

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>Osetra 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>	\$19
<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>Truffle Scarpinocc, Ricotta, Toasted Hazelnuts, Honey</i>	\$32
<i>Spicy Lumache Arrabbiata, Tomato Conserva, Broccolini</i>	\$28
<i>Short Rib Dumpling, Mushroom Conserva, Pedro Ximenez</i>	\$36
<i>Fusilli and Caviar, Fontina</i>	\$49

FISH

<i>Tandoori Spiced Swordfish, Green Papaya Salad, Cashew Crumble</i>	<i>\$46</i>
<i>Halibut, Cauliflower, Fava Beans, Golden Raisin</i>	<i>\$57</i>
<i>Seared Diver Scallops, Sunchokes, Pomegranate, Brown Butter.....</i>	<i>\$58</i>
<i>Whole Red Snapper Milanese, Tzatziki, Carrot Salad</i>	<i>\$78</i>
<i>Whole Dover Sole, Lobster Beurre Blanc.....</i>	<i>\$105</i>

MEAT

<i>Pan Seared Chicken, Chanterelles, Black Truffle, Sauce Vin Jaune</i>	<i>\$49</i>
<i>Spring Lamb Loin, Asparagus, Shiitake, Sauce Zhoug.....</i>	<i>\$67</i>
<i>8oz. Painted Hills Filet Mignon, Sticky Shallots, Sauce Bordelaise</i>	<i>\$79</i>
<i>Veal Osso Buco, Almond Gremolata, Port Wine Jus.....</i>	<i>\$79</i>
<i>12 oz. Texas Wagyu New York Strip, Sauce Au Poivre</i>	<i>\$97</i>
<i>Texas Wagyu Short Rib Wellington, Mushroom Duxelles, Prosciutto</i>	<i>\$97</i>
<i>20 oz. Porcini Rubbed Prime Ribeye, Sauce Bordelaise, Spring Onion.....</i>	<i>\$99</i>
<i>6oz. A5 Wagyu Strip, Truffled Potato, Grilled Maitake, Heirloom Kale</i>	<i>\$149</i>

SIDES

<i>Pommes Aligot</i>	<i>\$15</i>
<i>Charred Broccolini, Sesame Ginger Dressing, Togarashi</i>	<i>\$15</i>
<i>Acorn Squash, Salsa Macha, Sage</i>	<i>\$15</i>
<i>Roasted Maitake Mushrooms, Miso, Pine Nuts.....</i>	<i>\$15</i>