



Stu's News. Monday, November 03, 2008

Its time to start thinking about the holidays. We're into November, Daylight Savings Time, and tomorrow is election day. Be Sure to Vote. Don't let simple things like the economy or the war bother you. We all have a knee jerk reaction to these things. So I keep it all in perspective by doing the things I enjoy most, eating great food and drinking great wine. I got some new picks for you this week from Chile, Oregon and California.

Chef Aharon has been creating some wonderful and exciting foods here at Mr Charles. He always has a great selection of specialty foods as well as comfort items for the whole family. For Thanksgiving he's put together a great menu, especially a [Thanksgiving Feast for Ten still at \\$129 click](#) on our web site for details. Keep us in mind for holiday catering for your office or home. Chef Aharon has great ideas to keep your guests happy while keeping your party affordable for you. Give me a call at 410-356-3844 to discuss what we can do for you.

Stu

TO BUSY TO COOK STOP BY MR CHARLES MARKET, YOUR NEIGHBORHOOD MARKET, PICK UP ONE OF OUR [MEAL DEALS](#), SANDWICH OR A PIZZA. YOU DESERVE IT.

NEW WINES THIS WEEK.

CYT Casillero Del Diablo

Privada Reserva Cabernet Sauvignon & Syrah \$16.99

Chile

Big and bold, smooth. Dark and deep red color. Luscious fruit flavors: cherries, currants, berries and plums. It has a mouth filling texture and is soft, but well structured.

Chef's Food Pairing – Monster Hog \$19.99lb (Wine Apple Cider Glaze, (ANDOUILLI SAUSAGE WRAPPED IN PORK TENDERLOIN, WRAPPED IN PANCETTA, WRAPPED IN BONE IN PORK LOIN, WRAPPED IN HICKORY SMOKED BACON)

Willamette Valley Pinot Noir, Whole Cluster \$19.99

Oregon

Jammy and Jazzy!!! Vibrant and explosive aromas of roses, cherries and wild strawberries dominate with hints of sweet juice and warm spices. Flavors mirror aromas with strawberries, and cherries dominating complemented by juicy and spicy characters. The mouth feel is soft, round, juicy and well-balanced with fresh acidity which highlights the fruitiness. Peak drinkability is 2008-2010.

Chef's Food Pairing – Crab Cakes 4oz 3.99 ea (perfectly seasoned, wonderful blend of back fin and lump crabmeat)

Gloria Ferrier Chardonnay \$17.99

California

Mouthwatering aromas of ripe Gravenstein apple, pear and citrus, along with background hints of honeysuckle and hazelnut, fill the nose of this Chardonnay. In the mouth, the wine shows supple textures, rich apple and lemon flavors with a touch of oak spice on a lush yet vibrant finish. 91 pts Wine Enthusiast.

Chef's Food Pairing— Herbed Rotisserie Chicken \$8.99 ea (4 1/2-5 lbs) (special blend of spices, herbs and garlic make this the most succulent and delicious chicken you've ever had)

Current Features

Fat Bastard Chardonnay, Pinot Noir or Shiraz \$9.99

Willamette Valley Pinot Noir Whole Cluster \$19.99

Brancot Sauvignon Blanc \$10.99

CYT Casillero Diablo Privada Reserva \$16.99

Peter Lehman Clancy's Red \$14.99

Petite Cassagne Rouge \$12.99

Wine Tastings

Every Friday 4pm-6:30pm

Complete Menus at

www.mrcharlesmarket.com

To Order –Email; mail@mrcharlesmarket.com -call at 410-356-3844

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Questions or comments? E-mail us at mail@mrcharlesmarket.com or call 410-356-3844

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