

Mister Charles

~Group Dining Menu~

APPETIZERS

Served Family Style

~Select 3~

Corn & Truffle Beignets, Chive Crème Fraîche

Blue Fin Crudo, Thai-Passion Fruit Dressing

Hamachi Crudo, Granny Smith Apples, Finger Lime Ponzu

Little Gem Caesar, Anchovy Caper Vinaigrette

Spanish Octopus, Patatas Bravas, Artichoke, Mojo Rojo

Beets & Burrata, Cherries, Rosemary Cashew Crumble

**Supplement* Platinum Ossetra Caviar Parfait- Roasted Cauliflower Panna Cotta,*

Potato Chips

(Serves 4) \$185

ENTREE

Choice of

~Select 3~

Tandoori Spiced Swordfish, Green Papaya Salad, Cashew Crumble

Pan Seared Chilean Seabass, Summer Corn Succotash, Dashi Beurre Blanc

Seared Diver Scallops, Sunchokes, Pomegranate, Brown Butter

Pan Seared Chicken, 5 Spice, Stuffed Squash Blossom, Asparagus

Colorado Lamb Rack, Walnut Muhammara, Rosemary Jus, Zucchini

Veal Chop, Smoked Tomato, Sauce Blanquette, Fennel Salad

Painted Hills Filet Mignon, Sticky Shallots, Sauce Bordelaise

** Add Seared Foie Gras 2oz \$30 **

Spicy Lumache Arrabbiata, Broccolini, Whipped Ricotta

Mister Charles

SIDES

For The Table

**All Included*

Roasted Broccolini, Romesco, Manchego
Charred Romano Beans, Green Chermoula, Almonds & Pop Sorghum
Pommes Aligot

DESSERT

For The Table

**All Included*

Chocolate Gateau, Cafe Latte Gelato
Banana Semifreddo Baked Alaska
Passionfruit Entremet, Pistachio, Coconut

ADD ONS/CANAPES

~Bite-sized Hors d'oeuvres, sold by the piece~

Caviar & Egg Salad, Toasted Brioche..... \$11
Grilled Cheese, Truffled Cheddar, Prosciutto... \$9
A5 Striploin, Brioche, Wasabi..... \$14
Lobster Roll, Toasted Brioche, Fennel Salad.... \$12
Chicken Nugget, Ricotta Ranch, Osetra Caviar..... \$14

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