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NATIONAL CAVIAR DAY CELEBRATED IN LOUISIANA STYLE

Cajun Caviar to be showcased at Emeril's four New Orleans restaurants

For Images, [click here](#).

New Orleans, Louisiana—In honor of National Caviar Day, Louisiana Caviar Co. and all of Emeril's New Orleans restaurants will celebrate by offering guests a special taste of the Louisiana delicacy. On Tuesday, July 18th, the chefs of Emeril's New Orleans, Emeril's Delmonico, NOLA Restaurant and Meril will each feature an exclusive dish showcasing Cajun Caviar. Cajun Caviar is hand-harvested from the Choupiquet fish of the fresh waters of the Atchafalaya Basin, and has a distinctive flavor because they feed on crawfish, Gulf shrimp and other seafood that are indigenous to Louisiana.

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Louisiana Caviar Co., owned and operated by Amy Hollister Wilson, Chef Alison Vega-Knoll and Alden Lagasse, is the company responsible for introducing Cajun Caviar to the world over 30 years ago. Cajun Caviar is a singularly, unique Louisiana delicacy that is processed and packed by hand according to the traditional Russian method. Cajun-country fishermen harvest Cajun Caviar from the waters of the Atchafalaya Basin from early December through February. The natural black color and delicate taste of the roe is not compromised by artificial additives, colorings or preservatives. With less than 5% salt content Cajun Caviar ranks among the finest Malossol caviars in the world. In addition to traditional caviar, Louisiana Caviar Co. offers Spicy Cajun Caviar, a version made with ghost-peppers, adding spice without the burn.

Cajun Caviar is available for purchase online www.cajuncaviar.com and in Martin's Wine Cellar locations.