

# САВИАЯ

## - SEVRUGA -

THE SEVRUGA VARN 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.)