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- SEVRUGA -

THE SEVRUGA YARN COLOS 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

-BULGARIAN OSETRA-

A DARKER OSETRA, FARMED IN BULGARIA WITH A CLASSIC OSETRA

TEXTURE: DEFINED EGGS WITH A BUTTERY FINISH
(*Black Sea, Bulgaria*)

FOR ONE \$150 - FOR TWO \$290

- 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

- 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 \$11 - FOR TWO \$18

- TROUT ROE-

MEDIUM SIZED EGG, WITH A CRISP BRINY TANG.

FOR ONE \$13 - FOR TWO \$24

-PRAVDA'S CAVIAR SAMPLER-

ALVERTA, TRANSMONTANUS AND AMERICAN ROE

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

(*West Coast American, from Petrossian*)

FOR ONE OR TWO \$120

1.5 OUNCES -SERVED WITH BLINI & TOAST POINTS

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