

April 3rd

*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**

**DR DELICACY – “HACKLEBACK” – 44**

**BEMKA – KALUGA AMUR HYBRID – 49**

**IMPERIA – “ROYAL OSSETRA” – 54**

**ALTIMA – KALUGA AMUR HYBRID RESERVE – 59 (SMALL PRODUCTION)**

**DR DELICACY – OSETRA BLACK (RUSSIAN STURGEON) – 66**

**DR DELICACY – OSETRA AMBER (RUSSIAN STURGEON) – 69**

**REGALIS – PLATINUM OSETRA (“HOLLAND STURGEON”) – 74**

**REGALIS – SIBERIAN STURGEON (ACIPENSER BAERII) – 74**

**REGIIS OVA – GRANDE OSETRA (BY THOMAS KELLER) – 79**

## **EXTRAS:**

**BOQUERONES (SPANISH WHITE ANCHOVIES) – 12**

**ZAPPS (DELI STYLE) POTATO CHIPS – 5**

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

Ask your server for Champagne pairing recommendations!