

MISTER CHARLES

~An Irreverant Play On The Classics ~

CANAPES

Egg Salad Sandwich & Caviar	\$9
Cured Salmon Tart, Crème Fraiche	\$8
Oysters, Green Tomato Mignonette	\$6
Foie Gras Croquette, Pistachio, Orange.....	\$8
A5 Striploin, Brioche, Wasabi	\$14

APPETIZER

Corn and Truffle Beignets, Chive Creme Fraiche	\$18
Blue Fin Crudo, Thai-Passion Fruit Dressing	\$26
Beef Carpaccio, Horseradish, Calabrian Chili	\$26
Crab Cake Vadouvan, Avocado, Jalapeno	\$32
Little Gem Caesar, Anchovy Caper Vinaigrette	\$18

PASTAS

Truffle Duck Berlingot, Artichoke, Tomato	\$38
Uni Shells Carbonara, Pancetta, Bottarga	\$32
Lumache Arrabbiata, Broccolini, Tomato Conserva	\$28

FISH

<i>Seared Diver Scallops, Caviar Sauce, Potato Fondant</i>	\$58
<i>Whole Dover Sole, Sauce Meuniere, Fileted Tableside</i>	\$110
<i>Lobster Thermidor, Calabrian Tarragon Butter</i>	\$86
<i>Striped Bass, Sauce Verge, Hericot Vert.....</i>	\$56

STEAK

<i>16 oz. A Bar N Ranch Wagyu New York Strip, Sauce Au Poivre.....</i>	\$94
<i>26 oz. Prime Beef Ribeye, Sauce Diane, Wild Mushrooms</i>	\$98
<i>Lamb Loin Wellington for Two, Foie Gras, Fennel Sausage.....</i>	\$91
<i>8 Oz. Snake River Farms Filet, Sticky Shallots, Sauce Bordelaise</i>	\$79
<i>Japanese A5 Striploin By The Ounce (4 oz. Minimum)</i>	\$36/oz.

SIDES

<i>Creamed Spinach, Black Garlic</i>	\$14
<i>Pommes Aligote</i>	\$14
<i>Tandoori Cauliflower, Celery Pistachio Salad</i>	\$14
<i>Sesame Ginger Broccolini, Togarashi</i>	\$14