

Ode to Caviar

SALTY, BUTTERY, NUTTY, AND BRINY, CAVIAR HAS A UNIQUE FLAVOR PROFILE THAT SIMPLY CAN'T BE MATCHED. WE ASKED FOUR LOCAL CHEFS TO USE THIS PRECIOUS DELICACY TO CREATE SOMETHING SPECIAL—AND THEY DIDN'T DISAPPOINT!

BY MICHELLE LEE RIBEIRO | PHOTOGRAPHY BY ALISSA DRAGUN



FILTHY RICH OYSTERS

Steve Feder, Chef/Owner at Riverwalk Café and Oyster Bar in Stuart

Made with: fresh, lightly fried oysters, crème fraîche, sliced black truffles, American paddlefish caviar

"All of the ingredients in this dish complement each other without sacrificing any of their own unique tastes. The ingredients, combined with the different temperatures in the dish, coalesce to allow all the flavors and textures to shine. Oysters with sour cream and caviar are usually called 'dirty oysters.' Adding the sliced black truffles, I like to call them 'filthy rich oysters.'"
201 SW St. Lucie Ave., Stuart; riverwalkoysterbar.com





CAVIAR TACO CRUDITÉS

Troy Pulley, Owner at Tako Tiki in Jensen Beach

Made with: sevruga black and gold caviar, smashed avocado-egg-sour cream mixture, homemade fried mini tortilla

"I've always been a huge fan of caviar. My father used to own a company in Azerbaijan on the Caspian Sea (the main caviar harvesting area in the world), and he would bring home big containers of beluga we would have with eggs and toast. Had I known the street value at that time, I may have set up a black market! Anyway, I've never had quality caviar and not thoroughly enjoyed it, so I'm always thinking of new ways to work it into a dish. This luxurious bite features our house-made taco shells, creamy home-made guacamole, and a generous topping of sevruga caviar— a truly indulgent treat." 3340 NE Pineapple Ave., Jensen Beach; takotiki.net

SPAGHETTI CON CAVIALE

Paolo Ferretti, Executive Chef at Chef's Table in Stuart

Made with: spaghetti, butter, Champagne, ossetra caviar, gold leaf

"For this dish, I was inspired by Chef Gualtiero Marchesi, the maestro of nouvelle Italian cuisine. I like to chill al dente spaghetti, tossing it gently in silky butter and a splash of fine Champagne. Plated with precision, a spoonful of briny ossetra caviar crowns the dish, its pearls bursting with the essence of the sea. Delicate gold leaf drapes the creation, a final nod to luxury." 2313 SE Ocean Boulevard, Stuart; chefstablestuart.com





YOLK ILLUSION

Jenniffer Woo, Executive Pastry Chef at Charlie & Joe's at Love Street in Jupiter

Made with: dark chocolate mousse, chocolate fudge brownie, soft meringue, passionfruit gel, ossetra caviar

"This dessert is a playful take on eggs and caviar, inspired by my love for creating illusions and making desserts look like something they're not. A silky dark chocolate mousse sits atop a fudgy brownie, while soft meringue adds a light, airy contrast. A glossy passionfruit gel mimics an egg yolk, bringing a bright, tangy hit to cut through the richness. A spoonful of ossetra caviar adds a subtle briny pop that decadently ties it all together." 1116 Love St., Jupiter; lovestreetjupiter.com