

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 half dozen, tangerine mignonette, cocktail sauce, fresh horseradish	34
Santa Barbara Crudo local tilefish, apricot-kumquat kosho, extra virgin olive oil	27
Santa Barbara Sea Urchin green yuzu kosho, tater-tots	32
Ojai Roots Steak Tartare dried plum, sorrel, caper leaf, manchego, potato chips	27

STARTERS

Bread for the Table oat bakery levain, cultured butter, bay leaf oil	10
Taggiasca Olives wild fennel, mandarin	8
Heirloom Tomato Gazpacho cucumber, sweet red pepper, pedro ximenez vinegar, garlic	18
Farm Lettuces lemon vinaigrette, radishes, cucumber	21
Caesar little gem lettuces, anchovy, sourdough croutons, parmigiano reggiano	24
Chopped farm lettuces, green goddess, avocado, snap peas, tomatoes, beets, red onion, ricotta salata	24
<i>For any salad add lobster +19 chicken breast +16 salmon +17 steak +21</i>	
Burrata heirloom tomatoes, basil, aged balsamic, extra virgin olive oil	26
Deep Purple Carrots tahini, cumin, satsuma gomashio	24
Fritto Misto calamari, zucchini, lemon, fennel, caper aioli	28
Wild Mushroom Toast rosemary, sherry cream, pecorino tartufo	27

MAINS

Zucchini & Hand-Cut Tagliatelle <i>McGrath Farm</i> zucchini & squash blossoms, mint, parmesean, calibrian chili	34
Santa Barbara Halibut <i>Munak Ranch</i> heirloom melon, haircot vert, jicama, bok choy, Vietnamese vinaigrette	45
King Salmon <i>Reiger Farm</i> stonefruit-cucumber salad, fregola sarda, peppermint, basil	42
Vegetable Ratatouille a tart made from farm zucchini, eggplant, tomato, sweet peppers, cranberry beans, spinach	32
Akaushi 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
Peads & Barnett's Grilled Pork Chop local corn, rainbow chard, peach mostarda, summer savory jus	39
Autonomy Farms Whole Roast Chicken apricot-yuzu glaze, bread salad, black currants <i>please allow 45 min for preparation</i>	69

FARM VEGETABLE SIDES

Milliken Farm Snap Peas meyer lemon zest	17
Sunrise Farm Roasted Potatoes garlic, thyme, rosemary	17
Charred Chavez Farm Broccolini pecorino, bagna cuada	17

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.