

FOODIES MENU

CAVIAR

PREMIUM OSETRA BLACK STURGEON

Exquisitely Rich, Aromatic, Fresh and Nutty Aroma with Burst of the Sea

\$125/1oz

MALOSSOL KALUGA

Firm Pearls with Glossy Grey Color with Golden Highlights and Hints of Dark Amber. They have a Mellow, Rich Buttery Taste with Crisp Finish

\$115/1oz

AMERICAN WHITE STURGEON

Olive Green to Deep Golden Brown and Black Pearls with Hints of Chestnut. Large Beads with Mild Buttery and Nutty Taste with Clean Mineral Finish

\$125/1oz

AMERICAN HACKLEBACK

Charcoal Black Colored Pearls with Hints of Seaweed. Small to Medium Sized Beads

with Sweet Ocean Flavor with Hints of Nuts. Smooth and Buttery Finish

\$125/2oz

FRENCH BLINI PANCAKES

Tiny Yeast-Risen Pancakes served with Caviar

\$10/4oz

TRUFFLE MUSHROOM

BLACK TRUFFLE PERIGORD

"Black Diamonds," aka Fresh Black Périgord Winter Truffles are the most desirable black truffle variety.



**AVON
PRIME MEATS**
GOURMET FOODS
& CATERING

PATE & CURED

PATE DE CAMPAGNE FORESTIER

Country Style Pork Pate with Porcini Mushroom, Burgundy Wine, Nutmeg, Coriander and Allspice

\$18/lb

VENISON PATE

Blend of Venison & Pork with Apricots & Hazelnuts seasoned with Bay, Thyme & Cloves

\$28/lb

PATE PHEASANT

Pheasant, Pork & Duck with Figs, Pistachio & Port Wine. Seasoned with Bay, Cloves & Nutmeg

\$24/lb

FOIE GRAS MOUSSE TERRINE

Duck Liver and Port Wine Terrine seasoned with Coriander, Caraway, Clove & Nutmeg

\$20/lb

FOIE GRAS

Straight up Center-Cut Duck Liver waiting for your Sear or Favorite Preparation

\$24/ea

HOUSE CURED GUANCIALE

House Cured Pork Jowl Seasoned with Juniper, Rosemary & Sage

\$12/lb

Périgord's have a knobbed exterior with a dark, webbed interior and are known for their heady, loamy, chocolatey scent and flavor.

\$125/2oz