



## YOU'RE INVITED TO DINE AT THE CHEF'S TABLE

**Join Stuart Denrich, Executive Chef Aharon Denrich and a Few Select Friends for Dinner at Chef Aharon's Table in Mr Charles Market. Each Thursday evening Chef Aharon creates a special Tasting Menu for your Pleasure as an Introduction to His New Dining Experience in Mr Charles Market. Seating is limited so you and your guests can experience a one of a kind event. Chef Aharon Prepares and Serves your dinner adding Culinary insight and commentary to your meal.**

Mr Charles Catering, Wine, & Deli  
12147 Park Heights Ave Owings Mills MD 21117  
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# Chef's Table

Feb/March 2010

## Amusee

Beet & Horseradish Cured Salmon Tulip, Belgian Endive, Baby Dill Fused Goat Cheese

## Appetizer

Crispy Thai Beef Roll, Basil Cucumber Salad, Red Chili & Cilantro Dipping Sauce

Steamed Mussels, Red Curry & Coconut Broth, Toasted Baguette

Lobster Ravioli, Melted Leeks, Crème Fraiche, Lobster Caviar

## Entrée Choices

(choice of one of the following)

Sesame Seared NY Strip Steak, Stir-Fried Baby Bok Choy, Wasabi Mashed Potatoes, Unagi Syrup

Double Cut Pork Loin Chop, Fennel Spice Rub, Glazed Carrots & Rutabagas, Baked Royal Gala Apples

Pan Roasted Atlantic Cod Filet, Goat Cheese Galette, White Wine & Little Neck Clam Broth

## Dessert

Pineapple, White Chocolate & Macadamia Nut Bread Pudding, Blood Orange & White Wine Syrup

Chocolate Glazed Profiteroles, Wild Berry Puree

\$40 Chefs Tasting Menu

(Which Includes: Appetizer Tasting, One Entree Selection, Dessert Tasting)

Chef's Table is BYOB

(no corkage fee if beverages are purchased from Mr Charles Market,  
\$10 Corkage otherwise per table)

Mr Charles Market, Wine & Catering *"An Occasional Dining Experience"*  
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