

# OYSTER AND WINE FESTIVAL

## RAW BAR

### **Oysters on the Half Shell 3 each**

served with sauce trio  
horseradish, cocktail sauce, shallot mignonette

### **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 brinness; sweet flavor; honeydew finish

## HOUSE SPECIALTIES

### **Four Oyster Shooters 15**

spicy Bloody Mary, pickled haricots verts  
paired with Taittinger, Brut,  
“La Française”, Champagne, FRA  
10 taste 20 glass 80 bottle

### **Six Baked Fanny Bay Oysters 19**

creamed kale, chorizo, cilantro breadcrumbs  
paired with Landmark,  
“Overlook”, Sonoma, CA ‘14  
7 taste 14 glass 55 bottle

### **Oyster Wedge 14**

three cornmeal breaded oysters,  
butter lettuce, honey Dijon vinaigrette,  
Nueske’s bacon  
paired with Domaine Barat,  
Vaillons-1er Cru, Chablis, FRA  
10 taste 20 glass 80 bottle

### **Three Oyster Po’boy Sliders 20**

cornmeal breaded oysters, toasted brioche,  
daikon and cabbage slaw, wasabi aioli  
paired with Scrimshaw Pilsner  
3 taste, 6oz 6 bottle, 12 oz