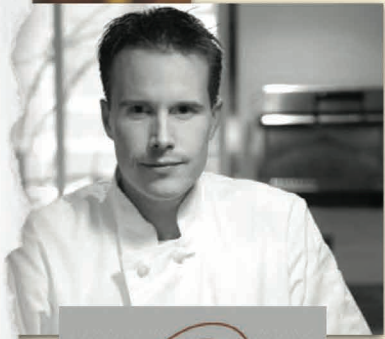




BLiS Smoked Steelhead Caviar

Now that beluga caviar from the Caspian Sea is banned, American chefs are discovering domestic fish roe. These large, juicy, orange trout eggs have a delicate smoky flavor and excellent pop. (\$13 per ounce)

THE SOURCE Steve Stallard cures North American wild steelhead trout, brook trout, arctic char and King salmon roe with smoked salt under the BLiS label, distributed by Portland, Oregon-based Tyler Gray at Mikuni Wild Harvest. Gray also supplies 50-plus varieties of wild and cultivated fresh mushrooms, wild greens and Tahitian vanilla beans to top chefs. (866-962-9866; mikuniwildharvest.com)



THE CHEF Avant-gardist Grant Achatz at Chicago's *Alinea* adds the smoky roe to an amuse-bouche of potato croquettes filled with liquid sour cream and tiny cucumber balls.

Alinea, 1723 North Halsted, Chicago: 312-867-0110

BEST WINE PAIRING Luis Pato Casta Baga Vinho Espumante Bruto (\$12)

A recommendation from *Alinea* general manager and wine director Joe Catterson, this pale salmon sparkler from Beiras, Portugal, closely matches the caviar's own color. The rich fish eggs need the wine's tannin and bubbles to deal with the smokiness and salt, while the wine's acidity cleans up the flavor at the end.



