



Stu's News. Friday, November 14, 2008

Where would Thanksgiving be without the Turkey and Stuffing. Oh sure, there's a few people out there that may be vegetarians, or those that just don't eat turkey. Some friends of mine have lasagna on Thanksgiving. However, for the majority of us, Turkey will be on the menu, placed in the middle of the table, and dressed in all it's stuffing/dressing/gravy glory with a bevy of sides, green bean casserole, sweet potatoes with marshmallows, sauerkraut (very Baltimorean). Your mouth is watering already in anticipation...and why not...Thanksgiving is only a few weeks away where good eats will abound. Let Mr Charles point you in the right direction with a few ideas for this year's grand Turkey entrance! To busy to cook? We'll do it all for you. Let us cook your Thanksgiving Meal and you can relax and enjoy. (use disposable table ware and its even easier). With the economy going haywire, you can still depend on us for a great meal and no worry Holiday planning.



THANKSGIVING MENU

[\(CLICK FOR COMPLETE MENU\)](#)

Current Features

Willamette Valley Pinot Noir,
Whole Cluster \$19.99
Hogue Riesling \$8.99
Lindaman's Pinot Grigio \$7.99
Joel Gott Cabernet Sauvignon
\$16.99
Hess Artein Zinfandel \$16.99
Gloria Ferrier Chardonnay \$17.99
Wolf Blass Chardonnay \$9.99
Sky Vodka \$24.99 1.75 Liter
Delicato 1.5 liter's \$9.99 ea

Wine Tastings
Every Friday 4pm-6:30pm

Complete Menus at
www.mrcharlesmarket.com

Complete Thanksgiving Dinner for 10 - \$129

WHOLE ROASTED TURKEY 12-14 LBS, WALNUT SAGE STUFFING, GIBLET GRAVY
MAPLE WHIPPED SWEET POTATOES, Roasted Zucchini & Yellow Squash, STEAMED BROCCOLI,
CRANBERRY- ORANGE RELISH, SWEET CHIPOTLE CORN BREAD AUTUMN APPLE & CRANBERRY CRISP

Sorry, No Substitutions to Menu

NEW WINES THIS WEEK.

ARTEZIN ZINFANDEL

CALIFORNIA

DEEP RUBY RED IN COLOR, THIS ZINFANDEL SHOWS FORWARD BLACKBERRY AND RASPBERRY AROMAS MELDING WITH BLACK PEPPER, LICORICE AND CURRANTS. BLACK CHERRY FLAVORS FOLLOW WITH NUTMEG, ALLSPICE, PEPPER, AND DARK CHOCOLATE UNDERTONES WHILE THE TEXTURE IS RICH AND ROUND WITH SOME SWEET TANNINS GIVING BACKBONE AND STRUCTURE.

Chef's Suggestion: ASIAN FLANK STEAK, PASTA CARBONNERA, MONSTER HOG, POTATO CRUSTED SALMON WITH HORSERADISH AIOLI

HOGUE RIESLING (GREAT TURKEY WINE)

Washington State

WHITE RIESLING HAS AROMAS AND FLAVORS OF DRIED APRICOT, TANGERINE, AND POWDERED SUGAR WITH A HINT OF COCOA AND MINT ON THE FINISH. THE WINE HAS EXCELLENT SUGAR TO ACID BALANCE.

EXCELLENT AS AN APERITIF OR PAIRED WITH FRUIT SORBETS, POACHED PEARS OR WARM APPLE CRISP.

Chef's Suggestion. Potato Crusted Salmon with Horseradish aioli, **PERFECT TURKEY WINE**

JOEL GOTT CABERNET SAUVIGNON

California

ELEGANT, STRUCTURE AND DELICIOUS PROFILE – A WINE THAT I ENJOY DRINKING.

ROUND, BLACKBERRY FLAVORS COMPLEX MOCHA-LIKE FLAVORS A WINE WITH STRUCTURE AND A MINERAL COMPONENT. SOFT TANNINS, SILKY TEXTURE AND BRIGHT RED FRUIT FLAVORS TO THE WINE. A BLACK TEA LACED WINE WITH SPICY RED FRUIT AND PEPPERCORNS.

Chef's Suggestion— Meatloaf, Asian Flank Steak, Pasta Carbonnara, Meatballs



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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