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## - CASPIAN SEVRUGA -

THE SEVRUGA CAVIAR VARIES IN COLOR FROM DARK GRAY TO BLACK,  
THE EGGS ARE SMALL AND CLEAR, WITH A TYPICAL RICH TASTE  
(Caspian Sea, Iran)

FOR ONE \$190 - FOR TWO \$350

## - PRAVDA'S CAVIAR SAMPLER -

WE OFFER THREE AMERICAN FARM-RAISED CAVIARS AS A SAMPLER FOR YOU TO  
EXPERIENCE THE TASTE OF THESE OUTSTANDING DOMESTIC ROES:

ALVERTA, WHITE STURGEON AND PADDLEFISH  
(West Coast American, from Petrossian)

FOR ONE OR TWO \$120

1.5 OUNCES - SERVED WITH BLINI & TOAST POINT

## -WHITE STURGEON -

THE DARKER EGG OF THE WHITE STURGEON, CRISP WITH THE FLAVOR OF CASPIAN  
SEA CAVIAR. THIS IS A FARM-RAISED CAVIAR FROM THE AMERICAN NORTH-WEST  
(West Coast American, from Petrossian)

FOR ONE \$80 - FOR TWO \$150

## - AMERICAN ROE -

WITH EGGS THAT ARE GREY TO BLACK IN COLOR, THE AMERICAN PADDLEFISH ROE  
HAS A CREAMY FLAVOR, OFTEN COMPARED TO SEVRUGA

FOR ONE \$48 - FOR TWO \$90

## - TROUT ROE -

THE TROUT IS A FRESH WATER FISH WITH A MEDIUM SIZED, LIGHT-YELLOW EGG,  
WITH A CRISP, BRINY TANG

FOR ONE \$20 - FOR TWO \$38

## - SALMON ROE -

FROM THE COLD WATERS OF ALASKA AND THE PACIFIC NORTHWEST,  
THE SALMON PRODUCES A LARGE RED-ORANGE EGG THAT IS CLEAN AND JUICY AND  
SHOULD — AT FIRST BITE — MELT IMMEDIATELY IN THE MOUTH

FOR ONE \$16 - FOR TWO \$30

SERVED WITH A CHOICE OF BLINI AND  
CREME FRAICHE OR TOAST POINTS AND BUTTER  
(CAVIAR FOR ONE: 1 OZ. - FOR TWO: 2 OZ.)