

# Elisa's Restaurant

## Presents ... Oyster, Caviar and Vodka Week

Enjoy the luxurious taste of artisanal Caviar, a variety of Oysters that will make you feel like you've just experienced a small amount of pure ocean, and finally a flight of Vodkas that will leave you with a smooth finish.

**Oyster Flight** – Pink Moons, Betsy Cape May, Blue Point, Black Magic and Sassy Shore Oysters  
Any combination ½ dozen \$24

**Vodka Flight** – Choose any 3 vodkas from our bar menu \$16 total 3oz pour

**Caviar Flight** – Choose any one caviar, \$175 /oz

## Oysters

**Choose any combination of 4 different oysters, ½ dozen for \$24**

### BLACK MAGIC

Black Magic Oysters offer a distinct flavor profile characterized by smooth salinity, a pronounced vegetal finish, and a generally full-brine intensity. They are known for their plump, meaty texture and have a unique flavor reminiscent of cucumbers with a salty kick, often with a touch of sweetness. These oysters are farmed in the waters of Canada, Thunder Cove, Prince Edward Island

### BETSY CAPE MAY

Most oysters from Delaware Bay are lacking in salt, but Cape May Salts are grown in bags staked to the beach in the less developed, saltier southern end of Delaware Bay, near Cape May, closer to the mouth and the Atlantic's briny waters.

### SASSY SHORE

A Canadian Oyster from the community of Malpeque is home for oyster farming on the Island. Picturesque with pristine waters, Sassy Malpeques™ are farmed by hand to ensure consistent meat yield and a distinct sweet brine balanced against a salty snap

### BLUE POINT OYSTER

The Blue Point oyster name has become generic and so the flavor can vary. Generally, Blue Point oysters have satiny, almost liquid meats with a high brininess and very *mild* flavor. Genuine Blue Point Oysters have a fresh, crisp, firm texture, with a sweet aftertaste that sparkles with salinity. Any oyster from Long Island Sound can be called a Blue point. Most come from the Connecticut side.

**Pick your own splash:** Pick 1, 2, or try them all

Cocktail, Classic Mignonette, Horseradish, Jalapeno mignonette

# Caviar

**Choose any one caviar, \$175 /oz**

## **American Bowfin**

Bowfin, also known by its Cajun name "Choupique," is even more ancient than sturgeon, having remained largely unchanged over millions of years. This bony fish yields small, dark roe with a slight red tint, making it a more affordable substitute for sturgeon caviar. Revered by connoisseurs for its intense, earthy flavor, it offers a mild tang with hints of spice.

Native to Eastern North America, Bowfin thrives in dense populations throughout the Mississippi River and surrounding rivers, lakes, and gulfs. Like prehistoric sturgeon, they can live in both fresh and saltwater.

## **Italian White Sturgeon**

This farm-raised sturgeon is renowned for producing sustainable caviar with a creamy, rich flavor and generously-sized pearls, thanks to the large size of the sturgeon. With colors that range from black and dark gray to light brown, Italian White Sturgeon caviar is consistently fresh, of exceptional quality, and prized for its complex, creamy, briny, yet delicate taste. Raised near Parma, Italy, and adhering to all international health, animal welfare, and environmental standards, this caviar is truly remarkable. Italy is home to some of the largest White Sturgeon aquaculture operations in the world

## **Russian Osetra Sturgeon**

Russian sturgeon raised in the crystal-clear waters of the Lyna River, within the "Las Warminski" nature RECOMMENDED preserve in the Napiwodzko-Ramucka Forest in Warmia, known as the "green lungs of Poland." The pristine cleanliness and ideal thermal conditions of this location create the perfect environment for breeding healthy sturgeons, resulting in the highest-quality caviar.

The roe is medium-sized and firm, offering a buttery, classic Osetra flavor. Ranging from dark amber to gray-brown in color, this exceptional caviar features the complex nutty notes of traditional wild Caspian Osetra, with a clean, buttery, and smooth finish. Sure to satisfy both novices and connoisseurs alike!