Caviar & Bubbles

CAVIAR OFFERINGS

HACKLEBACK STURGEON

Native to the Mississippi & Missouri Rivers. The Hackleback roe has a wonderful buttery flavor and looks like velvet. Recently, the Hackleback caviar has been given the nickname "adult candy" by many of the chefs that are using it in their restaurants.

ORIGIN: Tennessee & Mississippi
7G BUMP......18
28G65

ROYAL SIBERIAN STURGEON

The Royal Siberian's small, shiny black roe has a full-bodied, earthy flavor and is perfect for those who enjoy robust flavor profiles.

ORIGIN: Italy

IMPERIAL OSETRA STURGEON

Known as one of the purest sturgeons embodying a medium-sized pearl, with a classic nutty flavor, and a firm roe that will burst when pressed against the palate of one's mouth. This species is reminiscent of wild Caspian Sea caviar with pearls ranging from golden amber to soft amber brown.

ORIGIN: Asia



ENHANCE YOUR MARTINI

PAIR A S&W SIGNATURE MARTINI WITH 7G OF HACKLEBACK CAVIAR, SERVED WITH BLINIS

Belvedere • Grey Goose • Ketel One • Hendrick's

shaken, stirred, dry, dirty, up, rocks

 $lemon\ twist\ |\ cocktail\ onions\ |\ Spanish\ olives\ |\ bleu$ cheese olives

7G Hackleback Caviar

FULL SERVICE

CONVENTIONAL

28g. served chilled, egg white and yolk, crispy capers, shallots, parsley, crème fraiche, blinis

UNCONVENTIONAL

28g. charred onion dip, housemade potato chips, chicken skin crisps

CAVIAR BUMPS

Originally meant for connoisseurs to check the temperature and color of the caviar, now a fun playful way to let the caviar stand alone and shine.

CAVIAR BUMPS SERVED ON A:
BLINI | OYSTER | MOTHER-OF-PEARL SPOON

FEATURED SPARKLING BY THE GLASS

LALUCA
LUCIEN ALBRECHT - CREMANT D'ALSACE 17
Crémant d'Alsace Rosé Brut, Alsace
FERRARI BRUT
Brut, Trentino
LANSON PÈRE & FILS
Brut, Champagne
BY THE BOTTLE
LALUCA60
Prosecco, Veneto
LUCIEN ALBRECHT - CREMANT D'ALSACE 68
Crémant d'Alsace Rosé Brut, Alsace
FERRARI BRUT
Prosecco, Veneto
LANSON PÈRE & FILS104
Brut, Champagne
GUSBOURNE
Rosé, Kent, England
LOUIS ROEDERER CRISTAL 650

Brut, Montagne de Reims

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WE ARE EXCITED TO OFFER CAVIAR FROM

Paramount Caviar

Founded in 1991 by husband-and-wife team Hossein Aimani and Amy Arrow-Aimani, Paramount Caviar has become the leading caviar importer and distributor in the United States. Their dedication to quality, education, and sustainability makes them the caviar of choice for the most esteemed MICHELIN Star restaurants and luxury hospitality groups. At Paramount Caviar, they believe caviar is a celebrated experience, no matter the occasion. We are honored to bring this exceptional caviar to our guests and create wonderful memories.



FERRARI BRUT • The Official Toast of Formula 1, these bubbles are the manifestation of Italian tradition. The 1906 Gold Medal winner at the International Exhibition in Milan, continuing year after year, eventually becoming Italy's awarded sparkling wines.



GUSBOURNE BRUT ROSÉ • Founded by Andrew Weeber, this English sparkling wine stands up alongside the very finest global offerings. The distinctive English Rosé is made from a blend of estate-grown Pinot Noir, Chardonnay, and Pinot Meunier.



CRISTAL BRUT CHAMPAGNE • The 2014 vintage of this iconic bottling by Louis Roederer is the most critically acclaimed fine wine in the houses' 177-year history. Smith & Wollensky is proud to partner with Louis Roederer, a true icon of luxury, style, and taste.



CHAMPAGNE LANSON • Founded in 1760, Maison Lanson is one of the oldest Champagne Houses. For over 260 years, Lanson has stayed true to its values which are exemplified in the Lanson Cross — a symbol of openness, kindness, and hospitality.



CRÉMANT D'ALSACE ROSÉ • One of the flagship Crémants d'Alsace, made exclusively from Pinot Noir grown on terroirs favorable to the sole Alsatian red grape variety. It's beautiful, brilliant pink color exhibits predominantly red fruit aromas and a very pleasant roundness on the palate.



LALUCA • Laluca Prosecco is sourced from some of the finest vines in Veneto's Treviso province in northeastern Italy. The Treviso province is known for its higher quality Glera grapes, which are used to produce many of the premier Proseccos in Italy.

