

THE Dining Room

TO START

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| Cream of Castroville Artichoke Soup Summer Truffles, chervil, walnuts vegan, GF, contains nuts | 22 |
| Heirloom Tomatoes Grilled Treviso, Burrata, Ojai Valley Olive oil vegetarian, GF | 26 |
| Roasted Beet Salad Baby frisée, Laura Chanel goat cheese, hazelnuts vegetarian, GF, contains nuts | 25 |
| Jumbo Lump Crab Luis Caviar, quail egg, edamame, ocean lettuce | 37 |
| Oyster on the Half Shell Black pepper cucumber mignonette GF, DF | 30 |
| Grass Fed Beef Tartar Fermented vegetables, spicy house mustard, green garlic DF, can be made gluten free | 36 |
| Estate Malosol Caviar Blinis, red onion, egg, crème fraîche | 220 |

MAIN COURSE | All Our Main Courses Are Served with Farmers Market Vegetables to Share

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| Striped Channel Island Sea Bass Exotic mushrooms, capers, smoked tomato butter GF | 46 |
| Cedar Planked King Salmon Apple & celeriac remoulade GF, contains nuts | 48 |
| Blackened Dry Pack Scallops Grilled garlic kale, roasted pepper butter GF | 52 |
| Cauliflower Fritters Grilled sweet potatoes, spring ramps, avocado lemon tahini vegan, GF, DF | 42 |
| Brandt Farm Beef Fillet Balsamic pearl onions, bearnaise GF | 85 |
| Mary's Free Range Chicken Breast El Encanto lavender, preserved lemon, hazelnut dukkha GF, DF, contains nuts | 44 |
| DBL Kurobuta Pork Chop Apple calvados chutney, tarragon mustard jus GF, DF | 60 |
| Prime Brandt Tomahawk "to share" Peppercorn and bearnaise GF | 185 |

GF = Gluten Free | DF = Dairy Free |

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: 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



FIELD – TWO - FORK

A PLANT-BASED PRIX-FIXE MENU

TO START | A Selection of

Cream of Castroville Artichoke Soup

Summer truffles, chervil, walnuts | vegan, GF, contains nuts

Simply Greens

Grilled avocado, broccoli sprouts, nuts, seeds, citrus | vegan, GF, DF, contains nuts

Roasted Jumbo Asparagus

Fine green bean salad, radish, black pepper pecorino | vegetarian, GF

MAINS | A Selection of

Cauliflower Fritters

Grilled sweet potatoes, spring ramps, avocado lemon tahini | vegan, GF, DF

Ancient Grain Tomato Dolma

Tomato & roasted cumin seeds, grilled garlic kale | vegan, GF, DF, contains nuts

Asian Vegetables & Tofu

Buckwheat noodles, ginger, soy, sesame oil | vegan, DF

All Our Main Courses Are Served with Farmers Market Vegetables to Share

DESSERT | A Selection of

Lemon Lover's Pie

Macerated berries, torched meringue

Avocado Chocolate Mousse

Macerated berries, hazelnut brittle | vegan, GF, DF, contains nuts

\$115 per Guest

First course non-plant-based substitutions are available for \$10 per guest. Excludes Caviar

A-la-carte main course options are available for a supplemental charge of \$25 per guest. Excludes Tomahawk Steaks

THE Dining Room

Each dessert has been created with the expertise &
passion of our Pastry Team.

DESSERTS

Enchanted Floating Island

CA seasonal fruits and crème anglaise, bruleed meringue, gingersnaps.....16

Goleta Lemon

Lemon curd, Santa Barbara pistachios, white chocolate, yuzu mousse..... 18

'Smores

Chocolate sphere, chocolate cremeux, graham, marshmallow, grand marnier 22

Hot fudge non alcoholic.20

Chai Sticky Toffee Pudding

Infused with magic hour coconut chai, bourbon toffee sauce, brulee bananas
Brown sugar banana ice cream, almond crumble. 18

Mandarin Cheesecake

Ginger crumble, seasonal fruit.....18

Gluten-Free, Vegan Ice Cream Sandwich

Two gluten-free, vegan soft baked oatmeal cookies and one scoop of
Rori's Artisanal Creamery vegan triple berry ice cream.....15

Ice Cream and Sorbet

Choice of two handcrafted flavors.....12

FOOD ALLERGY INFORMATION:

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(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.*