



Introducing
**Chefs' Signature
Caviar**

Packed by
**Caviar Star through Great
Atlantic Trading Inc.**

Great Atlantic Trading Inc., is a family-run importer-exporter business in North Carolina. Being direct importers ensures they have large amounts of premier Michelin Star-quality caviar on hand at all times. They pride themselves on being an honest caviar company, with a strong focus on origin/species transparency, education, sustainability, and strict quality-control.



Great Atlantic Trading Inc. Caviar Star



Dole & Bailey is dedicated to sourcing and stocking only the finest caviar available to us. We partner with prestigious farmers in order to offer our customers an amazing assortment of options that are all guaranteed to enhance your menu. We are proud to announce Caviar Star through Great Atlantic Trading Inc. as our official Caviar partner.

About Great Atlantic Trading Inc. and Caviar Star

Great Atlantic Trading Inc. is a family-run importer-exporter business that started on the wharves of Portland, Maine in 1991 and is now based in North Carolina. Being direct importers ensures they have large amounts of premier Michelin Star-quality caviar on hand at all times. They pride themselves on being an honest caviar company, with a strong focus on origin and species transparency and education, sustainability, and strict quality-control.

Commitment to Caviar

Although quality caviar is always an expensive product, Great Atlantic Trading strives to make it affordable. They commit to bringing customers only the finest caviar at the lowest prices, achievable thanks to high-volume facility and expertly trained staff. They distribute only the freshest product, domestic and imported, personally inspecting each and every container they receive in accordance with all government regulations and food safety protocols.

Trust in Sustainability

Caviar Star through Great Atlantic Trading's #1 policy is to meet today's needs without compromising the ability of future generations to meet their needs. This is why they offer environmentally conscious and sustainable products and have put many green practices into the operation of their facility. Partnerships with eco-friendly farms and fisheries are also closely monitored to make sure they source products without harming the natural world.

Sustainability Policy

Caviar Star's policy for offering environmentally friendly and sustainable products is based on a simple principle – meeting today's needs without compromising the ability of future generations to meet their needs. The goal is to offer a variety of farm raised and wild caught caviar and roes that are 100% sustainable, from producers that use environmentally friendly practices, and adhere to the regulations set by the U.S. Government.



Great Atlantic Trading Inc. Caviar Star

Dole & Bailey will now be offering NEW Beluga Hybrid and Osetra Hybrid Siberian/Belgian Caviars!

Beluga Hybrid

Royal Beluga Bester Hybrid

The Beluga and the Sterlet are two prized sturgeons historically harvested for their caviar in Tsarist Russia, both being native to the Black Sea, Azov Sea, and Caspian Sea. In order to ensure sustainability, the Beluga is crossed with another desirable sturgeon species. These hybrid offspring of the female Beluga sturgeon and the Sterlet make a "Bester" Hybrid that is beautiful gray to amber colors with a rich, creamy flavor. This farmed, sustainable, EU organic variation of the popular Beluga/Sterlet hybrid caviar is no doubt a specialty of caviar tradition. The grains are larger than pure Sterlet caviar, but still smaller than true Beluga caviar. What this caviar lacks in size it makes up for in incredible flavor and smooth texture, with creamy and buttery notes that slowly develop into a lingering, briny, and almost nutty finish.

A highly recommended combination for any occasion -
Certified Organic by Bio Austria Garantie of
Southeastern Europe.

Available in:

Caviar Beluga Hybrid 30g • 741363

Caviar Beluga Hybrid 125g • 741353



Osetra Hybrid Siberian/Belgian

Platinum Belgian Osetra Siberian Hybrid

This incredible Hybrid Osetra caviar is produced from the eggs of a female Osetra crossbred with a male Siberian sturgeon. With medium to large-sized pearls and a brilliant bronze to steel gray appearance, this Belgian-farmed Caspian hybrid has a creamy, mild, buttery flavor and looks almost identical to pure Osetra caviar. To protect the wild populations, Osetra sturgeon are now sustainably farm-raised by many producers across the globe, with hybrid species further ensuring the caviar is sustainably farmed and not pulled from wild populations as well as providing a slightly faster growing alternative to pure Osetra. The Royal Belgian caviar farm is currently making some of the worlds best caviar, with a very clean, buttery flavor, and consistently large, firm, delicious gray to bronze pearls. This hybrid was raised originally from Russian brood stock but now uses stock from multiple generations of farmed Osetra and Siberian sturgeons, ensuring sustainability and creating an even better flavor than was possible before due to extremely high-quality proprietary feed and strictly-monitored water quality.

Available in:

Caviar Osetra Hybrid Siberian/Belgian 30g • 741366

Caviar Osetra Hybrid Siberian/Belgian 125g • 741354



Great Atlantic Trading Inc.

Caviar Star

Pacific White Sturgeon

California Classic White Sturgeon

Native to California, this caviar comes from the largest fresh water fish in North America, the Pacific White Sturgeon. This farm-raised sturgeon is highly regarded for the sustainable caviar it produces with platinum to brown hues and generously sized pearls. The flavor is clean on the palate with fresh nuances complemented by a creamy, lingering finish. Characterized by medium grains ranging in color from dark gray to light brown, American White Sturgeon is consistently fresh and extremely high quality and especially appreciated for its clean, creamy and delicate flavor. Raised in Sacramento, California in conformity with all international health, animal welfare and environmental regulations, this is a truly spectacular All-American sturgeon caviar.

Available in:

Caviar Pacific White Sturgeon 28g • 741393



Siberian

Łyna Polska Siberian

Acipenser Baerii, traditionally from the major Siberian river basins now are being farmed in Warmia, the north-eastern region of Poland. These eco-friendly sturgeon are sustainably raised in a non-urbanized area of the country known as the "green lungs of Poland". They are housed in breeding ponds and are constantly supplied with crystal clear water from the Łyna River. The pristine cleanliness and ideal thermal conditions of this location are perfect for breeding healthy sturgeons, which translates into exceptional quality caviar. The chocolate brown to dark colored Łyna Polska Siberian caviar is a true delicacy with beautiful gems that exude a well balanced, buttery, taste of the sea flavor.

Available in:

Caviar Siberian 28g • 741394



Bowfin

American Bowfin Caviar

Bowfin, known by its Cajun name "Choupique", is even more ancient than sturgeon and similarly has hardly changed over millions of years of existence. This bony fish yields small, dark, slightly red-tinted roe that's a more affordable substitute for sturgeon caviar. It is highly regarded by connoisseurs for its intense earthy and distinctive flavor, with mild tang and hints of spice. Bowfin is native to Eastern North America, with dense populations in the Mississippi River and surrounding rivers, lakes, gulfs, etc. Like prehistoric sturgeon, they can live in both fresh and salt water. Caviar Star Bowfin is caught by partner fishermen in the waters surrounding Baton Rouge, Louisiana.

Available in:

Caviar Bowfin 30g • 741396



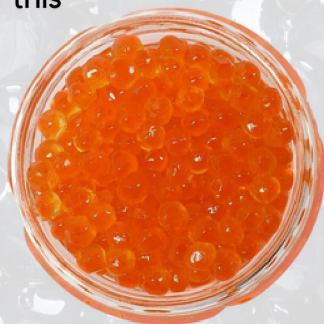
Great Atlantic Trading Inc. Caviar Star

Bourbon Barrel Smoked Trout Roe

Caviar Star's signature cold-smoked trout caviar is made from fresh Rainbow Trout roe that has been seasoned with sea salt and lightly smoked with fine aged Bourbon barrel wood stave chips, creating one of the most incredible palate-pleasers. The roe is processed and stored in a cold-smoke environment of near freezing temperatures so that it infuses slowly and safely without overpowering the natural flavor of the eggs, but still leaves a lasting impression on the palette. The natural smokiness of this product goes great on appetizers, canapés, adding flavor to sauces and topping fresh oysters, a bagel with cream cheese, and an array meat and seafood dishes.

Available in:

Caviar Trout Roe Smoked Bourbon Barrel 4oz • 741360



Salmon Roe

American Salmon Caviar

Caviar Star's delicious salmon roe is sourced from the deep, cold waters of the Northern Pacific Ocean surrounding Alaska. The salmon from this region are prized for producing caviar with larger, firmer beads. The product is clean and sustainable, exploding with juicy sweetness and an extraordinary flavor of the sea. This high quality Ikura, salmon caviar is a perfect treat for the discriminating sushi enthusiast.

Available in:

Caviar Salmon Roe 50g • 742243

