

## PETROSSIAN CAVIAR

*Selected for El Encanto*

**Royal Daurenki** 50 grams | 225 125 grams | 525

**Royal Ossetra** 50 grams | 275 125 grams | 695

Served with house made potato chips and Bellwether Farms Creme Fraiche

## CURED AND RAW

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

## STARTERS

<b>Bread for the Table</b>	10
oat bakery levain, cultured butter, bay leaf oil	
<b>Taggiasca Olives</b>	8
wild fennel, mandarin	
<b>Chilled English Pea &amp; Farm Celery Soup</b>	22
mint, fennel, radish, trout roe	
<b>Farm Lettuces</b>	21
lemon vinaigrette, radishes, cucumber	
<b>Caesar</b>	24
little gem lettuces, anchovy, sourdough croutons, parmigiano Reggiano	
<b>Chopped</b>	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>	
<b>Burrata</b>	26
winter citrus, fennel, pistachios, italian chicory, saba	
<b>Deep Purple Carrots</b>	24
tahini, cumin, satsuma gomashio	
<b>Fritto Misto</b>	28
calamari, zucchini, lemon, fennel, caper aioli	
<b>Baby Back Ribs</b>	24
hoshigaki xo sauce, pickled quince	
<b>Wild Mushroom Toast</b>	27
rosemary, sherry cream, pecorino tartufo	

## MAINS

<b>Bolognese</b>	39
beef, pork, tomato, paccheri pasta, grated egg, nutmeg	
<b>Chicken Piccata</b>	35
lemon, garlic, capers, tokyo turnips	
<b>Santa Barbara Halibut</b>	45
jicama, bok choy, brussels sprouts, blood orange, vietnamese vinaigrette	
<b>King Salmon</b>	42
grilled, cauliflower, spigarello, baby beets	
<b>Vegetable Ratatouille</b>	32
zucchini, yellow squash, tomato, eggplant, cranberry beans, spinach	
<b>Masami Ranch Wagyu Ribeye 13oz.</b>	115
roasted fingerlings, almond romesco, salmoriglio, wild fennel	
<b>Grilled Wagyu Burger</b>	28
basil aioli, grilled onion, sweet peppers, provolone, brioche, french fries	
<b>Braised Beef Short Ribs</b>	42
potato latke, mustard greens, horseradish cream, meyer lemon gremolata	
<b>Autonomy Farms Whole Roast Chicken</b>	69
apricot-yuzu glaze, bread salad, black currants <i>please allow 45 min for preparation</i>	

## FARM VEGETABLE SIDES

<b>Farm Vegetable Sides</b>	12
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## 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.