



The Cavallo Oyster Experience Menu

<https://menuweb.menu>

601 Murray Cir, Sausalito, United States Of America

+14153394799 - <http://cavallopoint.com/>



The menu of The Cavallo Oyster Experience from [Sausalito](#) contains about **35** different dishes and drinks.

On average you pay about \$97.6 for a dish / drink. Chef Tony Adams will host your group of 4-10 guests for a unique oyster shucking and grilling experience in private cabanas overlooking the historic Golden Gate National Park Parade Ground at Fort Baker. Enjoy the expertly prepared oysters and breathtaking view at your own pace for 2.5 hours, with an option to choose from our award-winning wine selection. The Cavallo Oyster Experience is priced at \$750 for 4 guests, with additional guests at \$150 each, up to a total of 10 guests per cabana. A 20% gratuity will be added to your bill. Reservations require a credit card and can be canceled up to 96 hours in advance without a penalty fee. For inquiries regarding smaller or larger parties, please email cookingschool@cavallopoint.com.

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Salads

MAINE LOBSTER SALAD

Cold

HAND CUT TUNA TARTARE

Sharing

VEGETABLE CRUDITÉ \$75.0

Sushi Or Sashimi

SALMON ROE

Salad Platters Delivery

LARGE ANTIPASTO PLATTER \$120.0

Royal Seafood Tower

BLOODY MARY COCKTAIL SAUCE

End Of Order

LEMONS

Sauces And Accompaniments

LEMON HERB COMPOUND BUTTER

Grilled Local Oysters

CHORIZO PIMENTÓN BUTTER

Raw & Chilled Things

SALMON TARTARE

These Types Of Dishes Are Being Served

OYSTERS

Starters

COLOSSAL SHRIMP COCKTAIL

ISRAELI OSETRA

Traditional Caviar Service

SEA TROUT ROE

DOMESTIC ROYAL WHITE STURGEON

Appetizers & Platters

HOT SMOKED SALMON FILLET PLATTER

SEASONAL SEAFOOD CEVICHE

LARGE CHARCUTERIE PLATTER \$110.0

Local Oysters On The Half Shell

SHALLOT PINK PEPPERCORN MIGNONETTE

HOUSEMADE LACTO-FERMENTED HOT SAUCE

CHEF'S CHOICE SAUCE

White & Rosé

VIGNOLE DAUNY, 'CAILLOTES' SANCERRE, LOIRE VALLEY 2018 \$59.0

WILLIAM FEBRE, ESTATE, CHABLIS, BURGUNDY, 2018 \$87.0

MELVILLE, 'INOX-CLONE 76' CHARDONNAY, ESTATE, 2018 \$95.0

LIOCO, 'LA MARISMA' CHARDONNAY, SANTA CRUZ MOUNTAINS 2016 \$112.0

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HIRSCH, CHARDONNAY, SONOMA COAST 2018	\$149.0	LAURENT-PERRIER, BRUT ROSÉ, FR, NV	\$135.0
COUNTY LINE, 'ELKE HOME RANCH ', ANDERSON VALLEY 2019	\$48.0	CANARD-DUCHENE, CUVÉE LEONIE BRUT ROSÉ, FR, NV	\$102.0
Sparkling		IRON HORSE, WEDDING CUVÉE, BRUT ROSÉ, FR, NV	\$70.0
SCHRAMSBEERG, BLANC DE BLANC, 2016	\$84.0	MURGO, BRUT ROSÉ, IT	\$60.0
DOMAINE CARNEROS, BRUT, 2015	\$79.0	HENRIOT, BLANC DE BLANCS, BRUT, FR, NV	\$165.0
		LARMANDIER-BERNIER, LATITUDE BLANC DE BLANCS, EXTRA BRUT, FR, NV	\$110.0

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601 Murray Cir, Sausalito, United
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Opening Hours:
Saturday 11:00-16:00



Made with [Menu](#)