

THE Dining Room

TO START

Curried Cauliflower Bisque Compressed pear, dukkah, citrus lace vegan, GF, contains nuts	22
Heirloom Tomatoes Grilled Treviso, Burrata, Ojai Valley Olive oil vegetarian, GF	26
Roasted Baby Beet Salad Midnight moon goat cheese espuma, pistachio sherry caramel, mache	25
Caesar Salad Ojai Roots baby gems, Catabrian boquerones, ninja radish, focaccia croutons, classic dressing	28
Hamachi Crudo Charred avocado, wild rice crackers, ponzu, shiso	37
Oyster on the Half Shell pepper cucumber mignonette GF, DF	30
Beef Tartare Sourdough toast, granny smith apple, daikon radish, fermented jalapeño, egg yolk pudding, nasturtium	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

Striped Channel Island Sea Bass Exotic mushrooms, capers, smoked tomato butter GF	46
Cedar Planked King Salmon Apple & celeriac remoulade, walnuts GF, contains nuts	48
Abalone from Our Neighbor Rainbow chard, capellini pasta, ossetra caviar, champagne beurre blanc	54
Blackened Dry Pack Scallops Grilled garlic kale, roasted pepper butter GF	52
Hearts of Palm Cake Charred romanesco, coconut coulis, guajillo romesco, baby cilantro	42
Brandt Farms Beef Fillet Medjool date parsnip puree, charred broccolini, truffle bordelaise	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

Curried Cauliflower Bisque

Compressed pear, dukkah, citrus lace | 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

Hearts of Palm Cake

Charred Romanesco, coconut coulis, guajillo romesco, baby cilantro | vegan, GF, DF

Mushroom “Bolognese”

Roasted spaghetti squash, toasted pepitas, vegan parmesan, San Marzano tomato brodo | vegan, GF, DF, contains nuts

Asian Vegetables & Tofu

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

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