



BLACK RIVER CAVIAR

## URUGUAYAN CAVIAR TO FRENCH TASTE

March 24, 2017

*On March 21, as part of the global event *Goût de France*, Black River Caviar was present in the tasting menu of FOC restaurant by Chef Martín Lavecchia.*

As part of *Goût de France*, a global event where 2,000 chefs from all continents are challenged to design a special menu to celebrate French cuisine, FOC restaurant enjoyed a relaxed evening organized by the French Embassy in Montevideo, open to the public and with approximately 50 guests. *Black River Caviar* was present as special sponsor.

For this occasion, Chef Martín Lavecchia conceived a varied and original tasting menu, which consisted of six steps. Our caviar was tasted in one of the servings: fresh steamed sea bass with white butter, spinach, *velouté* sauce, and caviar. There was an excellent acceptance of the product by the guests.

*Black River Caviar* is honored to be part of such an event as *Goût de France*, celebrating the finest gastronomy worldwide, and in particular, with the well-known Chef Martín Lavecchia, a local model of haute cuisine.

