



Christmas Day Prix-Fixe 2024 | LUNCH

11:30am – 2:00pm | Last Reservation at 1:45pm

Lunch: \$125 for 3 course or \$175 for 4 courses | Includes champagne

Course 1 | Selection of

Chickpea Panisse ^(7, 9, 15) | Celery, olive, manchego

Oysters Rockefeller ^(7, 14) | Kushi oysters, garlic, spinach, parmigiano reggiano

Lobster Bisque ^(2, 7) | Spiced apples, dukkha, brandied cream

Course 2 | Selection of

Roasted Acorn Squash ^(10, V) | Scarlett red frill, pomegranate, apple cider gastrique

Crab Cake ^(1, 2, 3, 10) | Brioche, pickled red onions, avocado, frisee, mustard beurre blanc

Pasta Carbonara ^(1, 3, 7) | Guanciale, pecorino, poached egg

Course 3 | Selection of

King Trumpet Mushroom ^(7, 15) | Potato puree, puntarella, bordelaise

King Crab ^(2, 7) | Spinach, vanilla saffron beurre blanc

Brand Farms Beef Fillet Mignon ⁽⁷⁾ | Potato pave, grilled kale, sauce au poivre

Filet Supplement | Add King Crab + \$30

Course 4 | Selection of

Peppermint Caramel Chocolate Yule log ^(1, 3, 7, 15) | Chocolate sponge, kahlua syrup, Feuilletine chocolate crunch, caramel mousse

Mont Blanc Tart ^(1, 3, 7, 11, 15) | Gluten free tart, frangipane, crispy meringue, cassis coulis, chestnut cream, vanilla white chocolate cream

Sticky Toffee Pudding ^(1, 3, 7, 11, 15) | Poached red wine pear, toffee sauce, sesame tuiles, vanilla custard ice cream

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