



## Some Things Are Worth Sharing

- Smoked Eggplant** (1)(7)(15) marinated feta, pickled chili, grillednaan bread 23
- Grilled California Artichoke,** (7)(8)(15) poblano remoulade, Tete de Moine cheese, Goleta lemon, almonds 24
- West Coast Oysters** (2)(14) preserved lemon, mignonette - each 4
- Hope Ranch Mussels** (2)(14) grilled octopus, fennel seeds, preservedlemon, herbs 24
- King Crab Leg** (2)(11)(14) chili garlic-lobster broth, sesame seeds, scallions 38
- Santa Barbara Sea Urchin** (2)(6)(14) wasabi root, grapefruit, seaweed, miso flakes 26
- Yellowfin Tuna Tartar** (4)(6) soy truffle vinaigrette, lime, daikon, taro root 24
- Smoked Salmon Board** (1)(4)(15) cucumber, radish, pickled onions, toasted bread 26

### Petrossian Caviar Journey

*served with blini, red onion, chives, egg and crème fraîche*

- Daurenki 20gr** (3)(4)(7) rich, buttery and nutty flavors 130
- Tsar Imperial Ossetra 20gr** (3)(4)(7) rich palette of auburn and amber hues with briny nectar 245
- Royal Kaluga 20gr** (3)(4)(7) well balanced, fruity, nutty taste 320

## To Start

- Yellow Corn Soup** (2)(4)(7) pickled baby corn, lobster stock, salmon roe 18
- Little Gem Lettuce** (7)(8)(15) walnut vinaigrette, ricotta salata, tomatoes, radishes, herbs 19
- Red Leaf Lettuce** (7)(8)(15) pickled beets, avocado, dill, chives, nori chips, creamy vinaigrette, yuzu vinaigrette 19
- Heirloom Tomato Salad** (7)(8)(15) scallions, olives, feta, piquillo peppers, lemon, California olive oil, fresh herbs 19

**\*FOOD ALLERGY INFORMATION:** (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Dairy, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Mollusks (15) Suitable for vegetarian



## From the Pacific Coast

- Diver Scallops** <sup>(1)(2)(3)(7)(14)</sup> squid ink fried rice, bok choy, sea asparagus, king crab butter, yuzu-ginger reduction 44
- California Coast Black Cod** <sup>(4)(7)</sup> celery and green apple cream, celery leaves, sunchoke chips 42
- Spiced Seared Ahi Tuna** <sup>(4)(7)</sup> Romano beans, baby potatoes, spicy romesco sauce, olives, tomato vinaigrette 40
- Grilled deboned Branzino** <sup>(1)(4)(7)</sup> sofrito cavatelli pasta, crispy garlic butter, herbs 43

## From the Land

*Our meats are grilled over open flame and served with duck fat potatoes and roasted cipollin onions*

<b>Prime, eye of the ribeye steak 16 oz</b>	75
<b>Beef Tenderloin Prime 6oz</b>	54
<b>American Wagyu Flat Iron 10oz</b>	68
<b>Hudson Valley Duck Breast 8oz</b>	46

*Choice of chimichurri, red wine reduction, green peppercorn sauce*

## Above and Beyond

- Kombu Shiitake Ramen** <sup>(1)(15)</sup> roasted squash, portobello, noodles, scallions, mung bean sprout, wakame seaweed 34
- Rustichella Spaghetti Cacio e Pepe** <sup>(1)(7)</sup> Pecorino Romano cheese, black peppers 30
- Roasted Heirloom Chicken** <sup>(1)(8)(3)</sup> fingerling potatoes, braised greens, herbed Parker House rolls 44
- Braised Bone-in Short Ribs** braised and grilled, charred onions 58

## Enhancements

- Heirloom Cauliflower** <sup>(15)</sup> spicy chili dressing 16
- Crispy Brussels Sprouts** <sup>(7)(8)</sup> bacon, walnut oil, parmesan, herbs 16
- Grilled Portobello Mushroom** <sup>(7)(15)</sup> balsamic dressing, ricotta salata 16
- Baked Okinawa Potatoes** <sup>(4)(6)(7)</sup> miso butter, scallions, bonito 16
- French Fries** <sup>(7)</sup> parmesan, white truffle oil, herbs 16

*OUR COMMUNITY IS WHAT MAKES US... Belmond El Encanto is committed to using the best products from sea and land that Santa Barbara County has to offer. We support local farmers, ranchers, fishermen and take pride in using local, organic or conventionally grown vegetables, fruits and sustainable wild seafood.*