

OYSTER AND WINE FESTIVAL

RAW BAR

Oysters on the Half Shell 3 each

served with sauce trio

shallot and raspberry, tequila lime, mango salsa

Blue Pool Tumbled Oysters,

Hama Hama River Oyster Farm, Washington State

crisp, bright flavor

Local Tomales Bay, Marin Bay, California

Pacific oysters with plump meat; crisp, briny flavor

Kumamoto Oysters, Chapman Cove, Washington State

deep-cupped with petite meat; mild brininess;

sweet flavor; honeydew finish

HOUSE SPECIALTIES

Four Oyster Shooters 15

Kumamoto oysters, Grand Marnier

and blood orange cocktail sauce

Cornmeal Breaded Deep Fried Oysters 15

cilantro, red chili, daikon, cucumber,

Champagne vinaigrette

Three Oyster Po'boy Sliders 20

cornmeal breaded deep fried oysters,

toasted brioche, remoulade,

coleslaw, crispy onions

WINE FLIGHT

flight of three 2 oz pours 25

Pierre Moncuit,

Blanc de Blancs, Brut, "Delos",

Champagne, FRA

32 glass 80 1/2 bottle

Cakebread, Napa, CA '15

23 glass 80 bottle

Taittinger, Brut,

"La Française", Champagne, FRA

18 glass 90 bottle