



april 26, 2019  
18th annual  
**oyster&wine**  
dinner

1

*International Selection of Raw Oysters*  
tears of joy cocktail sauce, lemon, thyme mignonette

2

*Grilled Niantic Bay Oyster*  
garlic & herb butter, hot sauce, tempura flakes

3

*Blackened Fried Oysters over Pappardelle*  
pasta with lemon zested panko bread crumbs,  
cream sauce, fresh chive, nori

4

*Smoked Oyster Salad*  
asparagus, edamame, smoked oyster, parsley,  
green goddess dressing, pickled rhubarb

5

*Oyster Braciolo*  
stuffed flank steak, prosciutto, parsley, shaved  
pecorino, tomato basil oyster sauce, broccoli rabe,  
garlic bread

6

*Oyster Bombolonis*  
with yuzu cream

\$75 per person · \$140 per couple  
· reservations required ·



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