

2023

## Boyajian Fine Caviar, Menu, Date unknown

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## *Fresh Malossol Caviar by the Gram*

Served natural with blinis or toast points



30 gram  
(1.05 ounces)

50 gram  
(1.76 ounces)

### **Beluga**

**\$29.00**

**\$48.00**

The Beluga sturgeon can weigh up to 800 kilos and measure 14 feet. It takes more than 20 years for a female to mature in order to yield its eggs for caviar. The largest of caviars and also the most delicate, Beluga caviar has a light taste—some say it almost hints of hazelnuts—and varies in color from light to dark grey.

### **Ossetra**

**\$22.00**

**\$36.00**

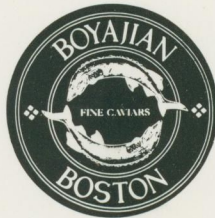
Ossetra sturgeon weigh between 100-300 kilos and start to produce eggs after 12-15 years. The eggs vary from golden-yellow to brown and have stronger, more “fruity” flavor.

### **Sevruga**

**\$17.00**

**\$28.00**

The Sevruga sturgeon is the smallest and most abundant of sturgeons—it matures in 7 years. Its eggs are the smallest and come in colors ranging from light to dark grey.



### **American Palaid**

**\$10.00**

**\$16.00**

Palaid sturgeon swim the American waters of Oregon, Alaska and Washington State. Considered the finest, most delicate of domestic sturgeon, the eggs are small and inky black.

May we suggest chilled Champagne from our wine list or  
frozen Absolut Vodka.