

CHRISTMAS MENU

*Christmas Eve (5:00-10:00PM)
Christmas Day (12:00 - 10:00PM)*

Please select one item per course

AMUSE BOUCHE

BLACK GARLIC ARANCINI
Arugula salsa verde, parsnips, parmesan snow

FIRST COURSE

ROASTED DELICATA SQUASH SOUP
Kale pesto, ricotta salata, pepitas

WAGYU BEEF TARTARE
Quail egg yolk, miso flakes, chili ponzu

LOBSTER COCKTAIL
Coconut emulsion, California avocado, Goleta citrus

ORGANIC LOCAL MIXED GREEN SALAD
Santa Barbara pistachio spread, shaved root vegetables
fresh herbs, goat cheese, Banyuls vinaigrette

MAIN COURSE

SEARED DAY BOAT SCALLOPS
Parsnip purée, Bloomsdale spinach, romanesco
lemon-caper sabayon

BUTTER-POACHED WHITE SEABASS
Cauliflower, caramelized baby carrot purée
French green beans, almond milk froth

PAN-ROASTED DUCK BREAST
Brown butter celery root purée, heirloom cauliflower
black currant port jus

PRIME RIB ROAST
Sweet potato and goat cheese gratin, glazed chestnuts
cabbage roll, red wine reduction

WINTER SQUASH RAVIOLI
Brussel sprouts, walnut, sage, manchego, brown butter

DESSERT

CHOCOLATE YULE LOG
Sponge cake, Caraïbe chocolate mousse, buttercream

STICKY TOFFEE PUDDING
Whipped mascarpone, brandied toffee sauce

HAPPY HOLIDAYS FROM ALL OF US AT
EL ENCANTO, A BELMOND HOTEL

THE
Dining Room

CHRISTMAS MENU

FRIDAY, DECEMBER 24
SATURDAY, DECEMBER 25

\$125++ PER PERSON

\$60 PER CHILD, 12 YEARS AND YOUNGER