



Restaurant Charlie's culinary focus is to offer the most pristine seafood selections available from around the world. There are also many non-seafood items to select from as well. *Restaurant Charlie's* cuisine honors the hallmarks of Chef Trotter's approach towards cuisine – unique flavor combinations, an undying commitment to the absolute purest ingredients with a stern de-emphasis on flavor muting cream and butter. The result is food that simply explodes with flavor.

A private event at Restaurant Charlie represents an exclusive and luxurious experience unlike any other in Las Vegas. An unparalleled commitment to procuring the most beautiful and pure foodstuffs drives our menus. We feature customized wine and spirits programs, and our highly trained Service Team is attuned to exceeding the expectations of you and your guests.

Private Dining

Salon Dining	8-12 guests
Private Dining Room	12-30 guests
Restaurant Buy Out	90-125 guests
Chef's Table	4-10 guests
Bar Charlie	6-20 guests

Semi-Private Dining

Strip View Dining	35-70 guests
Wine Cellar Dining	6-10 guests

Reception

add 30 - 45 minutes of passed canapés to your event
or 90 – 120 minute cocktail party with passed canapés

Private Dining Room	12-40 guests
Bar Charlie	15-30 guests
Cocktail Lounge	15-25 guests

Contact Emily Rodemoyer to plan your next event.
(702) 607-6336
emily@charlietrotters.com



Prix Fixe Menu #1

Appetizer Selections

Peekytoe Crab Salad with Sake & Rice Milk



Field Green Salad with Balsamic Vinaigrette & Serrano Ham



Lobster Bisque with Curried Squash & Coconut



Quail with Caramelized Turnip & Mizuna

Entrée Selections

** sides for table (carrots, potatoes, mushrooms)*

Langoustines, Manila Clams & Razor Clams with Tagliatelle Pasta & Baby Broccoli



Black Sea Bass with Baby Brussels Sprouts & Melrose Apple



Poularde with Swiss Chard & Abalone Mushrooms



Filet of Washimi Beef with Fourme d'Ambert & Black Trumpet Mushrooms

Dessert Selections

Passion Fruit Pudding Cake with Roasted Pineapple & Yogurt Sorbet



Venezuelan Chocolate with Marcona Almond & Port Raisin Ice Cream

All prices subject to 8.10% sales tax 20% service



Prix Fixe Menu #2

First Course

Field Green Salad with Balsamic Vinaigrette & Serrano Ham



Peekytoe Crab Salad with Sake & Rice Milk



Japanese Fluke Sashimi with Kanzuri & Orange



Mediterranean Blue Fin Tuna Tartare with Hijiki Seaweed & Daikon

Second Course

Spiced Globe Artichokes with Honey & Pine Nuts



Tempura Langoustine with Pineapple & Cucumber



Lobster Bisque with Curried Squash & Coconut



Quail with Caramelized Turnip & Mizuna

Third Course

Loup de Mer with Baby Brussels Sprouts & Melrose Apple



Maine Diver Sea Scallops with Greek Yogurt & Parsley



Poularde with Swiss Chard & Abalone Mushrooms



Filet of Washimi Beef with Fourme d'Ambert & Black Trumpet Mushrooms

Fourth Course

Passion Fruit Pudding Cake with Roasted Pineapple & Yogurt Sorbet



Venezuelan Chocolate with Marcona Almond & Port Raisin Ice Cream

All prices subject to 8.10% sales tax 20% service



Prix Fixe Menu #3

Appetizer Selections

Field Green Salad with Balsamic Vinaigrette & Serrano Ham



Peekytoe Crab Salad with Sake & Rice Milk



Lobster Bisque with Curried Squash & Coconut



Quail with Caramelized Turnip & Mizuna

Entrée Selections

** sides for table (carrots, potatoes, mushrooms)*

Black Sea Bass with Baby Brussels Sprouts & Melrose Apple



Maine Diver Sea Scallops with Greek Yogurt & Parsley



Australian Rock Lobster Tail with Clarified Butter Infused with Lemongrass & Kaffir



Four Story Hill Dry Aged Rib Eye with Pearl Onions & Parmesan

Dessert Selections

Passion Fruit Pudding Cake with Roasted Pineapple & Yogurt Sorbet



Venezuelan Chocolate with Marcona Almond & Port Raisin Ice Cream

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Tasting Menu

Amuse Bouche

~ NV Champagne Henri Billiot "Reserve" Brut, France ~

Peekytoe Crab Salad with Sake & Rice Milk

~ 2008 Craggy Range "Te Muna Road" Sauvignon Blanc Martinborough, New Zealand ~

Nantucket Bay Scallops with Cauliflower & Blood Orange

~ 2007 Riesling Kabinett "Maximin Grünhäuser Herrenberg" von Schubert, Mosel, Germany ~

Muscovy Duck with Thai Basil & Liquorice

~ 2007 Perez Cruz "Reserva" Carmenere, Valle de Maipo, Chile ~

Elysian Fields Lamb Loin with Cumin, Smoked Ricotta & Buckwheat

~ 2006 Alvaro Palacios "Les Terrasses" Priorat, Spain ~

Molasses Spice Cake with Honey & Carrot Sorbet

~ Tokaji-Aszú "5 Puttonyos" Royal Tokaji Wine Company, Hungary ~

Venezuelan Chocolate with Marcona Almond & Port Raisin Ice Cream

~ Niepoort 10 Year Tawny Port ~

All prices subject to 8.10% sales tax 20% service



Grand Menu

Amuse Bouche

~ NV Champagne Henri Billiot "Reserve" Brut, France ~

*Razor Clams, Spot Prawns & Cockles with Brioche & Chervil
~ 2007 Chablis "Vieilles Vignes" Jean-Marc Brocard, France ~*

*Mediterranean Blue Fin Tuna Tartare with Hijiki Seaweed & Daikon
~ 2008 Rias Baixas, Albariño, La Cana, Spain ~*

*Nantucket Bay Scallops with Cauliflower & Blood Orange
~ 2007 Riesling Kabinett "Maximin Grünhäuser Herrenberg" von Schubert, Mosel, Germany ~*

*Veal Sweetbreads with Mustard Seed & Chanterelles
~ 2007 Ken Wright "Abbot Claim" Pinot Noir, Yamhill-Carlton District ~*

*Muscovy Duck with Thai Basil & Liquorice
~ 2007 Perez Cruz "Reserva" Carmenere, Maipo Valley, Chile ~*

*Elysian Fields Lamb Loin with Cumin, Smoked Ricotta & Buckwheat
~ 2006 Alvaro Palacios "Les Terrasses" Priorat, Spain ~*

*Molasses Spice Cake with Honey & Carrot Sorbet
~ Tokaji-Aszú "5 Puttonyos" Royal Tokaji Wine Company, Hungary ~*

*Venezuelan Chocolate with Marcona Almond & Port Raisin Ice Cream
~ Niepoort 10 Year Tawny Port ~*

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Chef's Table Menu

Amuse Bouche

~ Champagne Billicart-Salmon "Reserve" Brut ~

Tai with Black Grapes & Celery

~ 2005 Barth "Charta" Riesling, Rhiengau, Germany ~

Shime Saba with Olives & Citrus

~ The Southeast Cocktail ~

Oyster with Horseradish, Chamomile Amazake & Razor Clams

~Blanche de Bruxelles "Biere Blanche" Belgium~

Peekytoe Crab Salad with Sake & Rice Milk

~ 2008 Craggy Range "Te Muna Road" Sauvignon Blanc Martinborough, New Zealand ~

Nantucket Bay Scallop with Shishito Peppers & Hearts of Palm

~2007 Nigl Grüner-Veltliner "Kremser Freiheit" Kremstal, Austria~

Maine Day Boat Lobster with Scallions & Miso

~2002 Domaine Michelot Meursault "Charmes" Burgundy, France~

Sweetbread with Spring Garlic & Mustard

~ 2007 Ken Wright "Abbot Claim" Pinot Noir, Yamhill-Carlton District ~

Squab with Truffle & Hazelnut

~ 2005 Ripasso, "Campofiorin" Masi Veneto ~

Elysian Fields Lamb with Buckwheat & Cumin

~2005 Cellers Can Blau "Can Blau" Monsant, Catalunya, Spain~

Miyazaki-gyu with Asian Pear & Ponzu

~ 2005 Shiraz, Shirvington, McLaren Vale, Australia ~

Jasmine Rice Sorbet

Molasses Spice Cake with Honey & Carrot Sorbet

~ 2005 Tokaji-Aszú "5 Puttonyos" Royal Tokaji Wine Company, Hungary ~

Passion Fruit Pudding Cake with Roasted Pineapple & Yogurt Sorbet

~ 2006 Riesling Beerenauslese "Wehlener Sonnenuhr" Hauth Kerpen, Mosel, Germany ~

Venezuelan Chocolate with Marcona Almond & Port Raisin Ice Cream

~ NV Niepoort 10 Year Tawny Port ~

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