and intense flavor.

## SIBERIAN

### *Acipenser baerii*

Female Siberian Sturgeon mature after 5 or 6 years and provide a small to medium grain caviar that is predominantly dark brown to black in color offering great concentrated caviar flavor.

## PACIFIC

### *Acipenser transmontanus*

Most commonly indigenous to the Northern Pacific Coast, and most prevalent in the Snake, Sacramento, Columbia, and Willamette Rivers. The Pacific sturgeon is considered the largest of all the domestic sturgeon. The caviar derived from the transmontanus overall is medium to large in grain, light grey to black in complexion, and generally very mild in flavor.

## SHOVELNOSE

### *Scaphirhynchus plantorhynchus*

Also known as hackleback or sand sturgeon, shovelnose are the smallest domestic sturgeon, reaching upwards of about one meter and are mostly populated in the midwest of the United States. The shovelnose weigh up to twenty-five pounds, and the female begins to produce caviar around the age of seven, offering a small- to mid-sized, rich and flavorful sturgeon caviar.

## PRESSED

Caviar which is judged unsuitable to be served as whole-grain (or zernistaya) becomes the perfect candidate for Pressed Caviar. Through a gentle curing and pressing process, pressed caviar achieves a highly concentrated consistency, suitable for slicing and spreading. Historically known as payusnaya, pressed caviar provided the alternative to czarist ice-block storage in times before refrigeration.



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## CAVIAR ENTERTAINING

Caviar is synonymous with “Celebration” and there is simply no better way to celebrate and honor your guests than to serve the finest caviar.

### SERVING SUGGESTIONS

#### HORS D'OEUVRES

Present traditionally, caviar on toast points accompanied by iced vodka or chilled dry Champagne.

Serve on demitasse sized spoons with crème fraîche and criss crossed cut chives.

Carve out boiled mini red bliss potatoes and fill with smoked salmon and crème fraîche and top with caviar.

Serve on warm silver dollar cocktail blinis with drawn butter and herbs if desired.

Prepare chive tied crêpe beggar's purses filled with caviar crème fraîche caviar and chives.

Top Kettle cooked potato chips with caviar and any desired accompaniments.

Spread smoked salmon, crème fraîche and chopped chives on crêpes, roll into roulades, cut in to bite size tastes and garnish with caviar.

#### ENTRÉES

Prepare cold lobster or shrimp salads or warm cod or crabcakes garnish with caviar.

Serve salmon, tuna or smoked salmon tartare and top with caviar.

Pair with ricotta, buratta or buffalo mozzarella cheese lightly dressed with a good virgin olive oil on crispy bread or over mixed greens.

Garnish cream based soups, such as potato vichyssoise, with caviar and fresh herbs.

Prepare loose and creamy soft scrambled eggs and top with caviar.

Make pan fried potato cod cakes or maryland crab cakes and garnish with caviar.

Toss caviar into cream and/or butter sauce pasta dishes; such as fettuccini Alfredo, lobster ravioli or potato gnocchi.



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## BEVERAGE PAIRINGS

Champagne and Vodka remain the traditional favorites where caviar is concerned.

### VODKA

The best of caviar will always welcome a good frozen vodka, especially served in equally frozen glasses. The clean icy freshness of vodka is sure to be an excellent beverage for all caviar entertaining.

### CHAMPAGNE

There is nothing quite like the robust and vibrant character of a great bottle of Champagne to pair along with your favorite caviar. Many consider a rosé Champagne to be an even better pairing, especially with the likes of the complex palate of imported Caspian Osetra caviar.

### WHITE WINES

Another sophisticated approach entails pairing white wines with caviar, particularly

white Burgundies as they are exceptional when paired . The rich mineral characteristics are truly complementary.

### ROSÉ WINES

A new and refreshing approach when paired with caviar and like hors d'oeuvres. Particularly, the finest rosé wines of the Côtes du Rhône, present a clean, crisp yet complex character which perfectly enhances any caviar experience.

### SAKE

When served chilled, or on ice, sake, may also make an interesting pairing, especially with oysters and caviar, or with many caviar crudo presentations.

# CAVIAR RUSSE

## RESTAURANT & BOUTIQUE

*New York City*

538 Madison Avenue  
(between 54th and 55th)  
New York, NY 10022  
reservations: (212) 980 5908  
[www.CaviarRusse.com](http://www.CaviarRusse.com)

Located one floor up and a world away, the restaurant offers a focused Contemporary Menu with a keen emphasis on Seafood.



## FINE DINING

The Jewelbox Dining Room and Private Salon provide for a unique escape from the otherwise bustling city below, in which to sample from the vast array of Caviar Crudo and Shellfish offerings before exploring the unique Modern French cuisine.

## CAVIAR BOUTIQUE

Discover our finest selection of Caviar, Smoked Salmon, Foie Gras and accompaniments directly from our Madison Avenue location, where you can sample the caviar before purchasing.



## CAVIAR CUISINE

Indulgent Caviar creations offered à la carte or as complete multi-course tasting menu experiences, where caviar is the star.



King Crab and Gold Osetra

## GUIDE MICHELIN 2014

*Following a prompt greeting and quick seating, take your time to admire this dramatic, second-floor shrine to contemporary cuisine glammed-up with central marble seafood bar, colorful murals, and lavish Murano chandeliers that resemble strings of glass bubbles suspended from a royal blue ceiling. In contrast to the serene and “deep-sea” vibe (completely fitting given the focus on caviar), a large picture window overlooks bustling Madison Avenue and the chichi shoppers who fill it.*

*Just as rounded booths edge the outer walls, beautiful Bernardaud porcelain-topped tables allow for audible conversations--likely about the staff’s*



The Dining Room viewed from the bar

*proficiency with caviar varieties like Siberian, classic Osetra, and delicate Osetra, served in mother-of-pearl tasting spoons and matched with warm crepes and creme fraiche. A velvety parsnip soup, poured tableside with demi-glace-dressed sweetbreads, black truffle-mascarpone cream, and slightly sour sorrel is delicious if not texturally divine. Then, at meal’s end, find their luxury-loving clients waiting (with bated breath) for that dense and rich round of chocolate cremeux topped with a quenelle of chocolate-banana ice cream and drips of dark chocolate ganache.*

# CAVIAR RUSSE

## CAVIAR CRUDO BAR & BOUTIQUE

*Downtown Miami*

*Opening in 2015*

*Located at*

THE FOUR SEASONS TOWER

1441 Brickell Avenue

Miami, FL 33131

1(800)2-CAVIAR

[www.CaviarRusse.com](http://www.CaviarRusse.com)



Vodka Martini and Caviar



Situated in the Grand Foyer of The Four Seasons Tower, Caviar Russe Miami offers a Caviar Crudo Bar and Gourmet Boutique.

Explore Caviar and Caviar Inspired Cuisine comprised of Crudo, Smoked Salmon, Foie Gras, Shellfish, and Raw Bar selections, all complimented by a vast array of discriminating Champagnes and Vodkas.



Bluefin Tuna and Select Osetra Caviar



## CAVIAR, CHAMPAGNE & GOURMET BOUTIQUE

Featuring a focused selection of Caviar Russe Caviar, French Champagne and Artisanal Smoked Fish, Foie Gras and Gourmet Selections.



Caviar, Smoked Salmon and Blini



Oyster Cucumber Granita with Classic Osetra



Foie Gras Terrine with Hibiscus and Pomegranate Glaze and Citrus



*"It's best to buy from a reputable, large-volume supplier like Caviar Russe, whose New York retail emporium furnished the hands-down winner in our tasting: Caviar Russe Osetra. Our unanimous favorite...suave and wonderfully textured...just enough of the sea...Best of all, we knew in advance exactly what we were getting since Caviar Russe's Madison Avenue store allows you to actually taste the caviar you are thinking of buying."*

House and Garden

Caviar Russe maintains its reputation as the premier supplier to the nation's top chefs by offering the world's finest caviar and gourmet specialties available. Patrons are encouraged to visit the Madison Avenue Restaurant and Boutique where they may engage in the caviar selection process.

#### SHIPPING AND DELIVERY

Overnight delivery is available throughout the U.S. and same day in New York City and Miami.

All prices are subject to confirmation.

Complimentary shipping on all orders of \$500 or more, certain restrictions apply.



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[www.CaviarRusse.com](http://www.CaviarRusse.com)

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