

# MISTER CHARLES

~An Irreverent Play On The Classics~

## CANAPÉS

<i>Chilled Oyster, Strawberry Ponzu, Finger Lime</i>	.....	\$6
<i>Foie Gras Tea Sandwich, Pistachio, Orange</i>	.....	\$8
<i>Grilled Cheese, Truffled Cheddar, Prosciutto</i>	.....	\$9
<i>Ossetra Caviar and Egg Salad, Toasted Brioche</i>	.....	\$11
<i>Lobster Roll, Toasted Brioche, Fennel Salad</i>	.....	\$12
<i>A5 Striploin, Brioche, Wasabi</i>	.....	\$14

## APPETIZER

<i>Corn and Truffle Beignets, Chive Crème Fraîche</i>	.....	\$18
<i>Little Gem Caesar, Anchovy Caper Vinaigrette</i>	.....	\$22
<i>Beets and Burrata, Candied Kumquat, Rosemary Cashew</i>	.....	\$22
<i>Prime Beef Carpaccio, Horseradish, Calabrian Chili</i>	.....	\$26
<i>Blue Fin Crudo, Thai-Passion Fruit Dressing</i>	.....	\$26
<i>Spanish Octopus, Patatas Bravas, Artichokes, Mojo Rojo</i>	.....	\$26
<i>Crab Cake Vadouvan, Kohlrabi Salad, Old Bay Aioli</i>	.....	\$32

## PASTA

<i>Spicy Lumache Arrabbiata, Broccolini, Tomato</i>	.....	\$28
<i>Truffle Scarpinocc, Ricotta, Toasted Hazelnuts, Honey</i>	.....	\$28
<i>Uni Shells Carbonara, Pancetta, Egg Yolk Bottarga</i>	.....	\$32
<i>White Sturgeon Caviar, Fusilli, Fontina</i>	.....	\$49

## FISH

<i>Tandoori Spiced Swordfish, Green Papaya Salad, Cashew Crumble</i> .....	\$45
<i>Halibut, Cauliflower, Fava Beans, Golden Raisin</i> .....	\$56
<i>Seared Diver Scallops, Sunchokes, Pomegranate, Brown Butter</i> .....	\$58
<i>Whole Red Snapper Milanese, Tzatziki, Carrot Salad</i> .....	\$78
<i>Whole Dover Sole, Lobster Beurre Blanc</i> .....	\$105

## MEAT

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

## SIDES

<i>Pommes Aligot</i> .....	\$14
<i>Charred Broccolini, Sesame Ginger Dressing, Togarashi</i> .....	\$14
<i>Green Asparagus, Sauce Gribiche</i> .....	\$16
<i>Roasted Mushrooms, Beef Tallow, Tamari, Pickled Shallots</i> .....	\$16