

July 4th

a' Bouzy

All Day

CAVIAR @ COST

Join us every first Friday of the month for Caviar at Cost—exceptional selections curated by owner, Shawn Virene, served with no markup to make life's finest luxuries more accessible!

ALWAYS SERVED WITH TRADITIONAL ACCOUTREMENTS

DR DELICACY – “SMOKED TROUT ROE” – \$32

BEMKA – “HACKLEBACK” – \$44

BEMKE – KALUGA AMUR HYBRID – \$49

IMPERIA – “ROYAL OSSETRA” – \$54

ALTIMA – KALUGA AMUR HYBRID RESERVE (SMALL PRODUCTION) – \$59

DR DELICACY – OSETRA BLACK (RUSSIAN STURGEON) – \$66

REGALIS – PLATINUM OSETRA (“HOLLAND STURGEON”) – \$74

REGALIS – SIBERIAN STURGEON (ACIPENSER BAERII) – \$74

REGIS OVA – GRANDE OSETRA BY THOMAS KELLER – \$79

EXTRAS:

ZAPPS (DELI STYLE) POTATO CHIPS – \$5

** While Supplies Last, Excludes To-go Orders **

Ask your server for Champagne pairing recommendations!