

EL ENCANTO

DINNER

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

Heirloom Tomato Gazpacho \$18

cucumber, sweet red pepper, pedro ximénez vinegar, garlic

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

For any salad add lobster +\$19 · chicken breast +\$16 · salmon +\$17 · steak +\$21

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

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 crème fraîche

MAINS

Zucchini & Hand Cut Tagliatelle \$34

McGrath Farm zucchini & squash blossoms, mint, parmesan, calibrian chili

Santa Barbara Halibut \$45

Munak Ranch, heirloom melon, haircot vert, jicama, bok choy, Vietnamese vinaigrette

King Salmon \$42

Reiger Farm stone fruit cucumber salad, fregola sarda, peppermint, basil

Vegetable Ratatouille \$32

a tart made from farm zucchini, eggplant, tomato, sweet peppers, cranberry beans, spinach

Akaushi 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

Peads & Barnetts Grilled Pork Chop \$39

local corn, rainbow chard, peach mostarda, summer savory jus

Autonomy Farms Whole Roast Chicken \$69

apricot yuzu glaze, bread salad, blackcurrants

please allow 45 minutes for preparation

FARM VEGETABLE SIDES

Milliken Farm Snap Peas \$17

meyer lemon zest

Sunrise Farm Roasted Potatoes \$17

garlic, thyme, rosemary

Charred Chavez Farm Broccolini \$17

pecorino, bagna cuada

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.

California State Sales Tax and a 20% Service Charge will be added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.