



# MARKY'S DOMESTIC & IMPORTED CAVIAR



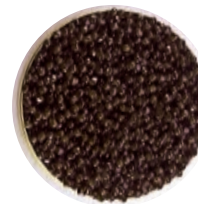
## OSETRA

Farm-raised, Italy  
 Rich brown to black  
 Medium beads  
 Nutty rich flavor  
 Similar to Caspian Osetra  
 Earthy finish  
*Best served with  
 crème fraiche on blini*



## OSETRA RUSSIAN

Farm-raised, Israel  
 Golden olive to black  
 Medium individual beads  
 Deliciously nutty rich flavor  
 Very much like  
 Caspian Osetra  
*Excellent served with  
 crème fraiche on blini*



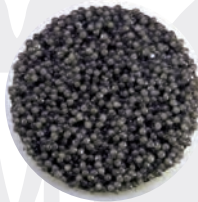
## OSETRA

Farm-raised, USA  
 Golden brown to black  
 Medium beads  
 Bold, smooth  
 Hints of green seaweed  
*Best served with crème  
 fraiche on brioche toast*



## HACKLEBACK

Wild product, USA  
 Mississippi & Ohio Rivers  
 Charcoal-grey to black  
 Medium-small beads  
 Smooth, buttery  
 Sweet ocean flavor  
*Excellent served with  
 crème fraiche on blini*



## PADDLEFISH

Wild product, USA  
 Mississippi & Ohio Rivers  
 Steely-grey  
 Medium-large beads  
 Bold, complex  
 Ocean and earth  
*Perfect on crusty French  
 bread with crème fraiche*



## TOBIKO

Wild product, Iceland  
 Popular for use in Japanese  
 cooking and Sushi  
 preparation.  
 Available in Black, Ginger,  
 Golden, Orange, Red and  
 Spicy Wasabi.



## SALMON ROE

Farm-raised, Alaska  
 Clear bright orange to pink  
 Large individual beads  
 Glistening, bursting  
 Sweet flavor of Fleur de Sel  
*Incredible served on  
 crusty French bread  
 with crème fraiche*



## MARKY'S BLINI

Fresh Russian blini are the  
 perfect accompaniment to  
 any caviar, crepe-like in  
 taste and texture.  
 Large Blini: 6 pk / 12 pk  
 Mini Blini: 36 pk

