



# Under the Sea

Experience the ocean's most delectable delights at Caviar Russe's new Miami location

Words by Vanessa Pascale

**D**owntown Miami's Four Seasons Tower recently received an impressive new addition, Caviar Russe. New York's Michelin-starred restaurant, established in 1997, decided that Miami was the best place to open their second restaurant, helmed by celebrated Chef David Valencia. "We chose Miami because it was a natural fit for us being that many of our clients are South American and our New York clientele frequent it on a regular basis. Miami, as a city, has tremendous growth potential and we really wanted to be part of it," says Managing Director Ilya Panchernikov, who operates Caviar Russe's retail and restaurant division.

The Caviar Crudo Bar and Gourmet Boutique features a stately, bubble-inspired chandelier overhead, light monochromatic color palette and chic accoutrements that invite guests in. Here, caviar-enthusiasts will delight in the selection of caviar ("simply the roe of sturgeon that is lightly salted and cured" as described in their Caviar 101 pamphlet). Thoughtful tasting menus have been curated for those who take food seriously. Every bite surpasses expectations.

During my tasting, I find out that Osetras are the most popular caviar on the market. I am presented with three dainty Mother of Pearl spoons -- Gold Osetra, Classic Osetra (my favorite), and Siberian Sturgeon-- and its traditional pairings: blinis, toast, crème fraiche, chives. I spoon the Gold Osetra on to a thin blini and finish it off with a dot of crème fraiche.

The melding of flavors is delicious. Going forward, I decide to forgo the sides (taste distractions, in my opinion) to sample the caviar straight off the spoon, this way I can thoroughly savor the briny delicacy.

Next up are the caviar-infused dishes. Simple, and elegantly plated, each dish tantalizes the taste buds. The California Sea Urchin with Dashi and Caviar and The Diver Sea Scallop with Caviar, comprised of a raw scallop thinly sliced, are perfectly executed. And the Egg with Caviar, Parmesan and Nasturtium, a hot dish with a poached egg swimming in warm parmesan and topped with caviar, is magnificent. Other popular dishes include the Blue Fin Toro Tartare with Gold Osetra and Caviar Grilled Cheese Sandwich. In the market for caviar to-go? The Gourmet Boutique allows customers to sample the caviar before purchasing. They suggest 4.4 oz (125 grams) for 1-2



people -- although this amount is still appropriate for 4. (Next day delivery is available throughout the U.S. and same day delivery is available in New York and Miami.)

With its elevated dishes, seafood-rich menu and trendy bar stocked with a fine selection of vodkas and champagnes, Caviar Russe fits perfectly into Miami's food scene. Sure to become a favorite among locals and visitors, who can possibly resist a venue that celebrates the finer things in life? Here's to "champagne wishes and caviar dreams."

Caviar Russe is located at 1441 Brickell Avenue, Miami, FL 33131 in the Four Seasons Tower. For more info, visit: [www.caviarrusse.com](http://www.caviarrusse.com) or call 305-902-6969.