



*“Oysters in the summer are such a popular thing, and we try to marry the season with the oysters. We never do anything too strong or flavored, but something that’s going to complement the oysters.”*

*Jeremy Sewall*  
Chef Jeremy Sewall



*“This time of year the melons are starting to be amazing.”*

**Chef Jeremy Sewall**



### **Ingredients**

- 1 cup chopped melon
- 2 tablespoons lime juice
- 1 teaspoon tarragon leaves
- Pinch of black pepper
- ¼ cup small diced melon

### **Instructions**

Place the chopped melon, lime juice and tarragon in a blender and puree until smooth. Stir into the diced melon and season with the black pepper.



*“Nothing too strong to overpower the oyster. Just a nice flavor to add to it.”*

**Chef Jeremy Sewall**



### **Ingredients**

- 1 large peeled cucumber, cut into 4 long pieces
- 1 teaspoon minced jalapeno
- 2 tablespoons rice wine vinegar
- 1 teaspoon sugar
- 2 tablespoons chopped cilantro
- 1 two inch piece of fresh ginger, peeled
- 1 tablespoon minced shallot

### **Instructions**

In a vegetable juicer juice the cucumber and ginger. Pour the juice over the remaining ingredients and mix well. This recipe can be made a day ahead.





*“This chilled cocktail is very light and refreshing and bright, and it goes so well with oysters.”*

**Chef Jeremy Sewall**



### **Ingredients**

1.5 oz Hendricks Gin

3/4 oz Lime Juice

3/4 oz yellow chartreuse

1 oz cucumber juice

Add pinch of salt

### **Instructions**

Add ice, shake and strain into a chilled cocktail glass.