



APPETIZERS

Marinated New Zealand Tai Snapper with Santa Barbara Sea Urchin & Hijiki \$20

Dungeness Crab Salad with Sake & Rice Milk \$26

Terrine of Maine Skate Wing with Celery Root, Pearl Onions & Seaweed \$22

*Selection of Oysters with Ponzu, Fresh Horseradish
& Preserved Cucumber Vinaigrette \$28*

Warm Salad of Heirloom Beets with Pickled Egg & Chrysanthemum \$20

Fried Spiced Globe Artichoke with Honey, Pine Nuts & Mint \$21

Salad of Asparagus, Rhubarb, Fennel & Nasturtium Leaves \$16

TRADITIONAL CAVIAR SERVICE

*Our selections of caviars have been chosen because of the sustainable methods in which they
have been cultivated and for their superior quality.*

Uruguay Farm Raised Osetra \$175 / 30 grams

California Estate Farm Raised Osetra \$150 / 30 grams

Iranian Osetra \$225 / 30 grams

HOT APPETIZERS

Red Kuri Squash Soup with Prawn Dumplings & Preserved Ginger \$26

*Tart of Maine Lobster with Spanish Chorizo, Black Trumpet Mushrooms
& Caramelized Onions \$38*

Warm Flan of Smoked Salmon with Fennel Confit, Crème Fraiche & Orange \$23

Japanese Eel with Battera Kumbo, Sweet & Sour Grapefruit \$26

*Icelandic Langoustines with Cockles, Celery, Yukon Gold Potato
& Roasted Shallot Vinaigrette \$32*

Braised Octopus with Picholine Olives, Serrano Ham & Scarlet Peppers \$22



ENTRÉE SELECTIONS

Slow Poached Artic Char with Savoy Cabbage & Trout Roe-Shiso Vinaigrette \$42

Seared Kampachi with Braised Veal Cheek & Hedgehog Mushroom Sauce \$52

Hand Harvested Sea Scallops with Parsley Emulsion & Yogurt \$42

Fried Sea Bream with Citrus, Chile & Cilantro \$48

Poached Maine Lobster with Yellow Curry & Lotus Root \$MP

Steamed Casco Bay Cod with Lemon & Mizuna \$38

Seared Big Eye Tuna with Wilted Bibb Lettuces & Extra Virgin Olive Oil \$48

Four Story Hill Poularde with Venezuelan Chocolate & Hazelnut \$44

*Seared 32 Day Dry Aged Rib Eye with Roasted Garlic,
Fingerling Potato Puree & Rosemary \$75*

Utah Lamb Rack with Braised Shoulder, Manchego Cheese & Cumin \$58

SIDE OFFERINGS

Saffron Risotto with Cockles & Chives \$20

Roasted Japanese Eggplant with Sweet Miso & Nori \$18

Caramelized Salsify with Rosemary & Honey \$14

Crispy Brandade \$16

*Ragout of Miatake, French Horn & Beech Mushrooms with Fingerling Potatoes
& Cured Pork Belly \$18*

Tiny Carrots with Cardamom & Pecans \$18

Restaurant Charlie is committed to exceeding your dining experience in every way possible. If you require adjustments to your selections for dietary or allergy restrictions, it would be our pleasure to accommodate your request in any way that we are able.



DESSERT

*Sauternes Infused Pear with Warm Muscovado Brioche
& Queen of Jasmine Ice \$16*

*Rhubarb Tapioca Pearl with Lychee
& Green Tea Daifuku \$14*

*Steamed Cacao Nib Cake with Sour Candied Kumquats
& 99% Cacao Ice Cream \$18*

*Roasted Kabocha Kasutera with Hempseed Crisp
& Frozen Tarragon Cream \$14*

*Blueberry Brown Butter Tart, Sour Cream Sorbet,
& Tiny Basil \$14*

*Milk Chocolate Cheesecake with Roasted Marshmallow
& Milk Chocolate-Graham Mud \$16*

*Fuji Apple Pie with Wisconsin White Cheddar
& Tahitian Vanilla Ice Cream \$15*

*Pineapple Upside-Down Cake with Roasted Pineapple
& Yogurt Sorbet \$14*

Assortment of Seasonal Ice Creams & Sorbets \$14



Bar Charlie offers a true Japanese Kaiseki style dining experience. With an emphasis on the ocean, the menu will also incorporate warm seafood selections as well as meat and game dishes. Unlike a traditional sushi bar, our Kaiseki “tasting menu” follows a natural progression of flavor which goes from light to fullest that is also customized to your preferences.

EIGHT COURSE MENU

Egg Drop Soup with Dungeness Crab & Santa Barbara Sea Urchin

Artic Char & Trout Roe with Champagne, Blood Orange & Battera Kombu

Crispy Abalone with Fennel & Saikyo Miso

*Kisu with Spicy Carrot, Sesame-Greek Yogurt
& New Zealand Spinach*

Blue Fin Chu-Toro with Yuzu & Daikon

*Fresh Water Eel with Mango, Belgian Endive
& Shiso*

Sorbet ~ Meyer Lemon Sorbet

Steamed Cacao Nib Cake with Sour Candied Kumquats & 99% Cacao Ice Cream

\$175



Egg Drop Soup with Dungeness Crab & Santa Barbara Sea Urchin

Artic Char & Trout Roe with Champagne, Blood Orange & Battera Kombu

Big Fin Squid with Umeboshi & Asian Pear

Nigiri Trio:

Big Eye Tuna with Fuji Apples & Fresh Wasabi

Needlefish with Preserved Celery & Grapefruit

Kanpachi with Meyer Lemon, Ponzu & Sakura Denbu

Crispy Abalone with Fennel & Saikyo Miso

Hamachi Belly with Kumquat, Pickled Pork Belly & Cucumber

Tai with Spicy Carrot, Sesame-Greek Yogurt & Spinach

Fried Spiced Globe Artichoke with Honey, Pine Nuts & Mint

Blue Fin Chu-Toro with Yuzu & Daikon

Soup of Braised Oxtail with Black Pig, Scallion

With Toasted Japonica Rice

Fresh Water Eel with Mango, Belgian Endive & Shiso

Kagoshima-gyu with Chrysanthemum & Preserved Wasabi

Roasted Kabocha Kasutera with Hempseed Crisp

& Frozen Tarragon Cream

Steamed Cacao Nib Cake with Sour Candied Kumquats & 99% Cacao Ice Cream

\$250