THE
DINING ROOM

CHRISTMAS MENU

THURSDAY, DECEMBER 24
FRIDAY, DECEMBER 25

$75++ PER PERSON

CHRISTMAS DINING

Christmas Eve (3PM-10PM)

Christmas Day (11AM-10PM)

Please select one item per course

FIRST COURSE

ROASTED DELICATA SQUASH SOUP
Kale pesto, ricotta salata, pepitas

WAGYU BEEF TARTAR
Pickled mushrooms, cured egg yolk, miso flakes, chili ponzu

ORGANIC LOCAL MIXED GREEN SALAD
Santa Barbara pistachio spread, shaved root vegetables, fresh herbs, goat cheese, Banyuls vinaigrette

MAIN COURSE

SEARED DAY BOAT SCALLOPS
Parsnip purée, Bloomsdale spinach, Romanesco, lemon-caper sabayon

PRIME RIB ROAST
Sweet potato and goat cheese gratin, glazed chestnuts, cabbage roll, red wine reduction

WINTER SQUASH RAVIOLI
Brussel sprouts, walnut, sage, Manchego, brown butter

DESSERT

CHOCOLATE YULE LOG
Sponge cake, Caraïbe chocolate mousse, buttercream

STICKY TOFFEE PUDDING
Whipped mascarpone, brandied toffee sauce

Enjoy one complimentary bag of holiday cookies and chocolate bark with your order.

Happy Holidays from all of us at
Belmond El Encanto.

2020 Christmas Dining will be offered In-Room for our overnight guests. We are also offering a Takeout option of our Christmas Dining for our community and neighbors. To place your order, please contact reservations.ele@belmond.com or call +1 805 845 5800