

CHRISTMAS MENU

Please select one item per course

FIRST COURSE

ROASTED CHESTNUT SOUP

Pickled celery, mascarpone, sage

HOUSE CURED SALMON GRAVLAX

Baby beets, cucumber, buttermilk

DUCK CONFIT TERRINE

Pear mustard, red onion marmalade, frisée lettuce

ORGANIC MIXED LETTUCE SALAD

Santa Barbara pistachio spread, shaved root vegetables, fresh herbs, goat cheese, banyuls vinaigrette

MAIN COURSE

SEARED DAY BOAT SCALLOPS

Lemon gnocchi, braised leeks, citrus lobster sabayon

LEMONGRASS STEAMED ALASKAN HALIBUT

Bloomsdale spinach watercress purée, littleneck clams, pickled fried ginger, black garlic vinaigrette

PAN ROASTED DUCK BREAST

Brown butter celery root purée, heirloom cauliflower, black current port jus

PRIME RIB

Duck fat roasted potatoes, "burnt onions," organic curly kale, red wine jus

ARTISAN LINGUINI PASTA "CARBONARA"

Chanterelle mushrooms, organic farm egg, pancetta, shaved black truffle, Parmesan cheese

DESSERT

CHESTNUT MASCARPONE CHRISTMAS LOG

Vanilla custard, Swiss meringue

BRÛLÉE BUTTERSCOTCH PUDDING

Baileys espuma, smoked cashews, peanut butter cookie

SIX LAYER DEVIL'S FOOD CAKE

Vanilla cream, chocolate mousse, hot fudge

SELECTION OF BLACK MARKET GELATO AND SORBET

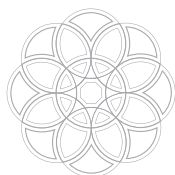
EXECUTIVE CHEF JOHAN DENIZOT



**BELMOND
EL ENCANTO**

SANTA BARBARA

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—THE—
DINING ROOM

CHRISTMAS DINNER MENU

TUESDAY, DECEMBER 25, 2018

\$105 PER PERSON
\$45 PER CHILD, 12 YEARS AND YOUNGER