

# Dinner



EL ENCANTO  
SANTA BARBARA

## PETROSSIAN CAVIAR

*Selected for El Encanto*

### Royal Daurenki

50g | 250  
125g | 625

### Royal Ossetra

50g | 325  
125g | 725

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

## CURED & RAW

### Chilled Oysters

Half dozen, passionfruit mignonette, cocktail sauce, fresh  
horseradish 32

### Yellowtail Crudo

Finger lime kosho, ufra pepper, dulce, sea trout roe 29

### Santa Barbara Sea Urchin

Green yuzu kosho, tater-tots 26

### Ojai Roots Steak Tartare

Dried plum, sorrel, caper leaf, aged cheddar, potato chips 29

## TO BEGIN

### Bread For The Table

Oat Bakery levain, cultured butter, bay leaf oil 8

### Taggiasca Olives

Wild fennel, mandarin 12

### Farm Lettuces

Lemon vinaigrette, radishes, cucumber 19

### Caesar

Little gem lettuces, anchovy, sourdough croutons,  
parmigiano reggiano 23

### Chopped

Farm lettuces, green goddess, avocado, snap peas,  
tomatoes, beets, red onion, ricotta salata 23

### Burrata

Winter citrus, fennel, pistachios, italian chicory, saba 25

### Kintoki Carrots

Tahini, cumin, satsuma gomashio 23

### Fritto Misto

Calamari, zucchini, lemon, fennel, caper aioli 27

### Grilled Baby Back Ribs

Hoshigaki XO sauce, pickled quince 25

### Wild Mushroom Toast

Rosemary, sherry cream, pecorino tartufo 27

## MAINS

### Pasta Bolognese

Beef, pork, tomato, paccheri pasta, grated egg, nutmeg 38

### Chicken Piccata

Lemon, garlic, capers, tokyo turnips 34

### Santa Barbara Halibut

Jicama, bok choy, brussels sprouts, blood orange,  
Vietnamese vinaigrette 45

### King Salmon

Grilled, cauliflower, spigarello, baby beets 38

### Vegetable Ratatouille

Zucchini, yellow squash, tomato, eggplant, cranberry beans,  
spinach 32

### Masami California Wagyu Ribeye 13oz.

Roasted fingerlings, almond romesco, salmoriglio, wild  
fennel 110

### Waygu Burger

Basil aioli, grilled onion, sweet peppers, provolone, brioche,  
french fries 28

### Braised Beef Short Ribs

Potato latke, mustard greens, horseradish cream, meyer  
lemon gremolata 42

### Autonomy Farms Pastured Raised Chicken

Artichoke, fennel, saffron Israeli couscous 73

## SIDES

### Weekly Farm Vegetables

Steamed Broccolini | Grilled Asparagus | Bok Choy |  
Roasted Fingerling Potatoes 12

*Many of our products (including our fish, meats, produce, dairies) come from local suppliers.*

*\*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. Some of our house-made dressings include raw eggs*

*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.*