

THE OSPREY

VALENTINE'S DAY WEEKEND RAW BAR

CAVIAR | 30G

Served With Blini, Potato Chips, Crème Fraîche And Accoutrements

OSSETRA 95

Ossetra is undeniable, it's for connoisseurs and the newly curious. The firm beads shimmer with gold and, in the right light, a smokey grey. A satisfying hit of umami melts delicately away. A whisper of nuttiness gives dimension to the buttery smooth flavor.

KALUGA 180

Kaluga is a special caviar, with a lot to admire: plump pearls, glittery gold in hue and buttery in texture; richly flavored, but feather light on your tongue, with subtly sweet notes of hazelnut; a sumptuous finish that lingers on your mind.

SEAFOOD TOWER

SEAFOOD TOWER 95

6 oysters, 4 poached shrimp, 4 clams, 4 jonah crab, tuna tartare, ceviche

DELUXE SEAFOOD TOWER 150

12 oysters, 1/2 lb. lobster, 8 poached shrimp, 8 clams, 8 jonah crab, scallop crudo, tuna tartare, ceviche

GOOD, CLEAN, AND FAIRLY SOURCED FARM-TO-TABLE CUISINE.

Pearl Street Caviar is on a mission to make quality, sustainably-sourced caviar, and reviving the wild sturgeon population in its native waters.

MEET OUR PARTNERS:

Brooklyn Grange (Brooklyn, NY)

Lobster Place (New York, NY)

Gotham Seafood (Bronx, NY)

Fossil Farms (Boonton, NY)

Pierless Fish (Brooklyn, NY)

Fresh Meadow Farms (Middleton, NY)

Black Horse Farms (Athens, NY)

A suggested 20% gratuity will be added to all parties of six or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. The Osprey supports local, sustainable, and organic practices.*