

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>Crispy Dorade, Tomato Coconut Chutney, Herb Salad.....</i>	<i>\$59</i>
<i>Pan Seared Chilean Seabass, Corn Succotash, Dashi Beurre Blanc</i>	<i>\$61</i>
<i>Seared Scallops, Chanterelle Mushroom, Duck Fat Vinaigrette</i>	<i>\$69</i>
<i>Whole Dover Sole, Lobster Beurre Blanc.....</i>	<i>\$105</i>

MEAT

<i>Pan Seared Chicken, 5 Spice, Stuffed Squash Blossom, Asparagus.....</i>	<i>\$49</i>
<i>Colorado Lamb Rack, Walnut Muhammara, Rosemary Jus, Zucchini</i>	<i>\$69</i>
<i>Veal Chop, Smoked Tomato, Sauce Blanquette, Fennel Salad.....</i>	<i>\$79</i>
<i>8oz. Painted Hills Filet Mignon, Sticky Shallots, Sauce Bordelaise</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>Roasted Broccolini, Romesco, Manchego</i>	<i>\$15</i>
<i>Charred Romano Beans, Green Chermoula, Almonds & Pop Sorghum</i>	<i>\$15</i>
<i>Roasted Maitake Mushrooms, Miso, Pancetta, Pine Nuts.....</i>	<i>\$15</i>

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