



The Lobster

1602 Ocean Avenue • Santa Monica, Ca 90401 • Phone: (310) 458-9294
Dial (800) 774-3663, Press 2 Then Enter Ext. 496# • Email This Menu At: www.YourRC.com



Menu Items and Prices Subject To Change Without Notice



The Lobster



☞ Lunch Menu ☞

☞ Shellfish Cocktails & Appetizers ☞

The Lobster Oyster Shooter	4.
Willipa Bay Oyster, Crop Organic cucumber vodka, all the classic accompaniments with a twist	
Fanny Bay Oysters, British Columbia ½ dz.	14.50
Malpeque Oysters, Prince Edward Isle ½ dz.	14.50
Hood Canal Oysters, Washington ½ dz.	14.50
Oyster Sampler	14.50
Dungeness Crab "Louis" Cocktail	15.
Avocado, cucumber, egg & tomato	
Jumbo Wild Mexican Shrimp Cocktail	15.
Lobster Cocktail	18.
Warm drawn butter	

☞ SOUP & SALADS ☞

Crispy Lemon Calamari	8.
Garlic anchovy aioli	
Ahi Carpaccio	13.
Sesame marinated onions & tobiko wasabi	
House Made Lemon & Chili Hummus	8.
Shrimp salsa, mixed olives, pine nuts & grilled pita bread	

Crab Cake Appetizer **15.**

Ginger-black bean sauce & Thai squid salad

Tempura Tiger Prawns **12.**

Hot Chinese mustard, sweet chili sauce & Ponzu

☞ ENTRÉE SALADS & SANDWICHES ☞

Lobster & Manila Clam Chowder **12.**

Apple wood smoked bacon & fresh thyme

Organic Baby Greens **9.**

Mixed greens, sun dried cherries, candied pecans, Maytag blue cheese & balsamic vinaigrette

Caesar Salad **10.**

Anchovy filets, fresh basil & shaved Parmesan

Grilled Asparagus Salad **10.**

Golden beets, heirloom cherry tomatoes, feta cheese & green herb vinaigrette

"BLT" Heirloom Cherry Tomato & Wedge of Iceberg Salad **10.**

Maytag blue cheese dressing & crispy apple wood smoked bacon

Dungeness Crab & Wild Baby Arugula Salad **12.**

Red flame grapes, shaved parmesan, pine nuts & lemon vinaigrette

"Fishwich" **12.**

Beer Battered pacific sole, w/ sliced tomato, coleslaw, shaved red onion & chiffonade of romaine, tartar sauce & julienne fries

Lobster Melt **23.**

On toasted English muffin w/ thick sliced heirloom tomato & Colby cheese served w/ julienne fries & cole slaw

"Crunchy" Shrimp Salad **16.**

Cucumber, peanuts, red and green cabbage, sweet peas, carrots, red pepper, soba noodles, spicy greens, ginger vinaigrette & tahini dressing

Lobster Stuffed Avocado **25**

Romaine salad in a champagne vinaigrette



The Lobster

LOBSTER and SHELLFISH

- Steamed American Lobster** per pound 27.
Asparagus, roasted potatoes & drawn butter
- Seared Day Boat Sea Scallops** 18.
Lobster home fries & shrimp bisque sauce
- Jumbo Lump Crab Cakes** 26.
Sweet white corn salad & chili citrus sour cream
- Dungeness Crab Enchiladas** 16.
Three cheeses & spicy Caesar salad
- Sweet Shrimp Ravioli & Sautéed Tiger Shrimp** 18.
In a shrimp & tomato "Scampi" sauce

FINFISH and OTHER ENTREES

- Sake Marinated Hawaiian Kapu'a (Sea bass)** 19.
Sticky brown, almond, shiitake & scallion rice, chili green beans & house teriyaki
- Grilled Catalina White Seabass** 18.
Whipped potatoes, tiny green beans & green herb sauce
- Grilled New Zealand King Salmon** 19.
Forbidden black rice risotto, grilled asparagus, tomato ginger compote & curry aioli
- Washington Wild Ling Cod Fish & Chips** 16.
Cole slaw, julienne fries, house tartar & cocktail sauce
- Simply Grilled Australian Barramundi** 18.
Baby acorn squash & sautéed spinach

- 3 Peppercorn Seared Rare Pacific Yellowfin Tuna** 19.
Hearts of palm & shrimp salad, spicy sesame vinaigrette & tobiko wasabi
- Sautéed Pacific Sole** 16.
Artichokes, lemon, capers, basil, mashed potatoes & steamed asparagus
- Fall Herb Marinated Roasted Half Free Range Chicken** 18.
Chive whipped potatoes, sautéed spinach & roasted chicken jus

Dinner Menu

SHELFISH COCKTAILS

- Jumbo Wild Mexican Shrimp Cocktail** 15.
- Dungeness Crab "Louis" Cocktail** 15.
Avocado, cucumber, egg & tomato
- Lobster Cocktail** 18.
Warm drawn butter

OYSTERS

- Malpeque Oysters, Prince Edward Isle** 1/2 dz. 14.50
- Hood Canal Oysters, Washington** 1/2 dz. 14.50
- Fanny Bay Oysters, British Columbia** 1/2 dz. 14.50
- Oyster Sampler** 14.50
- The Lobster Oyster Shooter** 4.
Hama Hama oyster, Crop Organic cucumber vodka, all the classic accompaniments with a twist





The Lobster

APPETIZERS

- Crispy Lemon Calamari** 8.
Garlic anchovy aioli
- Jumbo Lump Crab Cake** 15.
Ginger-black bean sauce & Thai squid salad
- Tempura Tiger Prawns** 12.
Hot Chinese mustard, sweet chili sauce & a bit of slaw
- House Made Lemon & Chili Hummus** 8.
Shrimp salsa, marinated olives, pine nuts & grilled pita bread
- Ahi Carpaccio** 13.
Sesame marinated onions & tobiko wasabi

SOUPS and SALADS

- Lobster & Manila Clam Chowder** 12.
Apple wood smoked bacon & fresh thyme
- Organic Baby Greens** 9.
Sun dried cherries, candied pecans, Maytag blue cheese & balsamic vinaigrette
- Caesar Salad** 10.
Anchovy filets, fresh basil & shaved parmesan
- Grilled Asparagus Salad** 10.
Golden beets, heirloom cherry tomatoes, feta cheese & green herb vinaigrette
- Dungeness Crab & Wild Arugula Salad** 12.
Red flame grapes, shaved parmesan, pine nuts & lemon vinaigrette
- "BLT" Heirloom Cherry Tomato & Baby Iceberg Salad** 10.
Maytag blue cheese & crispy apple wood smoked bacon



LOBSTER and SHELLFISH

- Steamed American Lobster** per pound 27.
Asparagus, roasted potatoes & drawn butter
- Pan Roasted 1 1/2 # American Lobster** 43.
Lobster whipped potatoes & Jim Beam sauce
- Seared Day Boat Sea Scallops** 27.
Lobster home fries & shrimp bisque sauce
- Jumbo Lump Crab Cakes** 26.
Sweet white corn salad & chili citrus sour cream
- Alaskan King Crab & American Lobster Pasta** 28.
Fresh black angel hair pasta, Manila clams, black mussels, scallops, tiger shrimp, Seabass Roasted garlic, julienne tomato in a saffron fume blanc

FINFISH AND OTHER ENTREES

- Prosciutto & Sage Wrapped New England Monkfish** 27.
Roasted baby brussel sprouts, parsley Pee Wee potatoes & grain mustard hollandaise
- Grilled New Zealand King Salmon** 23.
Forbidden black rice risotto, grilled asparagus, tomato ginger compote & curry aioli
- Pan Roasted California Halibut** 28.
Chive whipped potatoes, English peas, tomato & Lobster Sauce Americaine



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- Sake Marinated Hawaiian Kapu'a (Sea bass)** 27.
Sticky brown, almond, shiitake & scallion rice, chili green beans & house teriyaki
- Simply Grilled Australian Barramundi** 26.
Roasted baby acorn squash & sautéed spinach
- 3 Peppercorn Seared Rare Pacific Yellowfin Tuna** 27.
Hearts of palm & shrimp salad, spicy sesame vinaigrette & tobiko wasabi
- Sautéed Pacific Sole** 21.
Artichokes, lemon, capers, basil, mashed potatoes & steamed asparagus
- Dungeness Crab Stuffed Filet Mignon Medallions** 34.
Wild mushroom gnocchi, sautéed spinach & shrimp brandy sauce
- Grilled 12 oz. New York Strip Steak** 32.
Sliced vine ripened tomato & truffle parmesan fries
- Fall Herb Marinated Roasted Half Free Range Chicken** 18.
Chive whipped potatoes, sautéed spinach & roasted chicken jus

☞ Brunch Menu ☞

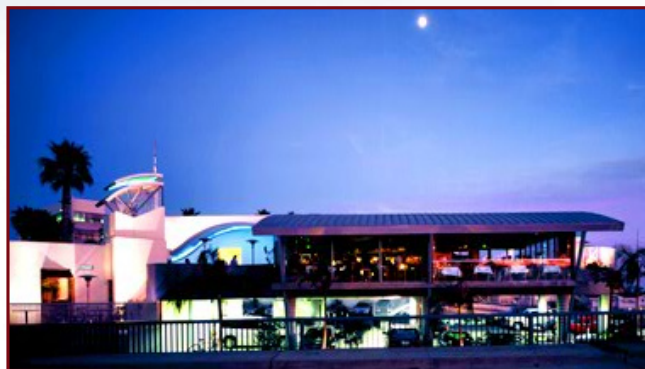
The Lobster Brunch is served on Sunday's from 11:00am to 1pm, after which the lunch menu is then offered.

☞ SHELLFISH COCKTAILS & APPETIZERS ☞

- Dungeness Crab "Louis" Cocktail** 15.
w/ avocado, cucumber, egg & tomato
- Jumbo Wild Mexican Shrimp Cocktail** 15.
- Lobster Cocktail** 19.
w/ lemon tarragon aioli
- Crispy Lemon Calamari** 8.
w/ garlic anchovy aioli
- Copper River Wild King Salmon Sashimi** 15.
w/ lemon, chili, cilantro & ponzu on the side
- Ahi Carpaccio** 13.
w/ marinated onions & tobiko wasabi
- Crab Cake Appetizer** 15.
w/ ginger-black bean sauce & Thai squid salad
- Tempura Tiger Prawns** 12.
w/ hot Chinese mustard, sweet chili sauce & Ponzu

☞ SOUP & SALADS ☞

- Lobster & Manila Clam Chowder** 11.
w/ apple wood smoked bacon & fresh thyme
- House Salad** 8.
w/ mixed greens, sun dried cherries, candied pecans, Maytag blue cheese & balsamic vinaigrette
- Black Cherokee & Pineapple Heirloom Tomato Salad** 8.
w/ balsamic marinated fennel, arugula & Greek feta cheese
- Kitchen Sink Chopped Salad** 9.
w/ roasted golden beets, artichokes, cherry tomatoes, hearts of palm, sweet peas, garbanzo beans & rosemary ranch on the side





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- Caesar Salad** 9.
w/ anchovy filets, fresh basil & shaved Grana Parmesan
- Cherry Tomato & Wedge of Iceberg Salad** 10.
w/ Maytag blue cheese dressing & crispy apple wood smoked bacon
- Dungeness Crab & Wild Baby Arugula Salad** 12.
w/ red flame grapes, shaved parmesan, pine nuts & lemon vinaigrette

ENTREE SALADS

- "Crunchy" Shrimp Salad** 16.
w/ cucumber, peanuts, red and green cabbage, edamame, carrots, red pepper, soba noodles, spicy greens, ginger vinaigrette & tahini dressing
- Lobster Stuffed Avocado Salad** 25.
w/ romaine salad, heirloom cherry tomato & champagne vinaigrette
- Grilled Chicken Spicy Caesar Salad** 15.
6 oz chicken breast tossed with our spicy southwestern Caesar w/ toasted pumpkin seeds, tomatoes and crispy tortilla strips

Dessert Menu

9.00

- Chocolate Bread Pudding**
Hot fudge sauce, sweet cream & vanilla ice cream
- Toasted macadamia Financier**
Rum caramelized pineapple, crème fraiche sabayon & ice cream
- Strawberry "Shortcake"**
Camarosa strawberries, lavender cake & crème fraiche sabayon
- Framstand Blackberry Cobbler**
Sweet scone crumble, pecan streusel & vanilla ice cream
- Hot Chocolate Mousse**
Salted peanut caramel, almond lollipop & chocolate ice cream
- Buttermilk Panna Cotta**
Berry salad, sorbet & lemon sandwich cookies
- Handmade Ice Creams**
- Ciao Bella Sorbet**

Pastry Chef David James

COFFEE DRINKS

9.00

- Lobster Mocha Roca**
Freshly ground coffee laced with Amaretto and chocolate liqueur topped with whipped cream
- Boardwalk Blast**
Freshly ground coffee laced with Baileys, Kahlúa and 151 Rum topped with whipped cream
- Pier Pressure**
Freshly ground espresso coffee laced with coffee liqueur topped with whipped cream
- Jamaican Sunset**
Freshly ground coffee laced with Tia Maria topped with whipped cream



The Lobster

WINES

REDS

PINOTS

Regis Bouvier, "En Montre Cul",
Burgundy, France

Ken Wright, "McCrone",
Yamill-Carlton, Oregon

Domaine Drouhin, "Laurene",
Dundee Hills, Oregon

Iron Horse,
Sonoma County-Green Valley

Wild Horse,
Central Coast

Melville, "Verna's",
Santa Barbara County

Hitching Post, "Highliner",
Santa Barbara County

Brewer-Clifton, "Clos Pepe",
Sta. Rita Hills, Santa Barbara

Merry Edwards, "Olivet Lane",
Russian River Valley, Sonoma (Magnum 1.5 Ltr)

Ghislaine Barthod, "Les Bons Bâtons",
Burgundy, France

Pierre Guillemot, Savigny-Serpentières 1er Cru,
Burgundy, France

François Bertheau, Chambolle-Musigny 1er Cru,
Burgundy France

Bouchard Père & Fils, Vosne-Romanée,
Burgundy, France

Maume, "En Pallud", Gevrey-Chambertin,
Burgundy, France

Rene Bouvier, Charmes-Chambertin Grand Cru,
Burgundy, France 2000

Bizot, Vosne-Romanée,
Burgundy, France 2005

Méo-Camuzet, Nuit Saint Georges 1er Cru,
Burgundy, France 2005

2006 **Ghislaine Barthod, "Les Véroilles", Chambolle
Mousigny 1er Cru,**
Burgundy, France 2005

2007 **Romanée-Conti, "Cuvée Duvault-Bloch",**
Vosne-Romanée 1er Cru,
Burgundy, France 1999

2005 **Romanée-Conti, Grands Echézeaux Grand Cru,**
Burgundy, France 2004

2006 **Ostertag, "Fronholz",**
Alsace, France 2005

2006 **Felton Road, Central Otago, South Island,**
New Zealand (Screw Cap) 2007

2007

MERLOT

2006 **Freemark Abbey, Rutherford,**
Napa Valley 2004

2006 **Pine Ridge, "Crimson Creek",**
Napa Valley 2006

2005 **Barnett, Spring Mountain District,**
Napa Valley 2004

2006

CABERNET SAUVIGNON

Hawk Crest,
California 2005

2004 **Trefethen, Oak Knoll District,**
Napa Valley 2005

2005 **Silver Oak,**
Alexander Valley, Sonoma 2004



The Lobster

Del Bondio, Rutherford, <i>Napa Valley</i>	2005	Carignan/Grenache/Cabernet: Alvaro Palacios, "Les Terrasses", <i>Priorat, Spain</i>	2005
Groth, Oakville, <i>Napa Valley</i>	2005	Mourvedre/Grenache/Counoise/Syrah: Chateau De Beaucastel, Chateauneuf-du-Pape, <i>Rhone, France</i>	2003
Shafer, "One Point Five", Stags Leap District, <i>Napa Valley</i>	2005	Cab/Merlot/Petite Verdot: Lafite Rothschild, Pauillac, <i>Bordeaux, France</i>	2004
Shafer, "Hillside Select", Stags Leap District, <i>Napa Valley</i>	2004	Barbera: Michele Chiarlo, "Le Orme", Superiore, <i>Asti, Piedmont, Italy</i>	2005
La Capilla, <i>Paso Robles</i>	2005	Zinfandel: Peachy Canyon, "Westside", <i>Paso Robles</i>	2006
BLENDS			
Cabernet/Merlot/Syrah/Malbec: Stella Maris, <i>Columbia Valley, Washington</i>	2004	Syrah: Clautiere, <i>Paso Robles</i>	2004
Cabernet/Cab Franc/Merlot: Miner Family, "Aia", <i>Napa Valley</i>	2005	Petite Sirah: Stephen Ross, "Tomann Station", <i>Napa Valley</i>	2004
Merlot/Cab/Cab Franc: Cain, "Cain Cuveé", <i>Napa Valley NV4</i>	(2003/2004 Blend)	Sangiovese: La Torre, "Rosso", <i>Tuscany, Italy</i>	2005
Merlot/Cab/Cab Franc: Robert Sinskey, <i>"Point of View", Napa Valley</i>	2005	Zinfandel: Ridge, "York Creek", <i>California</i>	2006
Syrah/Cabernet Sauvignon: Justin, "Savant", <i>Paso Robles</i>	2006	Syrah: Alban, <i>Central Coast</i>	2005
Cabernet/Petit Verdot/Merlot/Cabernet Franc/ Malbec: Cain, "Cain 5", <i>Napa Valley</i>	2004	Shiraz: Penfolds, "Grange", <i>South Australia, Australia</i>	2002
Cab/Merlot/Cab Franc/Malbec/P.Verdot: Mondavi/ Rothschild, "Opus One", <i>Napa Valley</i>	2004	Cabernet Franc: Breton, "Trinch", <i>Bourgueil, Loire, France</i>	2007
Cabernet/Merlot/P.Verdot/Malbec: Joseph Phelps, <i>"Insignia",</i> <i>Napa Valley</i>	2004	Syrah: M.Chapoutier, "Petite Ruche", Crozes- Hermitage, <i>Rhone, France</i>	2006
Corvina/Rondinella/Molinara: Tommasi, Amarone della Valpolicella Classico, <i>Veneto, Italy</i>	2003	Gamay Noir: Jean Foillard, "Côte du Py", <i>Beaujolais,</i> <i>Morgon, France</i>	2006



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Dolcetto: Sandrone, Alba, <i>Piedmont, Italy</i>	2006	Cabernet Franc: Breton, "Trinch", Bourgueil, Loire, <i>France</i>	2007
Sangiovese: Podere le Boncie, "Le Trame", Chianti, Classico, Tuscany, Italy	2004	Syrah: M.Chapoutier, "Petite Ruche", Crozes-Hermitage, Rhone, France	2006
Sangiovese Grosso: Salvioni, Rosso di Montalcino, Montalcino, Italy	2005	Gamay Noir: Jean Foillard, "Côte du Py", Beaujolais, Morgon, France	2006
Nebbiolo: Dante Rivetti, "Bricco de Neueis", Riserva, Barbaresco, Piedmont, Italy	1996	Dolcetto: Sandrone, Alba, Piedmont, Italy	2006
Nebbiolo: Giuseppe Mascarello, "Monprivato", Barolo, Piedmont, Italy	1999	Sangiovese: Podere le Boncie, "Le Trame", Chianti, Classico, Tuscany, Italy	2004
Sangiovese Grosso: Salvioni, Brunello di Montalcino, Montalcino, Italy	2003	Sangiovese Grosso: Salvioni, Rosso di Montalcino, Montalcino, Italy	2005
Blafränkisch: Wenzel, "Bandkraften", Rust, Burgenland, Austria	2002	Nebbiolo: Dante Rivetti, "Bricco de Neueis", Riserva, Barbaresco, Piedmont, Italy	1996
Tempranillo: Flor de Pingus, Ribera del Duero, Spain	2005	Nebbiolo: Giuseppe Mascarello, "Monprivato", Barolo, Piedmont, Italy	1999
OTHER SINGLE VARIETALS			
Barbera: Michele Chiarlo, "Le Orme", Superiore, Asti, Piedmont, Italy	2005	Sangiovese Grosso: Salvioni, Brunello di Montalcino, Montalcino, Italy	2003
Zinfandel: Peachy Canyon, "Westside", Paso Robles	2006	Blafränkisch: Wenzel, "Bandkraften", Rust, Burgenland, Austria	2002
Syrah: Clautiere, Paso Robles	2004	Tempranillo: Flor de Pingus, Ribera del Duero, Spain	2005
Petite Sirah: Stephen Ross, "Tomann Station", Napa Valley	2004	HALF BOTTLES	
Sangiovese: La Torre, "Rosso", Tuscany, Italy	2005	Merlot: Shafer, Napa Valley 2006Cab/Merlot/Cab Franc/Malbec/P.Verdot: Mondavi/Rothschild, "Opus One", Napa Valley	2005
Zinfandel: Ridge, "York Creek", California	2006	Sangiovese: Fontodi, Classico, chianti, Tuscany, Italy	2005
Syrah: Alban, Central Coast	2005	Grenache/mourvedre/Syrah: Pierre Usseglio, Chateauneuf-du-Pape, Rhone, France	2005
Shiraz: Penfolds, "Grange", South Australia, Australia	2002		



The Lobster

☞ WHITE ☞

SPARKLING WINE

Prosecco: Canella, Prosecco di Conegliano,
Veneto Italy N.V.

Chardonnay/Pinot Noir: Roederer Estate, Anderson Valley,
Mendocino N.V.

CHAMPAGNE

Chardonnay/Pinot Noir/Pinot Meunier: Taittinger,
"Cuvée Prestige",
Brut, Reims N.V.

Pinot Noir/Chardonnay/Pinot Meunier: Bollinger,
"Special Cuvée", Brut,
Ay N.V.

**Chardonnay/Pinot Noir: Gosset, "Grand
Millésime",**
Brut, Ay 1999

**Chardonnay/Pinot Noir: Moët et Chandon, "Dom
Perignon",**
Brut, Epernay 1999

Pinot Noir/ Chardonnay: Louis Roederer, "Cristal",
Brut, Reims 2000

**Pinot Noir/Chardonnay/Pinot Meunier: Nicolas
Feuillatte, "Brut Rosé",**
Epernay N.V. (Rose')

Chardonnay/Pinot Noir: Camille Savès, "Brut Rosé",
Bouzy N.V. (Rose')

Pinot Noir: Laurent Perrier, "Brut Rosé",
Reims N.V. (Rose')

SAUVIGNON BLANC

Oyster Bay, Marlborough, South Island,
New Zealand 2008

Mason, (Screw Cap)
Napa Valley 2006

Hippolyte Reverdy, Sancerre,
Loire, France 2007

Groth,
Napa Valley 2007

PINOT GRIGIO/PINOT GRIS

Riff by Alois Lageder, Friuli,
Italy 2006

King Estate,
Oregon 2006

Santa Maddalena, Alto Adige,
Italy 2006

Chalk Hill, "North Slope", Chalk Hill,
Sonoma 2005

Ostertag, "Fronholz",
Alsace, France 2004

RIESLING

Mönchhof, "Ürzig Würzgarten", Spätlese,
Mosel-Saar-Ruwer,
Germany 2003

Fritz Haag, "Brauneberger Juffer", Kabinett,
Mosel-Saar-Ruwer, (Screw Cap)
Germany 2006

Künstler, "Stielweg", Spätlese, Rheingau,
Germany 1999



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Karthäuserhof, "â,,-13", Auslese , Mosel-Saar-Ruwer, Germany	1990	Kistler, "McCrea Vineyard-Athearn Estate", Sonoma Mountains	2006
Freie Weingartner, "Achleiten-Cuvée Falstaff" Wachau, Austria	1982	Lioco, "Michaud Vineyard", Chalone, Monterey	2006
Clos Clare, Clare Valley, South Australia, (Screw Cap) Australia	2006	Foley, "Rancho Santa Rosa", Sta. Rita Hills, Santa Barbara	2006
Grosset, "Polish Hill", Clare Valley, South Australia, (Screw Cap) Australia	2006	Ojai, "Bien Nacido Vineyard", Santa Maria Valley, Santa Barbara	2007
CHARDONNAY		Brewer-Clifton, Sta. Rita Hills, Santa Barbara	2007
J. Lohr, "Riverstone", Arroyo Seco, Monterey	2007	Daniel-Etienne Defaix, "Côte de Lechet", Chablis 1er Cru, Burgundy, France	2000
Barons de Rothschild (Lafite), "Aussières", France	2006	Comtesse B.Cherisey, "Les Chalumeaux", Puligny-Montrachet 1er cru, Burgundy, Fr.	2005
Domaine de la Cadette, "La Châtelaine", Vezelay, Burgundy	2007	François Raveneau, "Monts Mains", Chablis 1er Cru, Burgundy, France	2006
Talbott, "Sleepy Hollow Vineyard", Monterey County	2005	J.-F. Coche-Dury, Mersault, Burgundy France	2006
Cakebread, Napa Valley	2007	François Raveneau, "Blanchot", Chablis Grand Cru, Burgundy, France	2006
Kistler, "Les Noisetiers", Sonoma Coast	2007	Philippe Colin, Chevalier-Montrachet Grand Cru, Burgundy, France	2006
Domain Drouhin, "Arthur", Dundee Hills, Oregon	2006		
Iron Horse, Sonoma County	2005	OTHER VARIETALS & BLENDS	
Ferrari Carano, Alexander Valley, Sonoma County	2006	Pinot Grigio: Riff by Alois Lageder, Friuli, Italy	2007
Patz & Hall, "Durell Vineyard", Sonoma Valley	2006	Albariño: Martin Códax, Rías Baixas, Galicia, Spain	2006
		Pinot Grigio: King Estate, Oregon	2007



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Roussanne/Clairette Failenc St. Marie, "Pas des Louves" Corbieres, Languedoc, Fr.	2007	Riesling/Traminer: Hahnmühle, Spätlese, Nahe, (Glass Cap) Germany	2005
Sauv Blanc/Semillon/Chardonnay: Caymus, "Conundrum", (Screw Cap) California	2007	Grüner Veltliner: Gritsch "Singerriedel", Federspiel, (Screw Cap) Wachau, Austria	2007
Viogner: Bridlewood, "Reserve", Central Coast	2007	Verdejo : José pariente, Rueda, Spain	2007
Roussanne/Marsanne/Muscat: Roshambo: "Scissors", North Coast, Sonoma	2005	Müller Thurgau: Graziano Fontana, Trentino, Italy	2006
Viogner: Alban, Edna Valley, San Luis Obispo	2007	Greco: Villa Raiano, Greco di Tufo, Campania, Italy	2006
Pinot Gris: Lucien Albrecht, "Cuvée Romanus", Alsace, France	2007	HALF BOTTLES	
Gros Manseng/Petit Manseng/Petit Courbu: Arretxea, "Hegoxuri", Irouléguay, Pays Basque, France	2006	P.Noir/Chard/P.Meunier: Henriot, "Souverain", Brut, Reims, Champagne, France N.V.	
Marsanne/Cairette/Ugni: Domaine du Bagnol, Cassis, Provence, France	2006	Roussanne/Grenache Bl./Picpoul: Tablas Creek, "Espirit de Beucastel", Paso Robles	2006
Chenin Blanc: Foreau, Sec, Vouvray, Loire, France	2004	Chardonnay: Paul Hobbs, Russian River Valley, Sonoma	2005
Muscat: Ostertag, "Fronholz", Alsace, France	2006	Sauvignon Blanc: Philippe Gilbert, Menetou-Salon, Loire, France	2006
Gewurtztraminer: Weinbach, "Réserve Personnelle", Clos des Capucins, Alsace, France	2006	Mourvedre/Cinsault/Carignane: Tempier, Bandol, (Rose') Provence, France	2007
Clairette/Grenache Bl./Marsanne: Vieux Télégraphe, "La Crau", Chateauneuf du Pape, Rhone, France	2007	Chardonnay: Bouchard Père & Fils, Corton-Charlemagne Grand Cru, Burgundy, France	2005
Roussanne/Marsanne/Chard: Grange des Pères, Vin de Pays de l'Herault, Languedoc, France	2004	Pedro Ximenez: Viñedos de Ithaca, "Odysseus", Priorat, (500 ml) Spain	2005
Grenache/Mourvedre/Cinsault: Simone, Palette, (Rose') Provence, France	2007	Riesling: Robert Weil, "Kiedrich Gräfenberg", Auslese, Rheingau, Germany	2006