Calvisius caviar launches US Ambassador program

Italy’s Finest Caviar Finds Its Champions: Calvisius USA Launches Inaugural Ambassador Program


Michael Watson
Executive Chef
REPUBLIC
HOSPITALITY

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CALVISIUS USA LAUNCHES AMBASSADOR PROGRAM, INDUCTS CHEF MIKE WATSON AS INAUGURAL MEMBER

The first initiative of its kind celebrates the chefs who bring Italy's finest caviar to the American table

Calvisius USA, the American home of Calvisius and Ars Italica Caviar, is proud to announce the launch of its Ambassador Program — a curated circle of culinary talent united by a shared devotion to exceptional, uncompromising taste.

The program made its debut on November 11, 2026, with the induction of its first ambassador, **Chef Mike Watson**, Executive Chef of **Republic Hospitality** in Charleston, SC. The occasion was marked with an intimate celebration featuring Chef Watson's original creations paired with the exclusive **Calvisius × Bourbon N' Bubbles** selection — an evening that set the tone for what this program represents: artistry, excellence, and the pleasure of sharing extraordinary culinary experiences.

About the Calvisius Ambassador Program

The Calvisius Ambassador Program recognizes bold, passionate culinary professionals who celebrate and champion Calvisius Caviar in their kitchens, dining rooms, and beyond. Each ambassador brings their own creative vision to the product, weaving Calvisius into tasting menus, signature dishes, and landmark dining experiences across the country. Together, they form a community defined by a single standard: pure, uncompromising taste.

To explore the program and meet our ambassadors, visit calvisiususa.com/pages/calvisius-ambassadors.

About Chef Mike Watson

Chef Mike Watson is the Executive Chef of Republic Hospitality, the celebrated Charleston, SC-based hospitality group known for its commitment to quality, craft, and Southern culinary tradition. With a reputation built on bold technique and refined palate, Chef Watson brings to the Calvisius Ambassador Program a deep respect for premium ingredients and an instinct for creating memorable dining experiences.

A passionate mentor and advocate for culinary education, Chef Watson is Culinary Advisor for Charleston County Public Schools post-secondary educational programs. He believes that great food begins with great people. Whether developing future culinary professionals, creating memorable guest experiences, or spending time in the kitchen with his children, Nora and Eli, alongside his wife Stephanie, he remains committed to sharing his love of food, hospitality, and community.

About Calvisius USA

Calvisius brings the art of Italian caviar to the US with fresh, sustainably farmed caviar crafted in Northern Italy. For over 40 years, Calvisius has set the gold standard in sustainable sturgeon farming, cultivating pure breeds across 150 acres of pristine freshwater lagoons designed to closely replicate the animals' natural habitat.

Certified sustainable by Friends of the Sea, Calvisius goes beyond responsible production: the company actively replenishes endangered sturgeon populations in rivers worldwide, ensuring that the future of this ancient species is as carefully tended as the caviar it yields. Every tin that reaches the American market is a reflection of that commitment — traceable, transparent, and held to the highest standards of quality from farm to table.

In the United States, Calvisius USA brings this legacy to discerning consumers, top-tier restaurants, and luxury retail partners nationwide.

Calvisius USA is a curator of one of the world's great culinary traditions, bringing 100% Made in Italy caviar to the American table with integrity, passion, and an unwavering commitment to excellence.

calvisiususa.com







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