



A Sparkling Start

Louis Pommery Brut "California" 16

Pommery "Brut Royal" 22

Pommery "Brut Rosé Royal" 32

Taste of the Coast

MARKET OYSTERS⁽²⁾ | Jalapeno, lime, green apple 24

CALIFORNIA HALIBUT CRUDO^(5,8) | Grapefruit, macadamia nuts, charred scallion oil, pickled pearls 22

SANTA BARBARA SMOKED SALMON BOARD^(4,7) | Toast, capers, red onion, cucumbers, whipped ricotta 24

GRILLED OCTOPUS^(7,12,15) | Salami picante, piquillo peppers, Marcona almonds, coriander, romesco sauce 22

GRILLED CALIFORNIA ARTICHOKE⁽⁸⁾ | Poblano remoulade, "Tete de Moine" cheese, Goleta lemon, almonds 22

Temptation From Here and There

Pinot Blanc, J. Wilkes, Santa Maria Valley 14

Sauvignon Blanc, Sancerre Pascal Jolivet 17

Vermentino, Tablas Creek, Paso Robles 16

Sauvignon Gris, Brander, Los Olivos District AVA, Santa Ynez Valley 15

Starters

KABOCHA SQUASH SOUP⁽¹⁵⁾ | Coconut, pumpkin seeds, scallion pesto 16

CHICKEN LIVER MOUSSE⁽¹⁾ | Braised bacon, house mustard, epi bread 19

SIGNATURE CAESAR SALAD⁽³⁾ | Gem lettuce, croutons, poached quail egg, shaved Parmesan, boquerones 18

HEIRLOOM BEET SALAD⁽¹⁵⁾ | Cooked and raw beets, halloumi cheese, local figs, crispy bread, caramelized sesame seeds, tahini dressing 17

ARUGULA SALAD^(7,8,15) | Blood orange, fennel, pistachio, olives, mint, feta 18

BLACK KALE SALAD^(8,15) | Asian pear, pine nuts, Pecorino, croutons, fried shallots, maple vinaigrette 18

ROASTED BONE MARROW⁽¹⁾ | Short rib jam, raisin-mustard seed relish, grilled levain bread 24

Ocean

WILD KING SALMON^(4,7) | Cauliflower espuma, heirloom carrots, crispy quinoa, smoked tomato jam 36

ALASKAN HALIBUT^(4,5) | Coconut broth, Thai chili, cauliflower, crushed peanuts, shiitake crisps, Thai basil 38

SPICY CLAY POT STYLE GROUPEL^(2,4,6,11) | Ginger, scallion, coriander rice cake, caramel sauce 35

GRILLED WHOLE BRANZINO⁽¹⁾ | Radicchio, chickpea, arugula, Parmesan, salsa verde 38



All About Chardonnay

“Tin Shack”, Crawford Family, Sta. Rita Hills 20

Au Bon Climat, “Los Alamos Vineyard”, Santa Barbara County 16

Chablis Premier Cru “Vaillons”, Simmonet-Febvre 22

Earth

ARTISAN TAGLIATELLE PASTA^(1,6) | Shrimp, scallions, fennel, saffron, beurre blanc, shaved bottarga 34

CARNAROLI BEET RISOTTO^(7,15) | Red beets, raisins, goat cheese, Parmesan, pickled onions 30

PORTOBELLO MUSHROOM POT ROAST⁽¹⁵⁾ | Miso mushroom broth, carrots, walnuts, Cipolini onions, celery 30

ROASTED FREE RANGE CHICKEN^(1,9) | Mushroom melange, parsnips, tarragon butter 36

CRISPY DUCK CONFIT⁽⁷⁾ | Tarbais beans, smoked bacon, Shishito peppers, Bloomsdale spinach, duck-port reduction 38

BRAISED LAMB SHANK⁽⁷⁾ | Beluga lentils, roasted carrots, gremolata, pomegranate essence 42

DOUBLE HERITAGE PORK CHOP⁽⁷⁾ | Yellow corn pudding, local figs, fried sage, spicy cotto-pasilla chili relish 38

WAGYU RIBEYE STEAK^(1,10) | Fingerling potatoes, seaweed tapenade, watercress, miso mustard 65

BEEF TENDERLOIN 8 OZ.⁽⁷⁾ | Smoked mashed potatoes, chestnuts, seasonal vegetables, red wine essence 46

Local Sensations

Enchanted Riviera (Cabernet Franc, Merlot, Syrah, Mourvèdre), Santa Barbara County 19

Zinfandel, Ridge “East Bench”, Dry Creek Valley 22

Syrah, Zaca Mesa, Estate Vineyard, Santa Ynez Valley 15

Pinot Noir, Sanford, Sta. Rita Hills 20

Pinot Noir, Presqu’île, Santa Maria Valley 18

Cabernet Sauvignon “Réserve”, Daou, Paso Robles 22

Cabernet Sauvignon Star Lane Vineyard, Happy Canyon of Santa Barbara 28

Sides

HEIRLOOM TOMATO⁽¹⁵⁾ | Garden fresh herbs, extra virgin olive oil 12

ROASTED BABY CARROTS⁽¹⁵⁾ | Pistachio gremolata, cilantro crema 12

ROASTED CAULIFLOWER^(7,15) | Garlic chili, parsley, lemon 12

YUKON GOLD MASHED POTATOES⁽⁷⁾ | Crème fraîche, chives 12



—THE—
DINING ROOM

VERY IMPORTANT PLEASURES...

Each dessert has been created with the expertise & passion from our Pastry Supervisor Johanna Coleman.

Close your eyes and allow Mario Chavez, our Director of Outlets, and his team to take you on a unique "late harvest" journey with jewels from California.

BRÛLÉE | Bailey's foam, smoked cashews, peanut butter cookie 12
BUTTERSCOTCH PUDDING | 2014 Grigch Hills Late-Harvest "Violetta," American Canyon Vineyard, Napa Valley 22

SINGLE-ORIGIN | Smoked chocolate mousse, chocolate crunch,
CHOCOLATE CAKE | caramelized Succession white chocolate, ricotta 14
2016 "Mr B" Late-Harvest Sémillon, Brander, Los Olivos District 20

PISTACHIO MACAROON | House fluff, thyme-braised Santa Barbara pistachios,
ICE CREAM SANDWICH | pistachio ice cream, hot fudge 14
2015 Sanford Late-Harvest Viognier, Sta. Rita Hills 23

CALIFORNIA OLIVE OIL | Yuzu curd, meringue kisses, bergamot custard, lemon sorbet, buttermilk 12
LEMON CAKE | 2012 J. Wilkes Late-Harvest Pinot Blanc, Santa Maria Valley 22

ALMOND CRUNCH | Pressed black berries, Chambord espuma, black currant curd,
AND BLACK CURRANT | popcorn ice cream 12
2012 Clendenen Family Vintners, Late-Harvest Viognier, Santa Barbara County 25

ENCHANTED FLOATING ISLAND | Belmond El Encanto's signature dessert
vanilla custard, twice baked meringue, caramel cage 12
2012 Dolce by Far Niente, Sémillon-Sauvignon Blanc, Napa Valley 35

BERRIES WITH CREAM | Lightly sweetened mascarpone cream, strawberry coulis 12

SELECTION OF GELATOS |
AND SORBET | Madeleine cookies, fresh berries 12

AGED ELLIE'S CHEDDAR CHEESE | Marcona almond, petite salad, fig bread 16
FRUIT MARMELADE | 2016 Daou "Réserve" Cabernet Sauvignon, Paso Robles 22