



Private Oyster Shucking & Tasting Class

at The Pheasant, Dennis

Grab your friends and join us for a private hands-on oyster tasting and shucking class at The Pheasant! Of course we will have great oyster friendly wines. Participants will learn all there is to know about these curiously delicious bivalves called oysters, and most importantly, how to properly and safely shuck them! This class is great for families, corporate groups or just an afternoon with friends.

\$95 per person (*non inclusive of tax & gratuity*)
For bookings, email: info@pheasantcapecod.com

Private In-Store Wine Tasting

at Dunn & Sons Wine, Yarmouth Port

Educational: Seated 90 minute tasting with minimum of 10 guests at Dunn & Sons. One of our sommeliers will lead the tasting with a focus on education. This is great for anyone who would like to further their wine knowledge (specific region, winemaking method etc.)

Sample Tasting - New World vs. Old World: Let's talk about terroir! Pinot Noir from Russian River Valley versus Burgundy tastes radically different, and this is simply because of where it is grown. The influence of soil, sun, wind and tradition all contribute to the wine in your glass. Discover the essence of terroir and the meaning of a wine's origin in a guided tasting of 6 wines across 6 different styles - expressions of pinot noir, chardonnay and cabernet sauvignon.

\$95 per person (*non inclusive of tax & gratuity*)
For bookings, email info@dunnandsonswine.com

