

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

Chilled Oysters	34
half dozen, tangerine mignonette, cocktail sauce, fresh horseradish	
Santa Barbara Crudo	27
local tilefish, apricot-kumquat kosho, extra virgin olive oil	
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	
Peach and Cucumber Gazpacho	22
almonds, espellette, aged sherry vinegar	
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
heirloom tomatoes, basil, aged balsamic, extra virgin olive oil	
Deep Purple Carrots	24
tahini, cumin, satsuma gomashio	
Fritto Misto	28
calamari, zucchini, lemon, fennel, caper aioli	
Wild Mushroom Toast	27
rosemary, sherry cream, pecorino tartufo	

MAINS

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

FARM VEGETABLE SIDES

Farm Vegetable Sides	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.