



CAVIAR & BUBBLES

CHARCUTERIE & CHEESE

assorted locally cured meats
assorted locally made cheese
vegetable mustard
assorted olives
dried fruit
Karat Artisan Chocolate Bar

CAVIAR & ACCOUTREMENTS

Northern Devine Caviar (13 gram tin)

chopped egg white
chopped egg yolk
chopped chive
minced shallot

rye blinis *a small Russian pancake
traditionally served with caviar*

NOTES FROM THE CHEF

CHARCUTERIE & CHEESE

1. Arrange meat, cheese, mustard, olives, and dried fruit on a charcuterie board or platter and serve with baguette or sourdough.

CAVIAR

1. Keep the tin, unopened, in the coldest part of your fridge until ready to serve.
2. In a small dish, or individually, arrange the egg white, yolk, chives, and shallots. The blinis can be warmed gently for a minute or two in a 350°F oven.
3. Remove your caviar from the fridge and remove the lid. Try the caviar with the different toppings with the blinis.

*sparkling wine is always a
great match with this!*

ENJOY

Patrick Gayler
EXECUTIVE CHEF, PATRICK GAYLER