

# ICE



## Osetra Caviar \* North Carolina

This Osetra caviar is produced from Russian sturgeon originating from the Caspian Sea. The hatchlings are farm raised in the mountains of North Carolina. This caviar is nutty & buttery in flavor and its color ranges from amber to dark chocolate.

*153.00 per ounce*



## Siberian Caviar \* Florida

This Siberian sturgeon caviar is sourced from the very best Russian sturgeon and processed in the purest water relying on the Malossol method to attain the perfect hint of ocean-like brine. *120.00 per ounce*



## Kaluga Caviar \* Siberia & Northern China

This delicious farm raised caviar is produced from a hybrid of Kaluga and Shrenke sturgeon and produces large, firm pearls with a wonderful delicate and buttery flavor with a slight hint of the sea.

*100.00 per ounce*



## Hackleback \* Kentucky

Harvested wild from the world's smallest sturgeon this caviar is small and firm with a classic wild sturgeon taste. Pronounced flavors of roasted hazelnut and toasted caramel on the palate. It is the most popular American sturgeon caviar.

*70.00 per ounce*



## Mini Blini \* France

These delicious handmade mini buttery mini blini make a perfect pairing with our sustainable Caviars for a classic caviar service. 8 mini pancakes per order.

*10.00 per order*

### ACCOUTREMENTS:

Whipped Crème Fraiche, Chopped Red Onion, Wasabi Whipped Crème Fresh, Chopped Egg Yolk, Marinated Capers, Chopped Egg White & 8 Blini Pancakes.



## Shrimp Cocktail

Six served with Cocktail Sauce and a Wedge of Lemon

13



## David's Charcuterie Platter

Salami, Prosciutto, Sliced Smoked Duck Breast, Mozzarella, Tomato & Pesto Skewers, Goat Cheese, Gouda & Munster Cheeses, Fig Jam, Muffuletta & Grilled Toast Baguettes

21