

## Caviar Martini Royale

Ultra-cold, crystal-clear vodka martini with a mother-of-pearl spoon of Ossetra caviar balanced on the rim.

Yield: 10 tasting martinis

Prep Time: 45 minutes

Active Time: 10 minutes

Service Temperature: Ice-cold (0–2 °C)

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### Ingredients

#### Martini Base

- 500 ml premium vodka (neutral, elegant profile)
- 100 ml dry vermouth (Dolin/Noilly Prat)
- 10 ml filtered water (for light pre-dilution when batching)
- 1 small pinch fine sea salt (optional, enhances minerality)
- Saline (for precise seasoning)
- 100 ml water
- 2 g fine sea salt (2% w/v)
- 10 ml vodka (stability; optional)

#### Caviar Garnish

- 40 g Ossetra (≈ 4 g per cocktail)
- 10 mother-of-pearl caviar spoons

#### Optional Accents

- 1 strip of lemon zest per drink (expressed *away* from the glass)
  - Edible gold leaf fragment
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### Method

#### 1. Batch & Chill the Base

Combine vodka, vermouth, filtered water, and the optional pinch of salt in a sanitized bottle. Cap and chill to 0–2 °C (refrigerator ≥ 30 min, or freezer 15–20 min; do not freeze solid).

#### 2. Make the Saline

Whisk salt into water until fully dissolved; add vodka if using. Decant to a dropper bottle and refrigerate.

#### 3. Set the Station

Chill 10 Nick & Nora or small martini coupes. Keep caviar tins on ice, unopened, at 0–2 °C. Lay out mother-of-pearl spoons.

#### Stir à la minute (per cocktail)

In a mixing glass: 60 ml Martini Base + 1–2 drops saline (start light; you can't take salt back).

Add plenty of cold, dense ice.

Stir 18–22 seconds until the mixing glass is frosted.

Fine-strain into a well-chilled coupe. (Aim for brilliant clarity.)

Finish & Serve

Rest a mother-of-pearl spoon across the rim; place ~4 g Ossetra on the spoon.

Optionally express a lemon zest *away* from the surface for a whisper of citrus; discard the zest.

Optional: add a tiny gold-leaf fragment to the meniscus for shimmer.

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### **Service Presentation**

**Plateware:** Chilled coupe on a dark slate or matte black coaster.

**Pacing:** Deliver immediately while base is at peak chill; present caviar spoon first.

**Server's line:**

"A pristine vodka martini served ice-cold, crowned with Ossetra caviar — clean, mineral, and luxuriously saline."

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### **Chef / Mixologist Notes**

**Flavor flow:** neutral grain spirit → herbal vermouth lift → gentle salinity → caviar umami crescendo.

**Balance:** keep vermouth lean for clarity; the caviar supplies depth and finish.

**Technique:** salt your drink by drops, not pinches; the caviar is already saline.

**Caviar care:** open tins right before service; keep at 0–2 °C and avoid metal other than non-reactive spoons.

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### **Non-Alcoholic Variation**

Replace vodka with 500 ml non-alcoholic "vodka-style" spirit (or a 70:30 blend of cold-distilled juniper hydrosol and filtered water).

Replace dry vermouth with 100 ml white verjus lightly infused with tarragon (strain clear).

Build and stir as above; garnish with the same caviar spoon for the umami counterpoint.

### **Caviar Espresso Martini**

**Pro tip:** If batching for service, keep the Martini Base in the freezer around –6 to –8 °C and stir very briefly to minimize extra dilution while still achieving silkiness.