

CAVIAR & BUBBLES

Our exclusive Paramount Caviar, served alone, or paired
with specially selected sparkling wines.

A truly decadent experience

BUBBLES

LALUCA Prosecco, Veneto / 60

LUCIEN ALBRECHT - CREMANT D'ALSACE Crémant d'Alsace Rosé Brut, Alsace / 68

FERRARI BRUT Prosecco, Veneto / 88

LANSON PÈRE & FILS Brut, Champagne / 104

GUSBOURNE Rosé, Kent, England / 175

LOUIS ROEDERER CRISTAL Brut, Montagne de Reim / 650

PARAMOUNT CAVIAR STATION

Enjoy your choice of Paramount Caviar served with both
conventional and unconventional service.

CONVENTIONAL

Egg white and yolk, crispy
capers, shallots, parsley,
crème fraiche, blinis

UNCONVENTIONAL

Charred onion dip,
housemade potato chips,
chicken skin crisps

Work with our team to create a one-of-a-kind
experience for your guests.

Minimum 1 week notice for large format caviar

4.4oz suitable for 15 - 20ppl

8.8oz suitable for 30 - 40ppl

17.6oz suitable for 75 - 100ppl

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 chefs.

Origin: Tennessee & Mississippi

4.4oz / 300

8.8oz / 600

17.6oz / 1200

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

4.4oz / 650

8.8oz / 1300

17.6oz / 2600

Imperial Osetra Sturgeon

Known as one of the purest sturgeons embodying a medium-size 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

4.4oz / 900

8.8oz / 1800

17.6 / 3600

Pricing is subject to 7% state tax,
18% service charge and 5% administrative fee
Menu subject to change