



— EST. 1980 —



PAIRS
WELL WITH:
SAUVIGNON
BLANC

OYSTERS ON THE HALF SHELL

Servings: Allow 5-6 oysters per person

Instructions:

Scrub well, then chill and open before serving.

Oysters

Arrange them in the half shell on cracked ice on serving plates. Place in the center, a small glass bowl for the mignonette sauce.

Mix together in a small bowl:

½ cup red wine vinegar

4 teaspoons finely chopped shallots

1 tablespoon finely chopped parsley

¾ teaspoon salt

2 teaspoons cracked black peppercorns

Serve chilled at room temperature.

