

# CHARLIE'S FOUR-COURSE WINE DINNER

JANUARY 13, 2021

## FIRST COURSE

Lobster Ravioli

WITH SHELLFISH DEMI-GLACE, TOMATO  
CONCASSE, & FRESH TARRAGON

Dry Creek Sauvignon Blanc

THIS WINE PRESENTS AROMAS OF HONEYDEW  
MELON, RIPE PEAR AND SOME FLORAL NOTES. ON  
THE PALATE, FLAVORS OF MEYER LEMONS,  
TANGERINES AND MINERAL NOTES COME  
THROUGH WITH A SLIGHTLY CREAMY, BUT LIVELY  
FINISH.

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## SECOND COURSE

Roasted Beet Salad

WITH SPRING MIX, PEPITAS, GOAT  
CHEESE, & MACERATED SHALLOT  
VINAIGRETTE

Black Stallion Sauvignon Blanc

STEELY AND FLORAL ON THE NOSE, THIS WINE  
OPENS INTO A LUSH, TEXTURED PALATE  
DRIVEN BY FRUIT. LEMON AND PEACH FLAVORS  
ARE COMPLEMENTED BY FLECKS OF WET STONE  
AND FLINT, FINISHING DRY AND DELICIOUS.

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## MAIN COURSE

Seared Filet Mignon

WITH BORDELAISE SAUCE, AU GRATIN  
POTATO, SAUTEED BROCCOLINI, &  
ROASTED BEET PUREE

J. Lohr Seven Oaks Cabernet

RIPE FRUIT AROMAS OF BLACK CHERRY AND  
CURRANT ARE ACCENTED BY NOTES OF  
TOASTED PASTRY AND COFFEE. PERSISTENT  
HIGH-TONED RED FRUIT STRIKES THE PALATE  
WITH BRIGHT ACIDITY AND A STRUCTURE THAT  
IS BOTH DENSE AND SOFT AT ONCE.

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## DESSERT

Cheesecake

WITH SALTED CARAMEL & TUILE

Murphy-Goode Zinfandel

BEAUTIFUL AROMAS OF RIPE BLACK CHERRY,  
PLUM AND BLACKBERRY FLAVORS, THE  
BRAMBLY FRUIT IS ENHANCED ON THE  
PALATE BY HINTS OF CEDARY SPICE.

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EACH WEEK OUR CHEFS CREATE A FOUR-COURSE DINNER MENU. EACH COURSE IS PAIRED WITH A SPECIALLY  
SELECTED GLASS OF WINE. WEDNESDAY NIGHTS FOR \$44.95 A PERSON, SERVED ANYTIME BETWEEN 5PM & 9PM.  
RESERVATIONS ARE SUGGESTED. NOT VALID WITH ANY OTHER OFFERS.

# CHARLIE'S FOUR-COURSE WINE DINNER

NOVEMBER 11, 2020

## FIRST COURSE

Smoked Salmon

SWEET CHILI CREAM CHEESE, WONTON  
CRISP, CURLED GREEN ONION

St. Supery Unoaked Chardonnay  
Napa Valley, CA

AROMAS OF KIWI FRUIT, CANTALOUPE AND  
PINEAPPLE LEAP FROM THE GLASS. THE FLAVORS  
ECHO THE AROMAS AND ADD SOME FRESH CREAM  
AND BANANA, FINISHING WITH RIPE GALA APPLES.

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## SECOND COURSE

Mesclun & Raddichio

WITH GERMAN HERB VINAIGRETTE,  
GOAT CHEESE, HONEYCRISP APPLE,  
ROASTED PUMPKIN SEEDS

Gravel Bar Chardonnay  
Columbia Valley, WA

RICH AND FULL-BODIED WITH FLAVORS OF  
CRISP APPLE AND SUN-RIPENED PEAR AND  
FINISHING WITH CREAMY, SPICE OVERTONES.

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## MAIN COURSE

Apricot & Mustard Glaze Pork Chop

HASSELBACK YAM WITH PECANS,  
SAUTEED POWER GREENS

Lyric Pinot Noir  
Santa Barbara, CA

FRESH RASPBERRY AND STRAWBERRY BACKED  
UP BY SOFT TANNINS AND CEDAR SPICE NOTES.  
SILKY AND ELEGANT, THIS WINE IS BALANCED  
WITH BRIGHT ACIDITY AND FINESSE.

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## DESSERT

French Silk Tartlet

WITH SHAVED CHERRY AND CHOCOLATE  
LACE

Troublemaker Red Blend, California

AROMAS OF CARAMELIZED BLACK FRUIT, OAK, AND  
BLACK PEPPER LEAD INTO AN EXTREMELY RICH  
PALATE, THAT'S LOADED WITH VANILLA, CARAMEL,  
FUDGE AND BLACK CHERRY.

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# CHARLIE'S FOUR-COURSE WINE DINNER

NOVEMBER 18, 2020

## FIRST COURSE

Maple Bacon Skewer

WITH FIG AND GOAT CHEESE

St. Supery Unoaked Chardonnay

Napa Valley, CA

AROMAS OF KIWI FRUIT, CANTALOUPE AND PINEAPPLE LEAP FROM THE GLASS. THE FLAVORS ECHO THE AROMAS AND ADD SOME FRESH CREAM AND BANANA, FINISHING WITH RIPE GALA APPLES.

## SECOND COURSE

Spinach Salad

WITH TOASTED PINE NUTS, SAGE DERBY HERBED CHEDDAR, CHERRY TOMATOES, SHAVED RED ONION, AND ROASTED CHERRY VINAIGRETTE

Michele Chiarlo Barbara D'asti Le Orme

Piedmont, Italy

PURE, RIPE PLUM AND STRAWBERRY FRUIT FLAVORS UNDERScoreD BY A CRISP ACIDIC NOTE AND A HINT OF EARTH MARK THIS CHARMING, SUCCULENT WINE, SET IN A SUPPLE TEXTURE SUPPORTED BY SWEET, SOFT TANNINS.

## MAIN COURSE

Braised Apple Cider Pork Shoulder

WITH TRI-COLOR CARROTS, PARSNIPS, BRUSSELS SPROUTS AND BACON HASH

Bodega Norton Malbec

Mendoza, Argentina

DEEP RED COLOR, WITH VIOLET HINTS. SWEET AND SPICY AROMAS REMINISCENT OF BLACK PEPPER. RIPE RED FRUIT ON THE PALATE, WITH SMOOTH, HARMONIOUS TANNINS.

## DESSERT

Apple Brown Betty

WITH CREME ANGLAISE AND ROASTED CHERRIES

Mt. Brave Cabernet Sauvignon

Napa Valley, CA

MT. BRAVE HAS CHARACTERISTICS OF BLUEBERRY WITH FLORAL NOTES AND MINERALITY. FOLLOWED BY A BIT OF RASPBERRY AND TOUCH OF HERB, THIS WINE HAS GREAT TEXTURE AND VERY APPROACHABLE MOUNTAIN TANNINS.

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# CHARLIE'S FOUR-COURSE WINE DINNER

NOVEMBER 25, 2020

## FIRST COURSE

Oysters

WITH WILTED WHITE WINE SPINACH AND  
BACON LARDON

Kendall-Jackson Chardonnay  
California

BEAUTIFULLY INTEGRATED TROPICAL FLAVORS  
SUCH AS PINEAPPLE, MANGO AND PAPAYA, WITH  
CITRUS NOTES THAT EXPLODE IN YOUR MOUTH. A  
HINT OF TOASTED OAK AND BUTTER ROUNDS OUT  
THE LONG, LINGERING FINISH.

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## SECOND COURSE

Watercress & Frisee Salad

WITH ROASTED BALSAMIC FIGS,  
TOASTED PECANS, PARMESAN CHEESE,  
AND ROSEMARY SHALLOT VINAIGRETTE

La Crema Pinot Noir  
Sonoma Coast, CA

THE NOSE OF RICH BLACK CHERRY AND SUBTLE  
ROSE PETAL IS HIGHLIGHTED BY HINTS OF  
SASSAFRAS AND ORANGE PEEL. THE PALATE IS  
RICH AND ROUND, WITH BROODING BLACK  
CHERRY, COCOA AND SPICE

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## MAIN COURSE

Grilled Mahi Mahi

WITH BROWN BUTTER GNOCCHI,  
MUSHROOMS, ROASTED TOMATOES AND  
CRISPY SAGE

Brassfield Pinot Grigio  
High Valley, CA

A LONG AND ELEGANT MOUTHFEEL BALANCES  
BRIGHT FLAVORS OF GREEN FIGS, GOLDEN  
RAISINS, BARTLETT PEARS, AND A TOUCH OF  
TANGERINE ZEST. THE WINE HAS BRILLIANT  
MINERALITY AND A REFRESHING FINISH

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## DESSERT

Bourbon Maple Stout Cake

WITH SEA SALT CARAMEL ICE CREAM  
AND VANILLA WHIPPED CREAM

Routestock Cabernet Sauvignon  
Napa Valley, CA

THE PALATE IS EXPANSIVE THROUGHOUT  
WITH MOUTHWATERING FLAVORS OF BLACK  
PLUM, COFFEE, CHOCOLATE AND SAVORY  
HINTS OF MUSHROOM AND BAY LEAF.

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