# CATANESE CLASSICS

# Caviar Selections



## CAVIAR/ROE SELECTIONS

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| 100164 | HACKLEBACK CAVIAR | 1 oz. |

Native to the river basins of Mississippi and Missouri, American Hackleback Caviar has become a popular alternative to the more traditional sturgeon roes. The smallest of the American sturgeon, hackleback yield petite jet-black caviar that has a delicate texture and a mild earthy flavor. Though more delicate than imported osetras, this caviar makes a great hors d'oeuvre and consistently remains the most popular domestic caviar

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| 100168 | CLASSIC WHITE STURGEON CAVIAR | 1 oz. |

Classic 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. American caviar has a lingering and pleasant finish.

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| 102655 | PADDLEFISH (SPOONBILL) CAVIAR | 1 oz. |

Paddlefish caviar has gained popularity with fine dining. Often referred to as the “American sturgeon” or “spoonbill”, paddlefish are harvested in the wild from tributaries around the Mississippi and Tennessee Rivers. Prized for its elegant flavor at a manageable price, this American caviar exhibits consistent sizing of the eggs, a gray sheen, and a rich, smooth, creamy flavor.  It has a nutty flavor that is reminiscent of osetra sturgeon.

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| 104033 | SALMON ROE | 4.4 oz. |

Wild Alaskan Salmon Roe ( Red Caviar) has notably large orange pearls that are pleasantly firm on the palate. 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.

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| 100169 | SMOKED SALMON ROE | 4.4 oz. |

Laid out in trays and smoked briefly at a low temperature with apple and hickory wood, Smoked Salmon Roe stands as the richer counterpart to smoked sea trout roe. Picture perfect in a brilliant orange, Smoked Salmon Roe is an innovative twist. These large pearls contain a strong cured flavor that finishes with a hit of smoke after the firm, satisfying “pop” on your palate.

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| 102076 | TROUT ROE | 2 oz. |

This true Sea Trout Roe hails from coldwater trout 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.

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| 102668 | SMOKED TROUT ROE | 4.4 oz. |

Smoked Sea Trout Roe cold smoked over ice for 15 minutes. The applewood chips impart a cured, lightly sweet flavor that is not too salty, and the pearls retain their extra-firm texture, which provides a juicy, satisfying "pop" when eaten. The pearls are a lively, translucent orange, through which a distinct eye, or yolk, can be seen.

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| 104190 | GIAVERI OSETRA CAVIAR | 30 gram |

Giaveri produces a delicious and visually striking osetra sturgeon caviar. Dark amber in color with some golden hues, Giaveri Osetra Caviar has a consistent nutty and buttery flavor with a crisp pure finish. The notably pure and clean finish is attributed to the pristine artisanal well waters in which Giaveri's sturgeon thrive. Giaveri is the oldest caviar sturgeon farm in the world, located in the prosecco producing Treviso region of Italy.