



# Ed's Lobster Bar & Big Claw Wines Introduce



## Big Claw Wine First Pour - New York

With special guests Dr. Bob Bayer of the Lobster Institute,  
and Steve Melchisky, co-designer of Big Claw.

**GREAT DOORPRIZES TOO – LOBSTER GIVEAWAYS,  
“BIG CLAW” PRINTS SIGNED BY THE ARTIST & MORE!!**

### Menu

#### **Amuse**

**Lobster & Corn Chowder**

**Lobster Ravioli  
in a Mushroom Cream Sauce**

**Ed's Famous Lobster Roll**

**Blueberry Crème Brulee  
&  
Big Claw Wine**

You are cordially invited to enjoy a sumptuous lobster dinner and New York City's introduction to Big Claw Wine, a new, refreshing white wine specifically designed to pair with lobster.

**Monday, June 14 6:00 p.m.**

**\$150 per person**

**ED's Lobster Bar**

**222 Lafayette Street, NYC**

**[www.lobsterbar.nyc.com](http://www.lobsterbar.nyc.com)**

A panel of wine buyers and distributors, and food professionals guided the design of Big Claw. This blend of Chardonnay, Sauvignon Blanc, Colombard, and Chenin Blanc from the North Coast was the unanimous choice as “The perfect wine to go with lobster”.



**LOBSTER INSTITUTE**

**[www.lobsterinstitute.org](http://www.lobsterinstitute.org)**

Proceeds from this event will help support the Lobster Institute, based at the University of Maine. In addition, a portion of the proceeds from all sales of Big Claw are donated to the Lobster Institute to further their research and outreach work to secure a sustainable resource and vital fishing communities.

**There is limited  
seating for this  
exclusive event.**

**Please RSVP to the  
Lobster Institute  
by Wednesday June 9  
207-581-1443**

**MC/Visa Accepted**