

RESERVATIONS
Required

Mine Oyster presents

AUG 16
6-9 PM

OYSTER DINNER

with Rowan Jacobsen

“On The Move”



STATIONED BUFFETS

OYSTERS ON THE 1ST FLOOR

6:00pm - 6:30pm

Glidden Point Oysters
Pemaquid Oysters
Ebenecook Oysters
Oyster Dip • Sushi

Sake: Shi – Chiku- Bai – Ginjo

Sparkling: Jean-François Merieau Sparkling Brut,
“Bulles”

WHISKEY BAR

6:30pm - 7:00pm

Glidden “Boutique Oysters”
GLIDDEN POINTS PRIVATE STOCK

*Samplings from 3 distinct Glidden Point lease areas on the Damariscotta,
flavor profiled & wine or beer paired by Rowan Jacobsen*

Moreau, Chablis • Lafage Rose • Stella Artois

MAINE BAR

7:00pm - 7:30pm

Cooking Demonstrations
Oyster Shooters • Martinis

*Free Pour
All Night:
Prema Perla,
Prosecco Italy*

DANCE FLOOR

7:30pm - 8pm

Mine Oyster Mirrors
Salmon
Pacific Oysters
Ceviche

Non Seafood Selections

Sauvignon Blanc :

JF Merriau, Loire Valley, France
Oyster Bay , Marlborough, New Zealand

“MAINE DINNING ROOM”

8:00pm-8:45pm

Baked Oyster Contest
Tornados of Beef with Oyster Newburg
Hayes Valley Cabernet Sauvignon

FINALLY

8:45pm - 9pm

Desserts • Candied Oysters
Sweet Sparkling Wine: Botani Sparkling Muscat

\$75 per person • reservations required

TICKETS AVAILABLE HERE

MINE OYSTER • 16 Wharf Street, Pier 1 • 207-633-6616 • www.MineOyster.net