

AN APPETIZING THANKSGIVING

HORS D'OEUVRES

Thanksgiving's main course may be pretty much set in stone with the usual lineup of turkey, cranberry sauce, stuffing, etc., but the appetizers and first course are open to interpretation. What could be a more delicious way to start the feast than with appetizing hors d'oeuvres from Russ & Daughters? **To give you some ideas for planning your menu, we've listed some delicious canapes you can assemble with ingredients from Russ & Daughters.** Not only are all of these combinations delicious, but they are so easy to make, which means that you will have more time to enjoy your guests or focus on basting that turkey.



Gaspe Nova on cucumber slices with Wild Alaskan Salmon Roe. Sliced cucumbers provide a delicate base for accentuating the salmon. And, it's a great no-carb gluten-free option.

Smoked Salmon Tartare on an endive leaf with a touch of crème fraîche. Place the tartare on the base of the leaf and the endive doubles as an edible spoon.

Private Stock Sturgeon on Baltic Rye Bread with salted butter. Sturgeon is considered the queen of all smoked fish, and our private stock is a most special reserve. We like the old-fashioned butter from Kate's, another 4th generation family business. This combination is an appetizing classic.

Curried Herring on Swedish Leksands crispbread with roasted cashews and dates. This was a big hit at our Herring Pairing festival and continues to be a favorite hors d'oeuvre blending sweet and savory flavors.

French Trout Roe with crème fraîche on warm blinis. This is absolutely delicious and a less expensive alternative to caviar.
Smoked Sable with Truffle Butter on Mini Toasts. This is one of our favorite winter combinations.

Whitefish & Baked Salmon Salad with horseradish-dill cream cheese and wasabi-infused flying fish roe. Make an hors d'oeuvres-sized Super Heebster on halved mini bagels or mini toasts.

Naturally dried cranberries with goat cream cheese on pear slices or Midnight Moon Aged goat cheese and Dalmatia fig spread on 27-layer Danish rye crackers. These are wonderful vegetarian options.

Russ & Daughters' caviar on quail eggs or blinis, or just straight from the tin. We'll be happy to share our caviar knowledge with you to help you select the caviar that's right for your budget and palette.

And though it is always hard to believe, you and your crowd will need to eat the morning after Thanksgiving. So why not start the day with the very best bagels and lox?

Call us to place your Thanksgiving order: 212-475-4880 or 800-RUSS-229. Please note that Russ & Daughters will be closed on Thanksgiving Day.

“Russ & Daughters occupies that rare and tiny place on the mountaintop reserved for those who are not just the oldest and the last — but also the best.”

—Anthony Bourdain



APPETIZING SINCE 1914

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Bagels | Bialys | Mini Bagels | Flagels | Baltic Rye Bread Blintzes | Potato Latkes
Wild Alaskan Salmon Roe | Wasabi-Infused Flying Fish Roe | Trout Roe
Babka | Halvah | Rugelach | Macaroons | Honey Cake | Traditional Sweets
Hand-Dipped Chocolates | Jelly Bars & Rings | Marshmallow Twists
Dried Fruit Baskets | Gourmet Cheese | All Natural Dried Fruit | Nuts
Pickles from the Barrel | Olives | Crackers | Artisanal Jams & Preserves