



NYE Tasting Menu

6pm - 11:00pm | *Last reservation taken at 9:30pm*

\$195 per adult | Children's A-La-Carte Menu available

Includes champagne on arrival and Happy New Year Party Tablescapes

Course 1

Bluefin Tuna and Caviar Parfait ^(1, 4, 8)

Asian pear, toasted pinenuts, mint, avocado, brioche

Course 2

Seared Foie Gras ^(1, 7)

Apple tart tatin, pomegranate jus

Course 3

Dover Sole ^(4, 7)

Celery root puree, spinach, meuniere sauce

Course 4

Snake River Farms Wagyu Striploin and Langoustine Surf and Turf ⁽⁷⁾

Royal trumpet mushroom, spigarello, potato croquette, black truffles, black garlic bordelaise

Course 5

Tropical Baba Au Rum ^(1, 3, 7, 15)

Passion fruit coconut rum syrup, cara-cara orange, blood orange, coconut-vanilla cream, finger lime, honey tuiles

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