



Jaime's Classic Mignonette

SERVES 1-4

Classic mignonette, with its harmonious blend of finely diced shallots, cracked black pepper, and tangy vinegar, is the perfect accompaniment to the briny, delicate flavor of oysters on the half shell. The subtle acidity and piquant kick of the mignonette serve to accentuate the natural sweetness of the oysters while adding a refreshing contrast. Paired with a crisp Sauvignon Blanc, the bright acidity and citrus notes of the wine beautifully complement both the mignonette and the oysters, creating a symphony of flavors that dance effortlessly on the palate, making for a truly exquisite culinary experience.

Tasting notes

The Ryan's Vineyard Sauvignon Blanc is a perfect oyster wine. This organically farmed plot of land is situated in the cooler Oak Knoll District of Napa Valley and boasts well-drained soils suitable to the vines. A blend of Sauvignon Musqué and Sauvignon Blanc, the wine is incredibly effusive with aromatics of guava, lychee, and grapefruit. Add into the mix a gorgeous flinty minerality and the bouquet simply sings. The mid-palate is multi-dimensional with richness, flesh, and exquisite acidity.

Ingredients

- 1/2 cup minced shallots (about 2 1/2 ounces)
- 1/4 cup white vinegar
- 1/4 cup unseasoned rice vinegar (if using seasoned rice vinegar, omit the sugar and salt)
- 1/8 teaspoon sugar
- 1/8 teaspoon kosher salt
- 1 1/4 teaspoon finely crushed white peppercorns (do not use pre-ground or powdered white pepper)

Directions

Finely mince the shallot, then combine with all other ingredients and stir with a fork. For best results, cover and chill for at least 4 hours. Serve alongside fresh-shucked oysters on the half shell.