

OYSTER + BEVERAGE PAIRINGS

		BEVERAGE TYPE			
		WINE	BEER	SPIRITS	
OYSTER FLAVOR CHARACTERISTICS	EAST COAST	MINERAL pemaquid (ME)	Dry + Acidic vinho verde	Hops + Malt american ale	Savory + Smoky mescal
		BRINY quonnie rock (RI)	Sparkling + Floral cava	Crisp + Effervescent lager or stout	Herbal + Sweet chartreuse
		SWEET standish shore (MA)	Sweet + Acidic muscadet	Sweet + Sour lambic	Sweet + Bitter dry sherry
	WEST COAST	CREAMY kumamoto (WA)	Crisp + Citrus pinot gris	Sharp Citrus bohemian pilsner	Citrus + Bubbles tequila
		MINERAL pearl point (OR)	Sweet + Fruity muscadet	Sweet + Aromatic saison or gose	Sweet + Bitter vermouth

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HOW TO USE

Use the Oyster Flavor Wheel to identify the oyster's flavor characteristics. Then, use this chart to find complementary beverage notes based on beverage type and an example of a suggested pairing.