

# Oyster Info and Shucking

November, 17<sup>th</sup> 2021

## Class Description

Shuck Oysters!

## What to Expect

- Class Time 2 Hours
- Shucking oysters per participant
- Each participant will receive a Bleu Duck Oyster Shucker
- There is lots of participation so be prepared with comfortable shoes for lots of standing time. Please have hair pulled back
- Food Guidelines have various food allergens in them  
Please let us know ahead of time of any food allergies and we will try our best to accommodate
- Cutting Boards, Knives, Cooking Pans and Utensils will be provided

## Class Syllabus

- Wine that pairs well with oysters
- Make mignonettes and cocktail sauces
- Shucking demonstration
- West Coast Oysters-Shuck and Enjoy
- East Coast Oysters-Shuck and Enjoy
- Boutique Maine Oysters-Shuck and Enjoy
- More Shucking and Enjoying
- Take home Bleu Duck Oyster Knife

## Class Menu

-Oysters

-Classic Mignonette / Pickle Juice Mignonette

-Classic Cocktail Sauce / Bloody Mary Cocktail Sauce