

Party Caviar

4oz \$60

Paddlefish and Herring Caviar



European Trout (6)

50g \$19.99
100g \$34.99

The smaller grained orange eggs of the Trout are about half the size of Salmon eggs. With a firm texture, the taste is mildly sweet, with a delicate smoky flavour. This roe comes from freshwater Trout caught in smaller inland lakes in France and Germany. Trout Caviar is very versatile and its subtle and fresh flavour works well eaten on its own or as part of an appetizer.



North American Salmon

4oz- \$24.99
7oz- \$35.99

Often referred to as “Red Caviar,” Salmon Caviar is prized for its larger, firmer bead and juicy sweetness. Its naturally orange-red coloured eggs have a strong Salmon, yolky flavour and a delightful pop in the mouth. This wild Salmon Caviar is the product of the clean, cold waters of the Pacific Northwest and Alaska. Salmon Caviar can be used raw or as an ingredient cooked in many dishes. With remarkably high levels of omega 3s (EPA and DHA), Salmon Caviar is a uniquely nutritious food.



Classic caviar service is simple and elegant. Keep caviar refrigerated until ready to serve. Ideally nestle the entire open tin or jar in a bed of crushed ice, with the lid alongside. This is not only attractive, but also informative to your guests. Accompany caviar with fresh toast points, with or without butter, blini, or potatoes. Perhaps a touch of crème fraiche, but nothing more to mask the intense and bewitching experience of eating caviar

What Are The Traditional Condiments Served With Caviar?

The traditional condiments are hard boiled egg yolks, egg whites, chives, sour cream, capers, and red onions. However, caviar connoisseurs insist that any ingredient that alter the taste and distract from the pure flavour of Sturgeon caviar should not be used and that these condiments should be saved for other less expensive grades of caviar only.

Nutritional Value of Sturgeon Caviar (Per 100g)

Calories: 270	Protein: 25.3 g
Fat: 17 g	Cholesterol: 440 mg
Sodium: 1,700 mg	Phosphorus: 330 mg
Potassium: 164 mg	Calcium: 51 mg
Sugar: 4 g	

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Caviar



Caviar is the processed, salted roe of certain species of fish, most notably the Sturgeon ("Black Caviar") and the salmon ("Red Caviar"). It is commercially marketed worldwide as a delicacy and is eaten as a garnish or a spread; for example, with hors d'oeuvres. Classic caviar comes primarily from Iran or Russia, harvested by commercial fishermen working in the Caspian Sea.

How Caviar Is Made?

Once the female fish are caught, the next steps follow quickly: the Sturgeon is taken to a nearby processing centre. The ovaries of the fish are beaten to loosen the eggs, which are then freed from fat and membrane by being passed through a sieve. The liquid is pressed off, and the eggs are mildly salted and sealed in small tins or kegs.

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Russian Beluga Sturgeon(5)

Beluga is the largest and rarest of the Sturgeons and the only specie that is exclusively carnivorous. It can measure up to 6 meters or 20 feet in length and live for more than one hundred years.

The Beluga Sturgeon can take up to 25 years to reach maturity. The fish harvested for caviar can reach up to 2,000 pounds (900 kg). The eggs themselves are the largest among the Sturgeon family, and range in colour from dark gray (almost black) to light gray. This particular caviar has a very distinctive rich, creamy flavour with a delicate texture.



Russian Imperial Sturgeon(5) 10g \$75 28g \$200

Imperial or “Golden” caviar is a rare variety which used to be exclusively reserved for the czars of Russia. It is produced from the most mature Osetra Sturgeon. At that point, the eggs change to a pale golden colour and the flavour becomes smooth, creamy, and delicate. With its medium sized grains and firm texture, Imperial Caviar is the connoisseur’s favourite caviar for its excellent taste and quality.



Russian Asetra Caviar (3) 10g \$75 28g \$175

The Osetra Sturgeon has the widest variety of eggs in terms of size, colour, and taste. The average mature fish grows to 4 feet and weighs between 50-200 pounds. The Osetra starts producing eggs from the age of 12. Its medium sized eggs range in colour from dark brown to golden yellow. Osetra has a unique nutty, slightly fruity flavour that many consider the best tasting Sturgeon of all.



Israeli Asetra Caviar “Karat” (2) 28g \$125 50g \$175

Sarat Caviar is produced by “Caviar Galilee”, one of the longest running fish farms in Israel. The Russian Osetra fingerlings, which are imported to the farm directly from the Caspian Sea, are raised in conditions that are most similar to natural conditions, enabling the quality of world known and prized elite caviar. The delicious taste, freshness and high quality of genuine Russian Osetra Caviar make Karat Caviar a pure delight. Delectably fresh and fruity, this caviar ranges in color from light brown to dark brown, its firm grain is pleasing and juicy, with a distinctive nutty taste that inspires fierce loyalties. The quality, taste and texture of this sustainably produced caviar will truly astound you.



Canadian Northern Divine (2) 28g \$99

Certified organic caviar recognized as sustainable by Ocean Wise™ and recommended 'Green' BEST CHOICE by SeaChoice and Seafood Watch®. World class white sturgeon roe with a touch less salt. Dark glossy pearls that are generously sized and firm on the palette are guaranteed to delight with their smooth buttery texture and faint suggestion of ocean spray.



Canadian Sturgeon Black Caviar (4) 10g \$35 28g \$80 50g \$125

Atlantic Sturgeon are among the oldest fish species in the world. Native to North America, its range extends from New Brunswick, Canada to the eastern coast of Florida. The fish can reach sixty years of age, fifteen feet in length and over eight hundred pounds in weight. The Canadian Sturgeon Caviar is the product of wild Atlantic sturgeon commercially fished in a small well regulated fishery on Saint John River. The small to medium sized grains can range in colour from jet black to amber brown. This caviar is appreciated for its full bodied flavour