

# Easter Brunch Prix-Fixe Menu



Brunch Available from 10 am-2 pm

## FOR THE TABLE

### Springtime Bakery Basket <sup>(1, 3, 7, 15)</sup>

*Meyer lemon poppy seed scone, blueberry coffee cake, signature butter croissants*

## FIRST COURSE

### Santa Barbara Spot Prawn Louis <sup>(2, 3)</sup>

*Little gems lettuce, avocado, oven roasted campari tomatoes, grilled red onions, hard-boiled eggs, mary rose dressing*

### Country Pate <sup>(1, 10)</sup>

*Grilled sourdough, jardiniere of vegetables, cornichon, pickled mustard seed, frisée*

### Everything Jerusalem Bagel and Lox <sup>(1, 4, 7)</sup>

*Santa Barbara smokehouse salmon, cucumbers, red onion, heirloom tomato, capers, zhoug*

### Asparagus Risotto <sup>(7, 15)</sup>

*Aquarello rice, meyer lemon, green and white asparagus, parmigiano reggiano*

## SECOND COURSE

### Alaskan King Crab Omelet <sup>(2, 3, 4, 7)</sup>

*Boursin cheese, fine herbs, kaluga reserve caviar*

### Shakshuka <sup>(1, 3, 15)</sup>

*Chino Valley organic eggs, spicy tomato fondue, grilled sourdough*

### Fillet Mignon Benedict Florentine <sup>(1, 2, 3, 7)</sup>

*Braised spinach, oven roasted campari tomatoes, english muffin, sauce charon  
+ Lobster tail \$25*

### Croissant Croque Madame <sup>(1, 3, 7)</sup>

*Fra Mani rosemary ham, nicassio reserve cheese, mornay sauce, over easy egg*

### THIRD COURSE

#### Grilled Leg of Lamb

*Grilled broccolini, smashed and fried fingerling potatoes, preserved lemon mint chermoula*

#### Steak and Eggs <sup>(1, 3, 7)</sup>

*4 oz snake river farms wagyu skirt steak, two eggs any style, potato hash cake, chimichurri*

#### Chicken and Waffles <sup>(1, 7)</sup>

*Harissa honey, crispy sage, avocado honey butter*

#### Spanakopita <sup>(1, 7, 15)</sup>

*Rainbow chard, spinach, feta cheese, filo, braised spigarello*

### DESSERT

#### Carrot Cake <sup>(1, 3, 7, 15)</sup>

*Cream cheese mousse, pineapple gel, coconut ganache, candied pecan, dulcey chocolate dip*

#### Gluten Free Chocolate Cake <sup>(3, 7, 15)</sup>

*Milk chocolate mousse, caramel cream, chocolate crunch, cocoa nib dark chocolate dip*

#### Panna Cotta <sup>(15, V)</sup>

*Chamomile, strawberry-raspberry coulis, fresh strawberries, rhubarb jelly, lemon crumble*

\$175 per guest | Price excludes 20% gratuity & tax

El Encanto supports local farmers, ranchers, fishermen and takes pride in using local, organic, or sustainably grown vegetables, fruits, and wild seafood.

\*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.

The designated allergens and products are:

(1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) As vegan option available

Executive Chef | Alexander Bollinger