

The Sardine Room



Presents

OYSTERS 101

Saturday, May 20th

12pm

Join us for a fun filled afternoon with The Sardine Room's resident oyster expert—raw bar wizard Mark Paponetti. Participants will get schooled in all things bivalve, including:

how to shuck, flavor profiles, tasting techniques, classic accompaniments, and beverage pairings.

\$55/person

Includes assorted oysters, snacks, and beverage pairings

(all taxes, gratuities, and fees included)

Limited Seating Available—call or email Julia today to reserve your spot(s).

734.416.0100 or julia@comparisdining.com