

# Walter Stewart's is the exclusive East Coast purveyor of Caviar Petrossian

Only the finest Caviar batches come to Petrossian, where they are matured to perfection, using time-honored family secrets.

## Royal Ossetra Caviar

This rich expression of Ossetra has inspired generations of caviar lovers with its perfect balance of refined, savory brine and subtle notes of dried fruit and toasted grains.

125 g: \$518 / 50 g: \$210 / 30 g: \$129

# Royal Daurenki Caviar

Daurenki<sup>®</sup> is known as the "caviar lover's caviar." This is perfect for the supertasters, the snobs, the discerning palates and the caviar-lover who has seen it all. Surprise them all with Daurenki<sup>®</sup>.

# 50 g: \$136 / 30 g: \$83

# Classic Baika Caviar

Petrossian's darkest, richest caviar is crafted in the old way. Fresh from its origins in the cold Siberian waters, this vintage classic is born from time-honored techniques and evokes the past as it awakens the senses.

125 g: \$262 / 50 g: \$107 / 30 g: \$65

### Salmon Roe

Prized for its larger, firmer bead and juicy sweetness. Harvested and lightly salted using the time-honored Russian methods.

250 g: \$110

# Inquire with our Meat/Cheese/Seafood Dept.



*pairing* Taittinger Champagne or a premium Vodka



2024