



SEAFOOD · WESTERN + JAPANESE + MODERN CROSS-CULTURAL · STARTER ·  
RAW · SHOWCASE · DINNER PARTY OPENER · COCKTAIL-HOUR TRANSITION

# Oysters · Three Dressings on the Side (Mignonette · Ponzu · Granita)

Two dozen Island Creek Duxburies or local Florida oysters shucked to order, served on the same cold plate with three sauces presented in their own small bowls: classical sherry-shallot mignonette for the Mediterranean palate, yuzu-ponzu for the Japanese expression, and horseradish-sake granita for the modern texture-contrast. Each guest builds their own bite from a shared plate. The dinner-party dish that makes two dozen oysters feel like three dishes — because the oyster IS the same; the sauces are the conversation.

Protein Fresh raw oysters (12 - 24 depending on guest count, 3 - 6 per person)

Serves 4 as starter (6 oysters/person) · 6 as cocktail (4/person)

Difficulty Intermediate (sauces easy; oyster shucking is a teachable 30-minute)

Active 40 min (10 min mignonette + 20 min ponzu + 10 min granita +

Total 4 h (mignonette 4 h rest + granita 3 h freeze + ponzu 24 h rest)

## THE STORY

### Three Sauces, One Shellfish

An oyster is already perfect. That is the problem — and also the invitation. A perfect oyster needs nothing; but a perfect oyster also invites any sauce with clean intentions. Serving oysters with ONE sauce is a pairing; serving them with THREE is a

conversation — each guest picks their own tempo, and the dish becomes as much about personal preference as about the shellfish itself. Traditional French service pairs oysters with mignonette only; traditional Japanese service pairs them with ponzu only; neither tradition embraces the other. This recipe borrows from both, adds a modern texture element (granita), and lets each guest build their own bite from a shared dozen.

The oyster selection matters less than the oyster quality. Island Creek Duxburies are Pablo's verified supplier: shucked-to-order-worthy oysters from Duxbury Bay MA with clean brine, medium meatiness, and consistent quality from Pack-and-Overnight service. Apalachicola Bay Florida oysters when in season (October-May), Gulf pink or Pensacola summer oysters as substitutes. Miami's Captain's Tavern, Casablanca, or direct Florida Keys supplier for local premium. Never serve oysters older than 48 hours from shuck-date; 24-hour-shucked oysters are ideal.

The sauces are designed to span three distinct flavor vectors without overlap: mignonette (vinegar + shallot — classical French sharp-sour-aromatic) · ponzu (soy + citrus + kombu — umami-salty-sour with Japanese parallel) · horseradish-sake granita (frozen sake + horseradish bite + sake-sugar — cold modern texture). Any two of these together is slight redundancy; all three together is a triangle of experience that makes each one more distinct. Pablo's signature move: serve the same dozen with three sauces and watch guests circle — the extrovert reaches for mignonette, the umami-forward guest reaches for ponzu, the experimenter reaches for the granita. The plate becomes a conversation-starter about palate preference.

This closes the UMAMI-2 raw-no-cook category at a natural showcase-archetype: where `carpaccio-gambas-rojas` is a single-ingredient technique study and `watermelon-bottarga` is a 4-ingredient minimalist, `oysters-three-dressings` is a cross-cultural sauce showcase — three sauces, one shellfish, the full range of how a single raw ingredient can be seasoned across the world's great traditions. Library coverage: Mediterranean ceviche + crudo · Mexican aguachile · Japanese crudo · Western carpaccio · modern-summer watermelon · modern-sauce-triad oysters = six raw-no-cook archetypes spanning every major culinary tradition.

# Specs

<p><b>YIELD</b></p> <p><b>4 as starter (6 oysters/person)</b> • <b>6 as cocktail (4/person)</b></p>	<p><b>OYSTERS</b></p> <p><b>Island Creek Duxburies (Tier B) · local Apalachicola (Tier A) · 24 total</b></p>	<p><b>SAUCES</b></p> <p>Mignonette · Ponzu · Horseradish- Sake Granita</p>	<p><b>SAUCE YIELD</b></p> <p>~ 1 0 0 ml mignonette + 1 5 0 ml ponzu + 2 0 0 ml granita (covers 2 4 oysters)</p>
<p><b>DIFFICULTY</b></p> <p><b>Intermediate</b></p> <p>●●●○○</p>	<p><b>ACTIVE TIME</b></p> <p><b>40 min (includes shucking)</b></p>	<p><b>COOK TIME</b></p> <p><b>Zero — fully raw</b></p>	<p><b>MAKE-AHEAD</b></p> <p><b>Mignonette 4 h+ (ideal 24 h); ponzu 24 h; granita 3 h freeze; shucking à la minute</b></p>
<p><b>CARDINAL RULE</b></p> <p><b>Shuck at service — within 30 minutes of eating</b></p>			

## What Changed & Why

Oysters-three-dressings is a verified-supplier recipe — the oyster quality defines the dish. Substitute oyster types freely: Duxburies (Pablo-verified premium), Apalachicola (local Florida premium Oct-May), Gulf pinks, Kumamotos (California), Malpeque PEI (East Coast premium). Do NOT use previously-frozen oysters — the tissue texture is wrong. Sauces: any sauce triad works as long as the three sauces are distinct — mignonette + ponzu + granita is one valid trinity; alternate triad could be mignonette + salsa verde + sriracha-lime; another: horseradish + lemon + Tabasco. The rule is: three distinct flavor vectors. For allergic-conscious service (shellfish or sake): skip the entire dish, it's not salvageable without the central shellfish; skip the sake granita only if allergic to alcohol (substitute with dry vermouth or just fresh ginger-lemon granita). Always shuck to order at service — do not pre-shuck more than 30 minutes ahead.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
v 1 . 0	Classical oysters-on-ice with single-sauce tradition (French mignonette)	Three-sauce triad (mignonette + ponzu + granita) with 24-h sauce rest discipline, Island Creek sourcing, tableside guest-build service	Closes UMAMI-2 at #8; teaches cross-cultural sauce pairing + ponzu umami-multiplier + granita 3-scrape protocol

## What You Need

### ● Everyday

#### Everyday Tier — Miami-Local + Whole Foods

- Oysters — 24 fresh from Captain's Tavern Miami (shucked-to-order 3-to-4-hour window) · Casablanca Fish Market Miami · or fresh-overnight from Whole Foods seafood counter · 3/4-dozen to 2-dozen
- Mignonette base:
  - · Vinagre de Jerez Reserva — 4 Tbsp (Whole Foods Spanish aisle)
  - · Dry white wine — 2 Tbsp (Albariño, Txakoli, or dry Verdicchio)
  - · Fresh shallots — 2 small, finely minced
  - · Whole black peppercorns — freshly cracked 1/4 tsp
  - · Fresh thyme — 2 sprigs
- Ponzu base:
  - · Soy sauce (shoyu) — 4 Tbsp (Kikkoman or Yamasa)
  - · Fresh lemon juice — 2 Tbsp
  - · Fresh orange juice — 1 Tbsp
  - · Yuzu juice (bottled) — 1 Tbsp (The Japanese Pantry or Momi Market)
  - · Mirin — 1 Tbsp (Sumiya Bunjiro or standard)
  - · Kombu — 1 square 5 × 5 cm
  - · Bonito flakes (katsuobushi) — 1 Tbsp optional (traditional)
- Granita base:
  - · Junmai sake — 120 ml (Dassai 39 or similar)
  - · Water — 80 ml
  - · Sugar — 2 Tbsp
  - · Fresh horseradish root — 20 g (or 1 Tbsp prepared horseradish without sugar or vinegar)
  - · Fresh lemon juice — 1 Tbsp
  - · Maldon sea salt — pinch

## No Limits

### No-Limits Tier — Premium + Direct Sources

- Island Creek Duxburies — 2 dozen direct from [shop.islandcreekoysters.com](http://shop.islandcreekoysters.com) overnight (50 ct \$125, 100 ct \$187 — order 50 ct for 4 guests + leftover freshness for Day 2 service)
- Alternate Tier B: Kumamoto oysters from Hog Island (California) · Malpeque PEI from Boston premium sources
- Alternate Tier A (Miami): Apalachicola Bay Florida during season (Oct-May) · Key Largo Fisheries Gulf pink · Casablanca Fish Market premium Florida Panhandle
- Valdespino 30-year Vinagre de Jerez Reserva — Gustiamo NYC · 4 Tbsp premium finish
- Bourgogne Albariño or Txakoli premium tier for mignonette wine — Ameztoi Rubentis · 2 Tbsp
- Yamaroku Shoyu 4-year kioke-barrel-aged soy — The Japanese Pantry · 4 Tbsp
- Meyer lemon Miami · Valencia orange · fresh-squeezed within 1 hour · 2+1 Tbsp
- Fresh yuzu juice (if available seasonal in Miami October-February) — Whole Foods specialty citrus · 1 Tbsp · otherwise bottled yuzu from The Japanese Pantry or Momi Market
- Sumiya Bunjiro Mikawa Mirin — 1 Tbsp
- Okui Kombu premium dashi kelp — The Japanese Pantry · 1 square 5 × 5 cm
- Premium katsuobushi (bonito flakes) — 1 Tbsp Yamaki or premium Japanese grocer
- Junmai Daiginjo sake — Juyondai or Jikon or Dassai 23 · 120 ml for granita
- Fresh horseradish root (wasabi if available) — Momi Market Miami · 20 g finely grated · wasabi as premium alternative (adds sinus heat + cleaner finish)
- Aged Sansho pepper — Kitchen Arts & Letters Japanese-direct or premium spice · pinch for granita finishing option

#### EQUIPMENT

## Your Kit

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- Oyster knife (shucking knife) with guard — stubby angled blade
  - Shucking glove or thick folded kitchen towel for grip
  - Large platter or serving plate (30+ cm diameter)
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- Crushed ice for oyster-nest presentation (~1 L volume)

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- 3 small sauce bowls + 3 small spoons for service

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- Fine-mesh sieve for ponzu strain

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- Shallow metal pan for granita (20 × 30 cm ideal)

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- Fork for granita scraping

#### MISE EN PLACE

## Before You Start

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- 24 hours ahead — Build mignonette. Finely mince 2 shallots. In small bowl or glass jar: 4 Tbsp sherry vinegar + 2 Tbsp white wine + minced shallots + 1/4 tsp cracked black pepper + 2 thyme sprigs. Cover, refrigerate 24 hours for aromatic development. Remove thyme sprigs before service.

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- 24 hours ahead — Build ponzu. In small pot, warm (do not boil) 4 Tbsp soy sauce + 1 Tbsp mirin + kombu square. Steep 10 minutes off-heat. Add bonito flakes if using; steep 5 more minutes. Strain through fine sieve into clean bowl. Add 2 Tbsp lemon + 1 Tbsp orange + 1 Tbsp yuzu juice. Cover, refrigerate 24 h (minimum 4 h).

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- 3 hours ahead — Build granita. In small pot, combine 80 ml water + 2 Tbsp sugar. Warm to dissolve. Cool. Add 120 ml sake + 1 Tbsp lemon juice + grated horseradish + pinch salt. Pour into shallow metal pan. Freeze 2 hours until edges solid.

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- 2 hours ahead — Scrape granita. Every 30 minutes, scrape top with fork to develop flaky granita texture. Do this 3 times total. Cover and return to freezer.

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- 1 hour ahead — Verify mignonette + ponzu flavor. Taste each; adjust salt/acid if needed. Transfer each to its serving bowl (small ramekins, 100 ml capacity).

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- 30 min ahead — Crushed ice bed onto serving platter. Verify ice is genuinely crushed, not cubed (cubes slide).

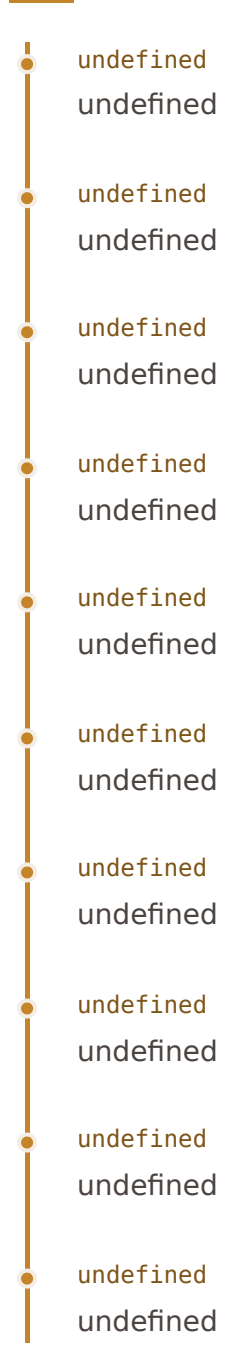
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- 10 min ahead — Shuck oysters.

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- At service — Plate oysters on ice; 3 sauce bowls around edge; serve immediately.

# Timeline



## METHOD

# The Cook

### 1 Phase 1 · Mignonette 24-Hour Build (5 min active + 24 h rest)

1. Finely mince 2 shallots. Aim for 2-3 mm dice — smaller than typical cooking shallot; the shallot stays in the final sauce.
2. In a small bowl or 100 ml jar: combine 4 Tbsp aged sherry vinegar + 2 Tbsp dry white wine (Albariño or Txakoli work beautifully) + minced shallots + 1/4 tsp freshly cracked black pepper.
3. Add 2 whole thyme sprigs (tied together or left loose).
4. Cover + refrigerate 24 hours. The rest period is critical for shallot-infusion; less than 4 hours and the shallot is raw-sharp.
5. Before service: remove thyme sprigs. Taste. Adjust salt if desired (usually not needed).
6. Transfer to 100 ml serving bowl. Keep refrigerated until service.



#### WHY THIS WORKS

Sherry vinegar is an aged, concentrated acid (pH 2.8-3.2) with complex aromatics from the oxidative aging process. Fresh-combined with shallots, it reads as aggressive. Over 24 hours, the vinegar partially extracts shallot compounds + softens the shallot's raw-cell harshness via acidification of the cell walls. The white wine adds oxidative sherry-adjacent notes from its own aging + reduces the total acidity. The result is a 'softened-sharp' mignonette — acid-forward, but with developed complexity and round shallot texture.

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## Phase 2 · Ponzu 24-Hour Build (10 min active + 24 h rest)

1. In a small saucepan over low heat, warm (do not simmer) 4 Tbsp soy sauce + 1 Tbsp mirin. Keep at ~60 °C for 3 minutes to deepen color + caramelize a touch of the mirin sugar.
2. Remove from heat. Add 1 kombu square (5 × 5 cm). Cover. Steep off-heat 10 minutes.
3. If using bonito flakes: after 10 min, add 1 Tbsp bonito flakes. Steep 3-5 minutes.
4. Strain through fine-mesh sieve into a clean 200 ml jar. Discard kombu + bonito (or save for soup stock).
5. Cool to room temperature. Add 2 Tbsp fresh lemon juice + 1 Tbsp orange juice + 1 Tbsp yuzu juice. Stir.
6. Taste. Ponzu should be salt-forward with citrus balance and umami base. Adjust acid with more lemon if too salty; adjust salt with a few drops more soy if too sour.
7. Cover + refrigerate minimum 4 hours, ideal 24 hours. The rest lets kombu-extracted glutamates + bonito-extracted nucleotides integrate with the citrus.
8. Transfer to 100 ml serving bowl at service. Keep cold.



### WHY THIS WORKS

Ponzu is traditionally built as soy + citrus + kombu + bonito — the kombu extract (L-glutamate) + bonito extract (inosinate) deliver the 'umami multiplier' effect (the two synergize; together they taste ~8× as umami as either alone). The 60 °C warm-steep (not boil) protects the soy sauce's volatile aromatics and maximizes kombu glutamate extraction without triggering bitter seaweed compounds. The 24-h rest allows the separated extraction (gentle heat) + citrus addition (cold) to fully integrate into a single balanced sauce. Adding citrus after heat treatment preserves its bright top-notes.

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### Phase 3 · Horseradish-Sake Granita (3 h freeze + 3× scrape)

1. Peel 20 g fresh horseradish root. Grate finely on a Microplane or small-hole grater.  
Yield: ~2 Tbsp.
2. In a small pot, combine 80 ml water + 2 Tbsp sugar. Warm over low heat until sugar dissolves (do not boil). Remove from heat. Cool to room temp.
3. In a 500 ml bowl, combine the cooled sugar-water + 120 ml Junmai sake + 1 Tbsp lemon juice + grated horseradish + pinch of Maldon salt.
4. Pour into a shallow metal pan (20 × 30 cm ideal — shallow increases surface area, speeds freezing).
5. Freeze 2 hours. At 2 hours, the liquid should have icy edges and a slushy center.
6. First scrape: with a fork, drag tines across the top of the frozen mass. Loosen the icy crust. Return to freezer.
7. After 30 min: scrape again. Should be more complete icy-flaky texture now.
8. After 30 min more (at T-90 min before service): final scrape. The granita should be flaky, crystalline, almost snow-like. Not a hard block — if hard, fork-scrape more aggressively or return to freezer for 10 min.
9. Immediately before service: transfer granita to a small cold bowl or glass. Serve with a small spoon.
10. The granita begins melting on the plate within 60 seconds. Time service accordingly.



#### WHY THIS WORKS

Granita is a lower-effort version of sorbet — no churning, no emulsifiers. The sugar + alcohol content must be carefully calibrated: too much sugar = soft mush at -18 °C; too little = rock-hard ice; alcohol lowers the freezing point of the base, producing softer texture. 120 ml sake (15% alcohol) + 80 ml water + 2 Tbsp sugar produces a granita that is cold but forkable at freezer temperature — the ideal balance. The horseradish volatile compounds (allyl isothiocyanate) are water-soluble and do not freeze out; they concentrate in the liquid phase as water freezes, giving intense horseradish hits on the tongue.

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## Phase 4 · Shucking + Plating + Service (15 min at service)

1. 5 min before service: Prepare serving platter. Arrange 1 L of crushed ice in a shallow bed (1-2 cm deep) on a 30+ cm round or rectangular platter.
2. Shuck oysters one at a time, working in sets of 6:
3. 1. Hold oyster cup-side-down on a folded towel. Locate the hinge (narrow end).
4. 2. Insert oyster knife blade into the hinge. Twist + wiggle until you feel the hinge pop. Work slowly; never force a knife through oyster muscle.
5. 3. Once hinge is popped, slide knife horizontally along the inside of the top shell, cutting the abductor muscle. Remove top shell. Discard.
6. 4. Slide knife along inside of bottom shell to cut the bottom abductor muscle. Leave oyster sitting in its liquor (the natural brine in the shell).
7. 5. Check for shell fragments; remove any.
8. 6. Place shucked oyster on ice bed, cup-side-down. The liquor should pool in the cup, keeping the oyster hydrated.
9. Position 3 sauce bowls (100 ml each) along the perimeter of the platter: mignonette, ponzu, granita. Each with its own small spoon.
10. Finishing touches: optional 3-4 lemon wedges around platter for guest discretion; micro-mint or chervil sprigs for visual interest.
11. Carry to table immediately. Instruct guests: 'Pick an oyster. Spoon your choice of sauce. Slurp.'
12. Service window: oysters are viable for 30 minutes on ice after shucking. Beyond that, they begin to lose their liquor and the tissue texture degrades. For a larger group, shuck in rolling waves rather than all 24 at once.



### WHY THIS WORKS

Oyster liquor is the natural brine the oyster produces inside its shell — a precious component of the eating experience. Rough shucking technique that pierces the oyster muscle, tips the shell, or loses liquor reduces the dish's quality. Ice-bed plating keeps oysters at 0-2 °C, preventing bacterial growth + keeping the meat textural. The 30-minute service window is both food-safety (raw shellfish at temp) and culinary (flavor degradation accelerates).

QUICK REFERENCE

# Timing Cheat Sheet

STEP	TIME	CUE
Mignonette begins	T- 2 4 h	Refrigerator rest for aromatic development
Ponzu begins	T- 2 4 h	Kombu + bonito steeped, citrus added
Granita begins	T- 3 h	Pour into pan; freeze 2 h
Granita first scrape	T- 2 h	Fork-scrape surface; return to freezer
Granita final scrape	T- 6 0 min	Flaky texture achieved
Shuck at service	T- 1 0 min	Oysters opened to order
Plate + serve	T- 0	Within 30 min of shuck

TROUBLESHOOTING

# Emergency Protocols

-  **UNDEFINED**  
undefined
-  **UNDEFINED**  
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UNDEFINED

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DEEP DIVES

## Technique Notes

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### Oyster Shucking — The Hinge Method

FUNDAMENTAL KNIFE WORK

The oyster has a muscular hinge at its narrow end — the only weak point in the shell's closure. Insert blade into hinge, twist-wiggle until pop, then slide horizontally to cut top abductor muscle. Never force the knife through the oyster flesh or top-shell center (you'll break the shell and push fragments into the meat). Shucking technique is muscle memory; 30 minutes of practice on sacrificial oysters is enough to become competent. For large gatherings, shuck in sets of 6, not all at once — staggered timing keeps oysters coldest at service.

### Mignonette 24-Hour Rest

ACID PREPARATION

Classical French mignonette = vinegar + shallot + pepper. The difference between home-kitchen and restaurant mignonette is time: 24-hour refrigerator rest allows vinegar to partially extract and soften shallot compounds, producing acidic-yet-round complexity. Without rest, the sauce reads as raw-shallot + sharp-vinegar. With rest, it reads as developed + integrated. Cross-ref: same principle applies to any sauce with raw-aromatic bases (e.g., classic french vinaigrette, chimichurri, gremolata) — all benefit from 4-24 h rest before service.

## Ponzu Kombu-Bonito Warm-Steep Method

### JAPANESE FUNDAMENTALS

Ponzu is soy + citrus + kombu + bonito + mirin. The order and temperature of assembly matters: soy + mirin warmed to 60 °C + kombu steep 10 min (extracts L-glutamate without bitter marine compounds) + bonito 3-5 min (inosinate extraction) + strain + cool + add citrus at room temp (preserves bright aromatics). Mixing all ingredients cold at once produces 'citrus soy' not 'ponzu.' The 24-hour rest period after assembly lets kombu-extracted glutamates + bonito inosinates synergize into the 'umami multiplier' effect — ponzu tastes 3-5× as umami-dense after 24 h as at initial assembly. Cross-ref `ponzu-clasico-yuzu`.

## Granita 3-Scrape Protocol

### FROZEN SAUCE

Flaky granita texture requires scraping at three 30-minute intervals after the 2-hour initial freeze. Each scrape breaks up crystals that have formed since the last. A single final scrape produces crunchier, more ice-cube-adjacent texture; 3 scrapes produces snow-flaky. The 3-scrape method is a no-churn alternative to sorbet + takes no equipment beyond a freezer and a fork. Alcohol content (~15%) + sugar calibration (2 Tbsp/500 ml) produces a forkable-at-freezer-temp result. Cross-ref: same protocol applies to wine granitas (champagne), coffee granitas (espresso), and fruit granitas (watermelon, blood orange).

## Sauce Triad as Conversation

### MENU DESIGN

Serving three sauces on one plate transforms a dish from 'chef's choice' to 'guest's conversation.' Each guest picks their sauce + watches what others pick. Extroverts + traditional palates pick the classical mignonette; umami-forward guests pick the ponzu; experimenters pick the granita. The plate becomes a palate-preference diagnostic + a social moment. Only 2-3 sauces is the sweet spot — 4+ creates decision paralysis; 1 is monologue. Reserve this technique for: oysters, sashimi flights, steak-tartare flights, dumplings. Do NOT use for: rich composed dishes (too many sauces = chaos).

## Island Creek Supply Chain

### SOURCING

Pablo's verified Island Creek Duxbury oyster supply: [shop.islandcreekoysters.com](http://shop.islandcreekoysters.com), 50-count \$125 + 100-count \$187, overnight shipping from Boston. Shucked-to-order freshness within 24 hours of receive. For parties of 4-6, 50-count is ideal (6 per person + 20-oyster leftover for Day 2 service or breakfast). For larger parties, consider 100-count. Alternate verified source: Apalachicola (during season), Gulf pink (summer). Always confirm shuck-date; reject any oyster shipment that doesn't include specific receive-or-shuck date labeling.

## Oyster Liquor Preservation

### TECHNIQUE DISCIPLINE

The oyster's natural brine (liquor) is a precious component of the eating experience. Shucking without losing liquor requires: (a) cup-side-down during hinge work — keeps liquor below the knife-line, (b) horizontal slide along top shell — doesn't tip the oyster, (c) careful placement on ice bed after shucking — cup stays flat, liquor stays in. Lost liquor = one-dimensional salty oyster flesh without the complete 'sea' experience. This is the single most important quality marker of a properly shucked oyster.

### PAIRING

## What to Drink

### Sparkling

Champagne Brut Nature — Marc Hébrart, Ulysse Collin, or Vouette et Sorbée

*Driest of dry sparkling; mineral-citrus matches oyster brine; complements all three sauces*

### White

Muscadet Sèvre-et-Maine — Domaine Pépière or Marc Ollivier Clisson

*Muscadet + oyster is the most classical of French pairings; stony-saline-dry*

### **White**

Chablis — Raveneau or Dauvissat (premier cru)

*Kimmeridgian limestone terroir echoes oyster mineral; more complex than Muscadet*

### **Sake**

Junmai Daiginjo — Juyondai or Jikon

*Floral-clean sake specifically pairs the ponzu; Japanese-set within the triad*

### **Cocktail**

Gin & Tonic with cucumber + juniper + pink peppercorn

*Dry-botanical-cold; if not drinking wine, this is the G&T for raw-shellfish service*

### **Non-alc**

Sparkling mineral water + Meyer lemon rind + Maldon salt rim

*Seaside mock-cocktail; echoes sauce triad without the alcohol*

## CONTEXT

# Menu Ideas

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### **Opener**

Oysters · Three Dressings (this recipe) — showcase opener for a raw-seafood dinner

### **Primo**

Risotto Carnaroli (UMAMI-11) or Paella Valenciana (UMAMI-11) — starchy warm contrast

## Main

Cocochas al Pil-Pil (UMAMI-4) or Merluza a la Plancha (UMAMI-4) — seafood continuation

## Dessert

Tarta de Queso Vasca (UMAMI-7) — caramelized burnt-top cheesecake; sharp acid finish

### YOUR NOTES

## Cook Log

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### Session Notes

Date: \_\_\_\_\_ · Serves: \_\_\_\_ · Rating: \_\_ / 5

*Use this space to record what you changed, what worked, and what you'd do differently next time. Your future self will thank you.*



Stop following recipes. Start understanding food.

