

PETROSSIAN CAVIAR

Selected for El Encanto

Royal Daurenki 50 grams | 250 125 grams | 625

Royal Ossetra 50 grams | 325 125 grams | 725

Served with house made potato chips and Bellwether Farms Creme Fraiche

CURED AND RAW

Chilled Oysters	34
half dozen, passionfruit mignonette, cocktail sauce, fresh horseradish	
Yellowtail Crudo	27
finger lime kosho, ufra pepper, dulse, sea trout roe	
Santa Barbara Sea Urchin	32
green yuzu kosho, tater-tots	
Ojai Roots Steak Tartare	27
dried plum, sorrel, caper leaf, manchego, potato chips	

STARTERS

Bread for the Table	10
oat bakery levain, cultured butter, bay leaf oil	
Taggiasca Olives	8
wild fennel, mandarin	
Chilled English Pea & Farm Celery Soup	22
mint, fennel, radish, trout roe	
Farm Lettuces	21
lemon vinaigrette, radishes, cucumber	
Caesar	24
little gem lettuces, anchovy, sourdough croutons, parmigiano Reggiano	
Chopped	24
farm lettuces, green goddess, avocado, snap peas, tomatoes, beets, red onion, ricotta salata <i>for any salad add lobster +19 chicken breast +16 salmon +17 steak +21</i>	
Burrata	26
winter citrus, fennel, pistachios, italian chicory, saba	
Deep Purple Carrots	24
tahini, cumin, satsuma gomashio	
Fritto Misto	28
calamari, zucchini, lemon, fennel, caper aioli	
Baby Back Ribs	24
hoshigaki xo sauce, pickled quince	
Wild Mushroom Toast	27
rosemary, sherry cream, pecorino tartufo	

MAINS

Bolognese beef, pork, tomato, paccheri pasta, grated egg, nutmeg	39
Chicken Piccata lemon, garlic, capers, tokyo turnips	35
Santa Barbara Halibut jicama, bok choy, brussels sprouts, blood orange, vietnamese vinaigrette	45
King Salmon grilled, cauliflower, spigarello, baby beets	42
Vegetable Ratatouille zucchini, yellow squash, tomato, eggplant, cranberry beans, spinach	32
Masami Ranch Wagyu Ribeye 13oz. roasted fingerlings, almond romesco, salmoriglio, wild fennel	115
Grilled Wagyu 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 Whole Roast Chicken apricot-yuzu glaze, bread salad, black currants <i>please allow 45 min for preparation</i>	69
Today's Farm Vegetable Sides	12

LOCAL INGREDIENTS

El Encanto proudly partners with local farmers, foragers, and fishermen who shape the flavors of the Central Coast. Ingredients on tonight's menu are sourced from Frecker and Coleman Family Farms (Carpinteria), Friend's Ranches and Ojai Roots (Ojai), Milliken and Roots Farms (Santa Barbara), Jimenez Farm (Santa Ynez), and Harry's Berries (Oxnard), alongside forager Brent McQueen, 805 Seafood, and Sea Stephanie Fish. A selection of seasonal produce is sourced from our Chef's Garden.

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.