

MISTER CHARLES

~An Irreverant Play On The Classics ~

CANAPES

<i>Ossetra Caviar and Egg Salad, Toasted Brioche</i>	\$11
<i>Grilled Cheese, Truffled Cheddar, Prosciutto</i>	\$9
<i>Spring Pea Gougere, Lemon</i>	\$7
<i>Chilled Oyster, Strawberry Ponzu, Finger Lime, Thai Chile</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>Cipollini Onion Tarte Tartin, Brie, Herb Salad</i>	\$18
<i>Blue Fin Crudo, Thai-Passion Fruit Dressing</i>	\$26
<i>Spanish Octopus, Patatas Bravas, Artichokes, Mojo Rojo</i>	\$28
<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>Shrimp Cappelletti, Sauce Veloute, Guajillo, Fennel Salad</i>	\$32
<i>Uni Shells Carbonara, Pancetta, Egg Yolk Bottarga</i>	\$32
<i>Spicy Lumache Arrabbiata, Broccolini, Tomato</i>	\$28
<i>Truffle Scarpinocc, Ricotta, Toasted Hazelnuts, Honey</i>	\$28

FISH

<i>Tandoori Spiced Swordfish, Green Papaya Salad, Cashew Crumble</i>	\$45
<i>Seared Diver Scallops, Sunchokes, Pomegranate, Brown Butter</i>	\$58
<i>Halibut, Cauliflower, Fava Beans, Golden Raisin</i>	\$56
<i>Whole Dover Sole, Lobster Beurre Blanc</i>	\$105

MEAT

<i>Truffle Chicken Roulade, Celeriac, Trumpet Mushroom Ragout</i>	\$62
<i>16 oz. Texas Wagyu New York Strip, Sauce Au Poivre</i>	\$98
<i>Spring Lamb Loin, Asparagus, Shiitake, Sauce Zhoug</i>	\$65
<i>20 oz. Porcini Rubbed Prime Ribeye, Sauce Bordelaise, Spring Onion</i>	\$99
<i>Texas Wagyu Short Rib Wellington, Mushroom Duxelles, Prosciutto</i>	\$85
<i>6oz. A5 Wagyu Strip, Truffled Potato, Grilled Maitake, Heirloom Kale</i>	\$149
<i>8oz. Painted Hills Filet Mignon, Sticky Shallots, Sauce Bordelaise</i>	\$79

Add 2oz King Crab Oscar, Bearnaise +\$30

SIDES

<i>Green Asparagus, Sauce Gribiche</i>	\$16
<i>Pommes Aligote</i>	\$14
<i>Roasted Mushrooms, Smoked Soy Sauce, Pickled Shallots</i>	\$16
<i>Charred Broccolini, Sesame Ginger Dressing, Togarashi</i>	\$14