

JOHNCHARLES KITCHEN

1-610-633-7999

www.JohnCharlesKitchen.com

Serving Alta Cucina In The Grand Italian Tradition

Fine Dining Menu

For those who dare and there is no minimum party size. Each signature dish shown was created as an expression of my family's heritage or especially for some of the most important people in my life. Please call to further discuss your party.

I look forward to sharing the experience of these dishes with you and your very special guests.
JohnCharles

- Wild Mushroom Tart -

Porcini Mushrooms and Tomato Reduction in a Pastry Shell

- Romaine Salad -

Select Extra Virgin Olive Oil and 30 Year Aged Modena Balsamic Vinegar

- Shellfish Terrine –

Lobster, Shrimp and Scallop Mousse's served with Aioli Mayonnaise

- Poached Asparagus –

Court Bouillon Poached

- Roast Potato –

Roasted in Butter and Herbs

- Rabbit Vittorio –

Ballotine Style Roasted Whole Boned Marinated Rabbit
Stuffed With Rabbit Mousse and Prosciutto.

- Pheasant Ruby -

Marinated in Wine and Spices and Stuffed with Wild Mushrooms, Aromatics
and Wrapped in Prosciutto. Pan Au-Juice

- Quail Teresa –

Wine Poached Quail Finished In Cognac Reduction.

- Roast Goose Patricia -

Roasted with Vegetable Stuffing.

JOHNCHARLES KITCHEN

1-610-633-7999

www.JohnCharlesKitchen.com

Serving Alta Cucina In The Grand Italian Tradition

- Venison JohnCharles –

Pan Seared Fillet Served on Garlic Crouton with Melted Gorgonzola Cheese and Barolo Wine Reduction.

- Fillet Dominic –

Pan Seared Black Angus Served with Balsamic Mushrooms in a Barolo Wine Reduction.

- Lobster Doris -

Lobster Meat Poached In Saffron Cream Sauce
Served in Puff Pastry Jewelry Box

- King Crab –

Herb Infused and Served with Lemon Aioli Sauce

- Crab Cakes –

Jumbo Lump Crab Cakes with Lemon Vodka Butter Sauce

- Desserts –

A Wide Variety Of Cakes, Pies And Presentations is Available
Call To Discuss

www.JohnCharlesKitchen.com

"Life's Too Short To Not Eat Italian.."