

# Ken Oringer and Jamie Bissonnette

## COPPA AND TORO

**OSTRAS EN ESCABECHE** | Serves 4 ppl

### For the Oysters

12ea	Island Creek Oysters
1/2 cup	Brut Cava
1/2 cup	Champagne Vinegar
1/2 cup	Grape Seed Oil
.5 oz	Shallot Brunoised
.5 oz	Rooibus Tea with Bergamot
To taste	Sea Salt

### *Method*

Shuck Oyster until a bowl over ice. Save the shells. Allow the oysters to sit for 20 minutes. Lift the oysters out, strain the oyster liquid over the oyster. Repeat three times to clean any dirt or shell pieces. Place into a 2 quart plastic container.

In a small sauce pot add vinegar, cava, and grape seed oil. Bring to a simmer. Add the tea, and remove from the heat. Allow the liquid to steep with the tea for 10 minutes. Strain the liquid through cheese cloth over the oysters, add the shallot brunoised. Let cool overnight. Store in the liquid

**[OVER]**

## Garnish

Sliced chives

Cracked Grains of paradise

Esplette Chili

Fleur de Sel

Chiffonade Lovage

Herb Flowers (Arugula, Chive, Nasturtium, kale, borage, or Sicily)

## *To Plate*

Either use wet salt or ice on the plates to hold the shells. Place 4 shells per person on a plate. Put one oyster in each shell. Put a small amount of the escabeche liquid in with the oyster. Top with some Saffron emulsion, chive, grains of paradise, esplette, sea salt and lovage. Garnish each one with a different flower, or mix of flowers.

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## *On View*

**Dr. Lakra**

**Francesca DiMattio: Banquet**

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