

MISTER CHARLES

~An Irreverant Play On The Classics ~

CANAPES

<i>Caviar and Egg Salad, Toasted Brioche</i>	\$9
<i>Cured Salmon Tart, Crème Fraiche</i>	\$9
<i>Chilled Oyster, Green Tomato Mignonette</i>	\$6
<i>Foie Gras Tea Sandwich, Pistachio, Orange</i>	\$8
<i>A5 Striploin, Brioche, Wasabi</i>	\$14

APPETIZER

<i>Corn and Truffle Beignets, Chive Crème Fraiche</i>	\$18
<i>Blue Fin Crudo, Thai-Passion Fruit Dressing</i>	\$26
<i>Prime Beef Carpaccio, Horseradish, Calabrian Chili</i>	\$26
<i>Crab Cake Vadouvan, Avocado, Jalapeno</i>	\$32
<i>Little Gem Caesar, Anchovy Caper Vinaigrette</i>	\$22

PASTAS

<i>Duck Confit Berlingot, Black Truffle, Artichoke, Tomato</i>	\$38
<i>Uni Shells Carbonara, Pancetta, Egg Yolk Bottarga</i>	\$32
<i>Spicy Lumache Arrabbiata, Broccolini, Tomato Conserva</i>	\$28

FISH

<i>Whole Branzino, Italian Beans and Tomatoes, Almond Gremolata</i>	\$45
<i>Seared Diver Scallops, Caviar Sauce, Potato Fondant</i>	\$58
<i>Whole Dover Sole, Sauce Meuniere</i>	\$98
<i>Lobster Thermidor, Calabrian Tarragon Butter</i>	\$86

STEAK

<i>16 oz. A Bar N Ranch Wagyu New York Strip, Sauce Au Poivre</i>	\$94
<i>26 oz. Prime Beef Ribeye, Sauce Diane, Wild Mushrooms</i>	\$98
<i>Lamb Loin Wellington for Two, Foie Gras, Fennel Sausage</i>	\$91
<i>8 Oz. Akaushi Filet Mignon, Sticky Shallots, Sauce Bordelaise</i>	\$79
<i>Japanese A5 Striploin By The Ounce (4 oz. Minimum)</i>	\$36/oz.

SIDES

<i>Creamed Spinach, Black Garlic</i>	\$14
<i>Pommes Aligote</i>	\$14
<i>Tandoori Cauliflower, Celery Pistachio Salad</i>	\$14
<i>Charred Broccolini, Sesame Ginger Dressing, Togarashi</i>	\$14