

THE Dining Room

STARTERS

Chilled Sweet Yellow Corn Chowder ^(2, 7) Lobster, avocado, lime, cilantro, corn nuts	19
Fresh Baked Rosemary Focaccia Flight of Ojai valley olive oil	15
Salt Roasted Peaches ^(1, 7, 15) Burrata, grilled black kale, minus 8 vinegar, sourdough	25
Roasted Baby Beets ^(7, 8, 15) Midnight moon goat cheese espuma, pistachio sherry caramel, mache	22
Ricotta and Garden Herb Stuffed Squash Blossoms ^(1, 7, 15) Peppered cherry tomato jam	24
Hamachi Crudo ⁽¹⁾ Charred avocado, wild rice crackers, ponzu, shiso	28
Charred Spanish Octopus ⁽⁸⁾ Patatas bravas, linguiça, romesco sauce, toasted herb aioli	32
Flight of Petrovich Caviar ^(1, 7) 1.5 grams Kaluga Reserve, Ossetra Royal, Amur Imperial Accompanied with fried free-range chicken thighs, Belgian waffles, crème fraiche and dill	95
2.25 grams 145	
3 grams 175	

GARDEN VEGETABLE & STARCHES

Urfa Peppered Cauliflower ^(8, 15) Medjool dates, pistachio gremolata	14
Harrissa Glazed Rainbow Carrots ^(7, 15) Labneh, sumac, za'atar, carrot top zhoug	14
Charred Brocollini ^(1, 15) Miso bagna cauda, Meyer lemon bread crumbs	15
Pomme Puree ^(7, 15) Chives, smoked olive oil	12
Loaded Baked Potato ^(7, 15) Nueske's bacon, aged white cheddar, scallions, crème fraiche	16
Smashed & Fried Fingerling Potatoes ⁽¹⁵⁾ Preserved lemon mint chermoula	12

MAINS

Roasted Fairytale Eggplant (1, 8, 11, V) Green farro, smoked tomatoes, toasted pine nut salsa	35
Local Halibut (2, 4, 7) Cannellini beans, lacinato kale, rock shrimp, salami strolghino, white wine fumet	41
Garganelli di Zucchini (1, 7, 8, 15) Squash blossoms, baby zucchini, confit tomatoes, toast pine nuts, Parmigiano Reggiano	34
Daikon Piccata (1, 7, 15) Capers, dill, lemon brown butter, nasturtium	32
Cedar Planked Ora King Salmon (4, 7) Roasted fingerling potatoes, fennel, citrus, watercress, smoked trout roe, sorrel emulsion	48
“Chicken & Dumplings” (1,7) Peas & carrots, chanterelle mushrooms, potato gnocchi, marjoram chicken jus, Mary’s free-range chicken	48
Colorado Grass Fed Lamb Rack (8) Red quinoa, tabbouleh, roasted pistachios, dried apricots, raisins, roasted brussels sprouts, pomegranate lamb jus	56
Oolong Tea-Rubbed Brandt Farms Beef Fillet (7) 8oz, potato pave, grilled Borettane onions, dandelion chimichurri	85
Abalone from Our Neighbor (1, 4, 7) Rainbow chard, capellini pasta, ossetra caviar, champagne beurre blanc	54
Prime Brandt Farms Tomahawk Ribeye (7) 28oz, potato pave, grilled Borettane onions, sauce au poivre Serves 2 guests	195

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