

From Tide to Table

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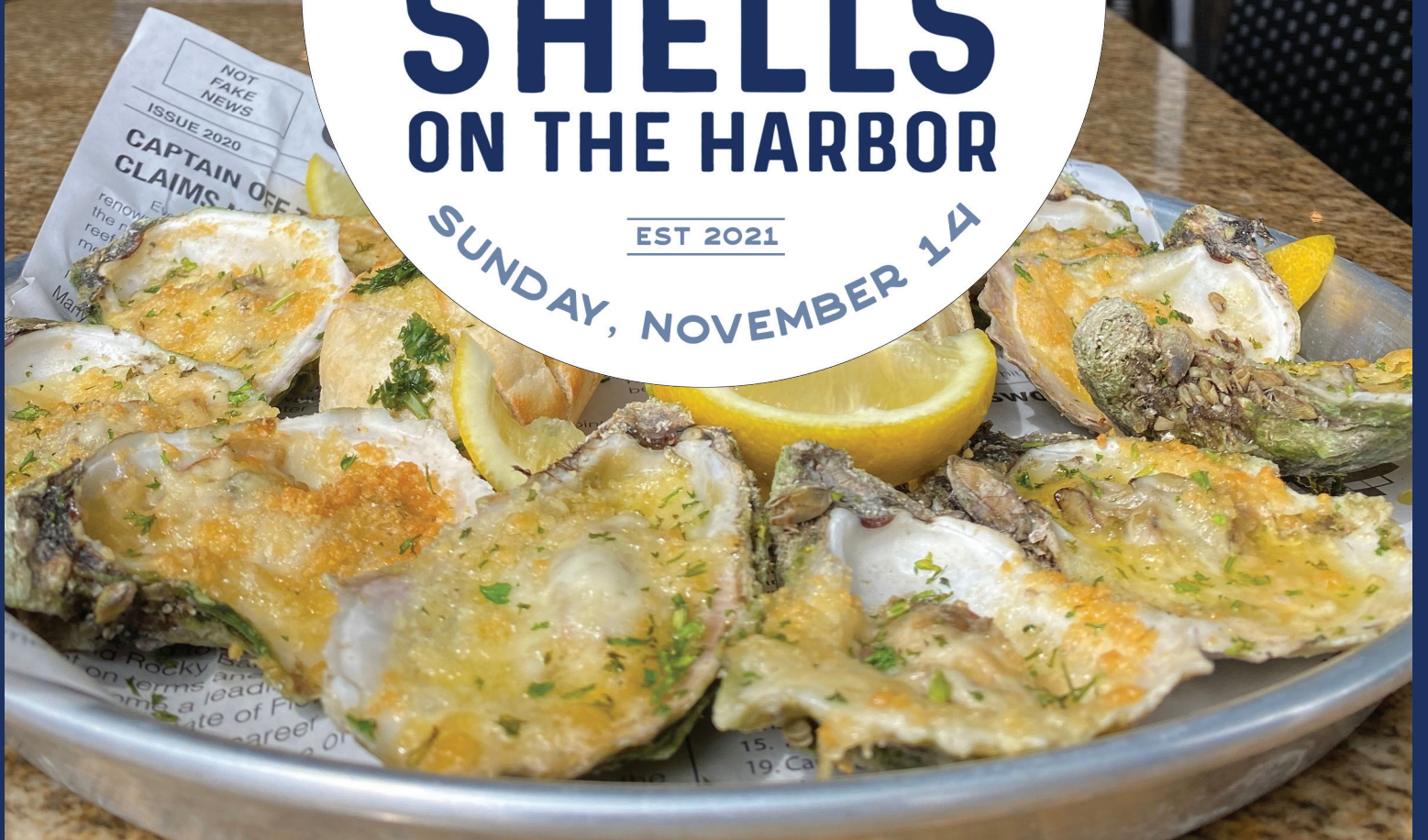
HARBORWALK VILLAGE

HALF SHELLS ON THE HARBOR



EST 2021

SUNDAY, NOVEMBER 14





Chef Rifko Meier

Rifko Meier is an oyster expert best known for conceptualizing Oysters XO, the original roaming Oyster Girls & Oyster Guys. In 2012, he opened Oysters XO in New York City, a one-of-a-kind raw bar oyster catering company that has earned a following among chefs, celebrities, and oyster lovers throughout the United States. Since launching, Rifko has established branches of Oysters XO in New York City; Los Angeles; Washington, DC; Charleston; Atlanta; Miami; New Orleans; and San Francisco. Rifko is truly passionate about oysters and pairing them with the best wines and spirits of the world. His goal is educate people so that they are more comfortable and confident shucking and enjoying oysters.

Raw, Rockefeller, and everything in between, oysters are a popular delicacy of aquatic life; and a variety of preparations will be featured at HarborWalk Village’s new signature fall event, Half Shells on the Harbor. Oysters are the perfect food — delicious and healthy, environmentally friendly, and even an aphrodisiac, so they have a sensual quality to them. And this is one festival that will definitely get you in the mood ...

... for eating and drinking. The festival kicks off with an exclusive Sip N’ Shuck Experience with Chef Rifko of Oysters XO at Harry T’s Lighthouse. Never shucked an oyster? You can follow along with Chef Rifko as he leads a hands-on demonstration on the art of oyster shucking. Each guest will receive early entry into the event as well as their own oyster shucking kit, a dozen raw oysters, and two complimentary drinks to enjoy.

Next up, you’re in for an afternoon of oyster tasting and sipping beverages perfectly paired with these briny beauties. There’s nothing like a good oyster pairing — the most classic of which is, of course, Champagne. The crisp fizziness of Champagne complements the flavor of most oysters because it cuts through the richness and

heightens the subtler flavors. This duo is especially refreshing when the oysters and Champagne are well chilled.

Dry white wines also pair beautifully with oysters. Try a Pouilly Fuissé, pinot gris, or sauvignon blanc — these choices have a lemony flavor that enhances the flavor of the oysters. The rule of thumb is really to choose a wine that is light and slightly tart which plays off the brininess of the oysters. Chablis is another smart choice, as the mineral, flinty notes of the wine work well with oysters, and the acidic flavor makes it an ideal choice for pairing with seafood.

Not a wine lover? Try a dark, rich stout or a beer with a sweet and sour flavor as they will complement the sweetness of the oysters. Kombi Keg will be pouring draft samples of a variety of craft brews. Margaritas have a citrus zing that pairs well with any seafood, so make sure to stop by Margaritaville. Timbercreek Distillery and the Tippy Mule will also be on hand creating spirited cocktails to sip on.

Clearly, oysters are the source of much interest. And, as a part of a coastal town with their finger on the pulse of the seafood industry, the Destin Harbor is the perfect location for this new tide to table event, held on Sunday, Nov. 14, from 1 p.m. to 4 p.m. “November is

a beautiful time in the Harbor, and we hope to make this an annual event,” says Brittany Byrd, Vice President of Sales and Marketing for Emerald Grande.

Featuring tastings from more than a dozen local restaurants that will be competing and showing off their skills in all things oysters, the festival gives ticket holders the opportunity to enjoy a wide variety of preparations and flavors. In fact, more than 15,000 oysters will be prepared during the event from baked or grilled to chilled and raw. And, of course, there will be plenty of spirits, craft beers, and wines for finding your perfect pairing. Throughout the afternoon, local band, Longleaf Drive, will have guests tapping their toes to bluegrass favorites.

A portion of ticket sales will benefit the Emerald Coast Reef Association, Fisher House of the Emerald Coast, Choctawhatchee Basin Alliance, and the Choctawhatchee Bay Estuary Program. All oyster shells will be collected and donated to the Choctawhatchee Basin Alliance. All beneficiaries will be on-site at the event providing an opportunity to learn more about these great local, environmental nonprofits. Sponsors include Coca-Cola, Goldring Gulf Distributing, and Sysco. •



For more information on Half Shells on the Harbor, visit HarborWalk Village on Facebook. A limited number of Early Bird Tickets are on sale now at www.EventLiveUs.com.