



### •• Caviar Samplers ••

Tsar Nicoulai Sampler — \$102

Golden California Osetra, Reserve Estate Osetra, Select California Osetra, California Estate Osetra, Tsar Nicoulai Caviar Classic (TNC)

American Sampler — \$82

Golden California Osetra, Select California Osetra, California Estate Osetra, Paddlefish Sturgeon and Hackleback Sturgeon

Perfection Platter — \$56

California Estate Osetra, Paddlefish Sturgeon, Brandy Trout, Vanilla Trout Beet/Saffron Whitefish, Truffle Whitefish

Infused Sampler — \$42

Kaffir Lime Trout, Vanilla Trout, Brandy Trout  
Ginger Whitefish, Beet/Saffron Whitefish, Wasabi Whitefish, Truffle Whitefish

Beverage Add-on: Sparkling Wine Flight — \$23, Wine Flight — \$20

### •• Caviar Flights ••

Sparkling Wine & Caviar Flight — \$68 each flight

Domaine Carneros Brut with Select California Estate Osetra

Bailly-Lapierre Rose with California Estate Osetra

Yarden Blanc de Blancs with TNC Classic

### •• Premium Caviars ••

*Caviars are presented on ice with TNC's Exclusive Blini and Crème Fraiche.*

Golden Reserve California Estate Osetra — 10 gram taste — \$105 (1 ounce — \$300)

Our most stunning caviar, this white golden osetra with its large bead is also our rarest. The nutty pop and pure finish completes the truly exceptional experience.

Reserve California Estate Osetra — 10 gram taste — \$53 (1 ounce — \$150)

Used by the finest restaurants and executive chefs, for its rich creamy and full flavor, large beads and light color. Color spectrum ranging between a very light marble color with brown tones to a uniform light gray.

Select California Estate Osetra — 10 gram taste — \$45 (1 ounce — \$130)

The largest of our domestic caviars with fresh and buttery characteristics that lend to its defined pop and smooth finish. Shimmering tawny gold to white-golden hue.

California Estate Osetra — 10 gram taste — \$41 (1 ounce — \$119)

A rich, clean taste with a full creamy finish. It is unlike any other caviar because one can truly taste the freshness. Light gray to jet black in color, with a medium bead.

Tsar Nicoulai Caviar Classic (TNC) — 10 gram taste — \$25 (1 ounce — \$68)

Rich to your palette, yet not strong on your pocket, experience the amazing flavor of true caviar. Fully developed flavor, slightly softer, medium size beads with dark tones.

Paddlefish Sturgeon — 10 gram taste — \$23 (1 ounce — \$66)

Paddlefish has a fresh sea breeze finish and is often referred to as an American style Sevruga.

Hackleback Sturgeon — 10 gram taste — \$23 (1 ounce — \$66)

A domestic caviar known for its smooth and slightly nutty flavor profile.

Jet black in color with small sized bead.



## Starters

Truffled Scrambled Egg with California Estate Osetra Caviar — \$12

Soft Scrambled Egg, with infused Whitefish Truffled Tiger-eye and California Estate Osetra, topped with Crème Fraîche

Smoked Sturgeon and Goat Cheese Croquettes — \$18

Smoked Sturgeon and Goat Cheese Croquettes, Crab-Celery Root Remoulade, Picholine Olive Vinaigrette, Brandy Infused Trout Caviar

Charcuterie Platter — \$17

Charcuterie Platter with Artisan cheeses— \$28

Variety of Tsar Nicoulai house Smoked Fish  
Served with Traditional Accoutrement

Salad Nicoulai — \$12

Fresh Mixed Greens with Smoked Sturgeon, Egg, Red Onion, Cucumber and Gorgonzola Dressing

Mixed Green Salad — \$8

Mixed Greens, Tomato, Red Onion, and Balsamic Vinaigrette  
(add Smoked Salmon or Smoked Sturgeon-\$3)

## Entrees

Caviar Caddy — \$32 for 2 — \$55

Truffled Scrambled Egg with California Estate Osetra Caviar

Goat Cheese Croquettes with Brandy Trout Caviar  
Tsar Nicoulai Charcuterie

Sturgeon Burger— \$12

Served with Citrus Aioli and Mixed Green Salad

"Parisian" Sandwich — \$16

A Paillard of Sushi Grade Ahi Tuna with Crème Fraîche, Capers, Red Onion, a sunny-side up Quail Egg and American Golden Whitefish Caviar  
Served open face on toasted Acme bread

Pan-seared Royal Sturgeon — \$15

Garlic and white-wine marinated Fresh Sturgeon  
with wilted Greens, fingerling potatoes,  
Cippolini Onion in Lobster-Vanilla Sauce

Caviar Omelette — \$18

Egg Omelette with Chives and Crème Fraîche. Topped with Truffled Whitefish and Paddlefish Caviar

Smoked Salmon Eggs Benedict — \$16

Tsar Nicoulai Smoked Salmon, Poached Egg topped with Dill Hollandaise Sauce served on toasted Acme bread

## Crêpes

Smoked-Salmon and Swedish Mustard — \$10

Shiitake and Crimini Mushroom — \$10

Fresh Berries and Crème Anglaise — \$10



◆ Champagne & Sparkling Wine ◆

Domaine Carneros Brut, Napa.....	\$.15.....	\$.58
Bailly-Lapierre Rose Brut, France.....	\$.16.....	\$.60
Yarden Brut NV, Israel.....	\$.16.....	\$.60
Demoiselle Brut Tete de Cuvee NV Reims, France (split).....		\$.42
Louis Roederer Brut Premier NV Reims, France..	\$.25.....	\$.95
Canella Prosecco di Conegliano NV, Italy.....	\$.15.....	\$.58
Demoiselle Rose Brut Grand Cuvee, Reims.....		\$.95
Deutz Brut Rose, Ay, France .....		\$.136
Louis Roederer BlancdeBlanc 2003, Reims, France .....		\$.140
Louis Roederer Cristal 2002, Reims, France .....		\$.350

◆ Still Wine ◆

Alma Rosa Pinot Noir Santa Rita Hills 2007 (1/2 BTL).....	\$.15.....	\$.35
Talbott Chardonnay, Sleepy Hollow 2007 Sta. Lucia..	\$.16.....	\$.60
Dom.Schlumberger Riesling, Prince Abbes , France ..	\$.15.....	\$.58
Dom. Schlumberger Riesling, Grand Cru Saering Vyd.....		\$.80

◆ Flights ◆

Sparkling Wine Flight.....		\$.23
Wine Flight.....		\$.20

◆ Cocktails ◆

Mimosa.....		\$.9
Bellini.....		\$.9

◆ Additional Beverages ◆

Orange Juice.....		\$.4
Izze Sparkling Fruit Drinks.....		\$.4
Mineral Water.....		\$.5
Corkage Fee.....		\$.15