



NYE Tasting Menu | Vegetarian

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

Beetroot Tartare ^(8, V)

Compressed cucumber, toasted hazelnuts, poblano vinaigrette

Course 2

Butternut Squash Bisque ^(7, 15)

Roasted banana, apple, brown butter maple espuma

Course 3

Spaghetti Squash ^(V)

Cashew cream, nasturtium

Course 4

Royal Trumpet Mushroom ^(V)

Charred eggplant, polenta, dandelion chimichurri

Course 5

Chocolate Pudding ^(V)

Dark chocolate pudding, mulled wine gel, cinnamon cream, mandarin coulis, almond nougatine

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