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## Oysters & Grower Champagnes

If you love oysters, or beautiful grower champagnes, OR BOTH, this is the event for you! Come sip and slurp with us!

**Date:** Monday, January 17th

**Time:** 5:30-7pm

**Location:** Etta's

**Cost:** \$45 tax and gratuity not included

\*cost includes 12 oysters and 6 tastes of grower champagnes

We will have two experts on hand to lead us throughout the evening: Ian Jeffards from Penn Cove will lead us through a tasting of 6 different types of oysters while Steve Olson from Cavatappi will engage us with his sparkling knowledge on 6 different grower champagnes.

Featured Bubbles from:

Pierre Gimmonet  
Pierre Peters  
Gaston Chiquet  
I. Aubry Fils  
A. Margaine

For more information or to purchase your tickets to this event, contact Katie O at [katieo@tomdouglas.com](mailto:katieo@tomdouglas.com). Tickets must be purchased in advance and due to limited space, seating will be communal.

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