

MISTER CHARLES

~An Irreverent Play On The Classics~

CANAPÉS

<i>Chilled Oyster, Strawberry Ponzu, Finger Lime*</i>	\$6
<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
<i>Chicken Nugget, Ricotta Ranch, Caviar</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, Kumquats, Rosemary Cashew</i>	\$22
<i>Prime Beef Carpaccio, Horseradish, Calabrian Chili*</i>	\$26
<i>Bluefin Crudo, Thai Passionfruit Dressing*</i>	\$26
<i>Spanish Octopus, Patatas Bravas, Artichokes, Mojo Rojo</i>	\$26
<i>Hamachi Crudo, Granny Smith Apple, Citrus Ponzu*</i>	\$29
<i>Crab Cake Vadouvan, Kohlrabi Salad, Old Bay Aioli</i>	\$32

PASTA

<i>Spicy Lumache Arrabbiata, Tomato Conserva, Broccolini</i>	\$28
<i>Truffle Scarpinocc, Ricotta, Toasted Hazelnuts, Honey</i>	\$32
<i>King Crab Bucatini, Perilla Pesto, Seaweed & Hazelnut Crumble</i>	\$36
<i>Fusilli and Caviar, Fontina</i>	\$49

FISH

<i>Tandoori Spiced Swordfish, Green Papaya Salad, Cashew Crumble</i>	\$46
<i>Halibut, Cauliflower, Fava Beans, Golden Raisin</i>	\$57
<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>Pan Seared Chicken, 5 Spice, Stuffed Squash Blossom, Asparagus</i>	\$49
<i>Harissa Spiced Lamb Rack, Summer Squash, Rosemary Jus</i>	\$69
<i>Venison Loin, Black Currant, Parsnip, Perigold Truffle</i>	\$75
<i>8oz. Painted Hills Filet Mignon, Sticky Shallots, Sauce Bordelaise</i>	\$79
<i>12 oz. Texas Wagyu New York Strip, Sauce Au Poivre</i>	\$97
<i>Texas Wagyu Short Rib Wellington, Mushroom Duxelles, Prosciutto</i>	\$97
<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>	\$15
<i>Roasted Broccolini, Romesco, Manchego</i>	\$15
<i>Asparagus, Brown Butter Meyer Lemon Sabayon, Hazelnuts</i>	\$15
<i>Roasted Maitake Mushrooms, Miso, Pancetta, Pine Nuts</i>	\$15

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.