

MARIN

EXTRAORDINARY LIVING

FLAVOR



MARK FRANZ
Nick's Cove and Cottages,
Tomales Bay

"When buying oysters, there is only one rule: buy the freshest you can find. No amount of culinary expertise can help a bad oyster, so shop well. Barbecued are great, and fried tempting, but if you've gone to the trouble of buying beautiful fresh oysters, shuck 'em and slurp 'em down."

LOVING LOCAL OYSTERS

THIS VALENTINE'S DAY, why not share a dozen raw, smoked, baked, boiled, fried, pickled or barbecued locally harvested oysters? And the aphrodisiac rep? One possibility is oysters' high zinc content—a necessary mineral to stimulate testosterone production. Raw oysters are like fine wines, each with complex flavors that vary among the regions. Take these tips from area chefs to get the perfect one.

—SOMER FLAHERTY