



EL ENCANTO

SANTA BARBARA

Petrossian Caviar

Royal Daurenki	50 grams 250	125 grams 625
Royal Ossetra	50 grams 325	125 grams 725

Served with house made Tater-Tots and Bellwether Farms Creme Fraiche

CURED | RAW

Oysters on the Half Shell half dozen, passionfruit black pepper mignonette, cocktail sauce, fresh horseradish	32
Yellowtail Crudo mandarin, green coriander, sweet peppers	29
Santa Barbara Sea Urchin green yuzu kosho, tater tots	26
Ojai Roots NY Strip Steak Tartare quail egg, dried plum, sorrel, caper leaf, toast points	29

TO BEGIN

Bread for the Table oak bakery levain, cultured butter, bay leaf oil	8
Chopped Salad farm lettuces, green goddess, avocado, green beans, tomatoes, fresh herbs, ricotta salata	23
Caesar Salad little gem lettuces, anchovy, sourdough croutons, parmigiano reggiano	23
Burrata satsuma, fennel, chocolate mint, grilled bread	25
Roots Farm Spiced Carrots tahini, satsuma gomashio	23
Fritto Misto calamari, zucchini, lemon, fennel, parsley, rosemary aioli	27
Hope Ranch Mussels thai basil, green curry, coconut, lemongrass	27

MAINS

Pasta Bolognese beef, pork, tomato, handmade paccheri pasta	38
Cacio e Pepe pecorino romano, black pepper	29
Santa Barbara Halibut cara cara, japanese eggplant, jicama, spicy vietnamese vinaigrette	45
Wild King Salmon spinach, garleeks, heirloom tomato, snap peas, jimmy nardello peppers, caper-brown butter	38
Vegetable Ratatouille summer squash, tomato, eggplant, french white beans, spinach	32
Masami California Wagyu Ribeye 14oz. roasted fingerlings, almond romesco, salmoriglio, wild fennel	113
Autonomy Farms Pastured Raised Chicken artichoke, fennel, saffron israeli cous cous	38

SIDES

Weekly Farm Vegetables steamed broccolini grilled asparagus wilted greens roasted fingerling potatoes	12
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