

SAZERAC

OYSTER LOVERS' MENU

Valentine's Day

Saturday, February 11, 2012 - Tuesday, February 14, 2012

Oysters, best known for their reputed aphrodisiac powers, have been sought after by food lovers throughout the centuries, beginning with the Roman Emperors who traded for them by their weight in gold. While there is no verifiable scientific evidence that oysters are aphrodisiacs, history suggests otherwise. It is commonly believed that the high trace metal content of oysters could correct mineral imbalances in an individual, producing noticeable changes in certain physical functions and performances. With that in mind, we thought we would celebrate the oyster for Valentine's Day with these renditions of oyster preparations. Enjoy!



APHRODISIA

LOCAL OYSTERS ON THE HALF SHELL\$3 / EACH
Mignonette, Cocktail Sauce, Citrus

SHIGOKU OYSTERS\$3 / EACH
On the Half Shell, Sweet & Spicy Chile~Lime Vinaigrette

WOOD OVEN PACIFIC OYSTERS\$3 / EACH
"Rockerfeller," Spinach, Bacon, Pernod

ROASTED TOTTEN INLET VIRGINICA OYSTERS \$3 / EACH
"Kilpatrick," Housemade Worcestershire, Crisp Spicy Coppa, Chives

KUMAMOTO OYSTERS ON THE HALF SHELL \$3 / EACH
Grapefruit~Campari Granita

CORNMEAL FRIED WILLAPA BAY OYSTERS \$3 / EACH
Celery Root Slaw, Malt Vinegar Remoulade

