

KENT ISLAND RESORT

OYSTER & WINE MASTER CLASS

A CHESAPEAKE TASTING EXPERIENCE · \$62 PER PERSON

An exploration of coastal terroir, distinctive oyster profiles, and thoughtfully selected wines. Discover the art of pairing regional oysters with traditional and unexpected accompaniments.

FIRST COURSE

Sweet Jesus Oyster

Hog Neck Creek · St. Mary's County, Maryland

OYSTER PROFILE

Low salinity with a clean, refreshing taste and delicate notes of cucumber and celery, finishing with a distinct minerality.

WINE PAIRING

Emmolo Sauvignon Blanc

Napa Valley, California

TASTING NOTES

Sleek and refreshing, with vibrant citrus, lime zest, and grapefruit notes, layered with wet-stone minerality and subtle herbal complexity.

SECOND COURSE

Orchard Point Oyster

Chester River · Queen Anne's County, Maryland

OYSTER PROFILE

Buttery sweetness meets gentle brine, followed by a delicate, lingering melon finish.

WINE PAIRING

J. Lohr Unoaked Chardonnay

Arroyo Seco AVA · Monterey County, California

TASTING NOTES

Fresh, clean, and crisp, with lively flavors of tangerine, green apple, peach, and pear, complemented by a delicate mineral finish.

THIRD COURSE

Choptank Sweets Oyster

Choptank River · Cambridge, Maryland

OYSTER PROFILE

A delicate, low-salinity oyster with grassy sweetness and a fresh, clean finish.

WINE PAIRING

M. Chapoutier Belleruche Rosé

Côtes du Rhône · France

TASTING NOTES

Expressive aromas of red berries and citrus mingle with notes of exotic fruits, offering a lively, fruit-forward complement to the oyster's natural sweetness.

FOURTH COURSE

Chincoteague Oyster

Chincoteague Island · Virginia

OYSTER PROFILE

Bold and intensely briny, with pronounced salinity and a lingering ocean-fresh finish.

WINE PAIRING

Bottega Vinai Pinot Grigio

Trentino DOC · Trentino-Alto Adige, Italy

TASTING NOTES

Crisp and dry, with bright acidity, a structured palate, and a refreshing, lingering finish that balances the oyster's pronounced salinity.

FOUR OYSTERS. FOUR DISTINCTIVE WINES.
ONE UNFORGETTABLE EXPLORATION OF THE SEA.

Celebrating the flavors of the Chesapeake and beyond.