



## CATANESE CLASSIC SEAFOOD: CAVIAR



### Galilee Prime Osetra Caviar

30 g

Galilee Prime Osetra Caviar comes from the same great farm that produces Galilee Royal Osetra. Galilee raises both osetra sturgeon on an all-natural diet of plants and proteins that sources water from the Israel's Dan Springs. These idyllic conditions produce sturgeon roe of spectacular quality and pureness. With a smooth hazelnut flavor, clean finish and firm texture, this is a fine example of an osetra sturgeon caviar. Prime Osetra differs from the Royal with a slightly smaller and darker pearl.

### Paddlefish Caviar (Spoonbill)

1 oz

Prized for its elegant flavor at a manageable price, this American caviar exhibits many of the characteristics of its Caspian cousins: consistent sizing of the eggs, a gray sheen, and a rich, smooth, creamy flavor. At first glance, it bears a striking resemblance to sevruga for its size and color. Moreover, paddlefish has a nutty flavor that is reminiscent of osetra sturgeon.

### Classic California White Sturgeon Caviar

1 oz

Classic California White Sturgeon Caviar splendidly shines amongst domestic caviars. The white sturgeon, a species native to the United States, produces striking black roe that has a delicate and creamy flavor. The lingering and pleasant finish of this American caviar will no doubt leave you and your guests wanting more.

### Salmon Caviar (Roe)

2 oz

This Alaskan Salmon Caviar (also known as Red Caviar) has notably large orange pearls that are pleasantly firm on the palette. The classic taste of this American caviar exhibits a strong flavor of salmon, offset by a natural, almost honey sweetness on the palate. A wonderful and affordable alternative to the more traditional sturgeon caviars, this domestic salmon roe has a picture perfect orange hue, ideal for garnishing on uni, nigiri, and poké bowls.

### Sea Trout Roe

125 g

This true Sea Trout Roe hails from coldwater rainbow trout (*oncorhynchus mykiss*) raised in Denmark. Petite in size compared to the larger salmon roe, this sea trout caviar has the same vibrant, translucent golden orange color. Sea Trout Roe has a firm texture, and it finishes with a satisfying "pop" and sweet flavor. This roe is fantastic for your sushi dishes and appetizers.

