THE Charles

Private Events Menu

The enclosed menus are designed to offer a comprehensive experience of our cuisine—seasonal, refined, and thoughtfully composed for a shared dining experience.

To further enhance your event, we invite you to consider the following additions:

Focaccia di Charles

Our signature—thin, crisp, and layered with a blend of cheeses, served warm. *ask about our focaccia with truffles

Wagyu Tomahawk Ribeye

A striking, large-format long-bone steak with exceptional marbling, ideal for sharing.

Caviar Service or Passed Canape

Presented with traditional accompaniments or as an addition to a chef-selected dish for an elevated touch.

Tableside Truffle Service (Seasonal)

Featuring premium seasonal truffles, shaved tableside. Selections are based on availability and sourced to meet our chef's standards.

What's a party without bubbles? Consider starting your evening with a celebratory glass of champagne!

Our in-house Sommelier is available to assist with pre-selecting wines for your event, ensuring a cohesive and well-paced dining experience tailored to your menu.

We are here to support you throughout the planning process and look forward to creating a seamless and memorable event for you and your guests.

$79 Menu

Beginnings - Choose 3

Yellowtail Hamachi Crudo, Green Apple Chimichurri, Peppers
Beef Tartare, Salsa Bianca
Blue fin Tuna Carpaccio, Green Tomato Vinaigrette, Crispy Quinoa
Charred Octopus, Salsa Macha
Meatballs, Crushed Tomato, Pepperoncini
Butter Lettuce Salad, Smoked Almonds, Horseradish
Harissa Roasted Carrots & Burrata Salad, Crispy Brussels Sprouts, Pomegranate Seeds

Pastas - Choose 2

Casarecce Amatriciana, Roman Red Sauce
Lemon Ricotta Gnudi, Hazelnuts, Honey
White Bolognaise Cappeloni, Parmesan Cream, Basil
Gnocchi al Ragu, Braised Wagyu Beef, Portobello Mushrooms, Parmesan
Spicy Creste di Gallo, Rock Shrimp, Garlic, Lemon

Seafood/Meat - Choose 2

Grilled Ora King Salmon, Black Rice, Calabrian Chile Vinaigrette
Whole Grilled Branzino, Fennel Salsa Verde, Citrus Crème Fraiche
Grilled Tiger Prawns, Calabrian Chili Butter, Campari Tomatoes
Wood Fired Chicken, Salsa Verde, Grilled Romano Beans
Braised Wagyu Short rib, Brown Butter Balsamic, Sticky Shallots, Shaved Parmesan

Vegetables - Choose 2

Grilled Beets, Mustard Vinaigrette
Grilled Kale, Spanish Goat Cheese, Aleppo Vinaigrette
Crispy Sunchokes, Truffle Aioli, Parmesan
Grilled Maitake Mushrooms, Taleggio Espuma
Grilled Broccoli, White miso Hummus, Pine Nuts

Sweet Endings - Choose 2

Flaming Affogato Semifreddo, Espresso & BiscoffCookie Crumble

Chocolate Budino, Toasted Meringue, Peanut Brittle

Olive Oil Cake, Caramel Apple & Golden Raisins, Crème Fraiche, Almonds

$99 Menu

Beginnings - Choose 4

Yellowtail Hamachi Crudo, Green Apple Chimichurri, Peppers
Blue fin Tuna Carpaccio, Green Tomato Vinaigrette, Crispy Quinoa
Beef Tartare, Salsa Bianca
Meatballs, Crushed Tomato, Pepperoncini
Grilled Pork Jowl, Black Garlic, Crispy Tuscan Kale
Charred Octopus, Salsa Macha
Butter Lettuce Salad, Smoked Almonds, Horseradish
Harissa Roasted Carrots & Burrata Salad, Crispy Brussels Sprouts, Pomegranate Seeds

Pastas - Choose 2

Lemon Ricotta Gnudi, Hazelnuts, Honey
Spicy Creste di Gallo, Rock Shrimp, Garlic, Lemon
White Bolognaise Cappeloni, Parmesan Cream, Basil
Caserecce Amatriciana, Roman Red Sauce
Gnocchi al Ragu, Braised Wagyu Beef, Portobello Mushrooms, Parmesan

Seafood/Meat - Choose 3

Whole Grilled Branzino, Fennel Salsa Verde, Citrus Crème Fraiche
Grilled Ora King Salmon, Black Rice, Calabrian Chile Vinaigrette
Wood Fired Chicken, Salsa Verde, Grilled Romano Beans
Grilled Tiger Prawns, Calabrian Chili Butter, Campari Tomatoes
Gorgonzola Crusted Wagyu New York Strip
Braised Wagyu Short rib, Brown Butter Balsamic, Sticky Shallots, Shaved Parmesan

Vegetables - Choose 2

Grilled Beets, Mustard Vinaigrette
Grilled Kale, Spanish Goat Cheese, Aleppo Vinaigrette
Crispy Sunchokes, Truffle Aioli, Parmesan
Grilled Maitake Mushrooms, Taleggio Espuma
Grilled Broccoli, White miso Hummus, Pine Nuts

Sweet Endings - All Included

Flaming Affogato Semifreddo, Espresso & BiscoffCookie Crumble

Chocolate Budino, Toasted Meringue, Peanut Brittle

Olive Oil Cake, Caramel Apple & Golden Raisins, Crème Fraiche, Almonds

Note:

*Throughout the restaurant, our cuisine is designed to be shared, allowing guests to see and try a variety of dishes. For this reason, we do not offer individual à la carte ordering for the group. Instead, you will select the dishes you would like served to the table from the provided document.Since the menu is priced per person, the Chef will prepare enough of each selected dish for the number of guests in your party. The dishes will be placed throughout the table so that, in theory, each guest will have one of every dish within arm's reach, eliminating the need to pass plates around.I can confidently say I've never seen anyone leave the experience hungry!Before food service begins, our servers will check with each guest regarding any allergies. If you are already aware of any dietary restrictions within your group, please feel free to share them with me in advance and I will be sure to notify the Chef.