

STARTERS

quick bites from the world of bon appétit BY HUGH GARVEY

AMERICAN CAVIAR

TASTING Here's a goal for 2008: Eat more American caviar. Not only is it delicious, with a briny-nutty flavor that rivals the imported stuff, but it's also from sustainably farmed fish like American sturgeon and paddlefish. Here are five brands we love.

The Little Pearl Yukon Gold Salmon Caviar has a clean, sweet flavor; a great crowning touch for seared scallops. (\$24 for 2 ounces; littlepearl.com)

Sunburst Carolina Rainbow Trout Caviar packs bright flavor that's nutty and rich. Toss with pappardelle and crème fraîche. (\$28 for 2 ounces; sunbursttrout.com)

North Star Paddlefish Caviar has a silky texture and tastes like the sea—it's a perfect over-the-top touch for New Year's Day bagels and cream cheese. (\$40 for 2 ounces; northstarcaviar.com)

Tsar Nicolai California Estate Osetra looks and tastes the most luxurious of all, with a perfect briny-nutty balance. Best served plain and simple. (\$118 for 2 ounces; tsarnicolai.com)

Cavi-Art Yellow "Lumpfish" Caviar is mild, briny, pleasantly crunchy—and made from seaweed. It's great on a baked potato with yogurt. (\$7 for 3.5 ounces; caviart.us)

—Amy Albert >

