Reinhart[®] Direct

GOURMET AND IMPORTED SPECIALTIES









Caviar, Rainbow Trout, Smoked, Spain Product # LK204 • Size 2 oz.

Made from fresh trout roe and then seasoned with sea salt and lightly smoked using apple and cherry woods. Possesses a delicate flavor and a wonderful crisp finish.



Caviar Sturgeon White Classic Dark Farm Raised USA Product # LK134 • Size 2 oz.

This caviar has medium to large grains and a dark gray to black color. The flavor is more reminiscent of a traditional Caspian caviar that is both smooth as well as remaining robust.



Caviar Hackleback American Product # KF748 • Size 2 oz.

Wild American Hackleback is prized caviar for its sweet buttery flavor that looks like black velvet. When examining the roe you will also notice that the roe is extremely shinny in appearance.

Caviar Sturgeon White Royal

Amber Farm Raised California

Product # LK116 • Size 2 oz.

The flavor of this roe closely resembles

that of the Russian caviar, with a light

butter, creamy taste and pale gray hue.



Caviar Kaluga Imperial Hybrid China Product # LK106 • Size 2 oz.

A hybrid of Kaluga and Schrenke Sturgeon that is large in size, light in color and has an incredibly delicate and buttery flavor and mild sea flavor. Its color varies from medium to golden brown with a clear shimmer.



Caviar Beluga Hybrid, Italy Product # KP936 • Size 2 oz.

Dark black/grey eggs. Creamy, mild and wellbalanced. Lighter butter taste than true Beluga, subtle nutty and briny flavor of Siberian. Medium to large grains with delicate, smooth and silky texture.

