

THE Dining Room

STARTERS

Golden Heirloom Tomato Gazpacho	28
Maine lobster, fennel crostini, young basil	
Little Gem Salad <i>v</i>	18
Pickled onion, walnut, Toma cheese shaving, walnut vinaigrette	
Roasted Beet Salad <i>v</i>	22
Baby frisée, Laura Chenel goat cheese, toasted hazelnuts, sherry vinaigrette	
Ahi Tartar <i>p</i>	30
Ojai citrus ponzu, avocado, toasted sesame, crispy taro root	
Oysters on the Half Shell <i>p</i>	28
Champagne, compressed mango, fresno chili	
Risotto <i>v</i>	42
Santa Barbara Uni, fresh Parmesan	

TSAR NICOULAI CAVIAR JOURNEY

Garnished with blinis, red onion, chives, chopped egg, crème fraîche

ESTATE MOLASSOL	180
Deep brown to jet black, rich and clean taste, creamy finish 1oz	
RESERVE	275
Brown to platinum, large bead, briny, long creamy finish 1oz	
GOLDEN RESERVE	350
Medium to large bead, golden color, smooth & buttery finish 1oz	

ENTRÉES

Channel Islands Halibut	38
Olive tapenade, cauliflower tabouleh	
Kombu Portobello Ramen <i>v</i>	30
Red cabbage, portobello mushroom, ramen noodles, scallions, sesame seeds wakame	
Maple Farms Duck Breast	42
Roasted figs, gastrique, asparagus tips, parsnip purée	
Brandt Farms Prime Beef Filet	85
Potato gratin, haricots verts, shallot red wine sauce	

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TIME FOR TWO

Whole Grilled Snapper	70
Garden herb per blanc, cipollini onions	
Roasted Mary's Free-Range Chicken	60
Sauce Supreme, cipollini onions	
Prime Brandt Tomahawk	185
Bordelaise sauce, cipollini onions	

SIDES

Yukon Gold Creamy Mashed Potatoes	14
Heirloom Cauliflower ✓	14
Spicy chili dressing	
Wild Mushrooms ✓	14
Mix of wild mushrooms & garden herbs	
Riviera Gratin ✓	16
Baked ratatouille	
Roasted Brussels Sprouts	16
Peach Jam, spring onion, sherry	

WELLNESS SELECTIONS

Stir Fry Noodles ✓	30
Buckwheat noodles, tofu, seasonal vegetables 272 Cal 10g Protein 3g Fat	
Pacific King Salmon	40
Citrus salsa, lemon grapefruit orange, peas coulis 235 Cal 18g Protein 10g Fat	
Seared Diver Scallops	42
Avocado, spicy tomato sauce 190 Cal 20g Protein 8.2g Fat	

El Encanto supports local farmers, ranchers, fishermen and takes pride in using local, organic, or sustainably grown vegetables, fruits, and wild seafood.

**Please inform your server of dietary restrictions or food aversions you may have. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

FOOD ALLERGY INFORMATION:

Certain dishes and beverages may contain one or more of the 14 allergens designated by US/EU Regulation No. 1169/2011.

Please let us know if you have any allergies or special dietary requirements, or if you need any further information. The designated allergens and products are:

(1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) As vegan option available.

Executive Chef Nate Grant