

# THE Dining Room

## STARTERS

Butternut Bisque <i>Corn, roma tomatoes, sour cream</i> .....	15
Belgian Endive Salad <i>"Point Reyes" blue cheese crumble, Granny Smith apple, candied walnut, lemon vinaigrette</i> .....	18
Roasted Beet Salad <i>Baby frisée, avocado purée, Laura Chanel goat cheese, savory granola, sherry vinaigrette</i> .....	22
Pear Carpaccio <i>Fig balsamic glaze, pomegranate seeds</i> .....	20
Spicy Yellowfin Tuna Tartar <i>Smoked truffle/soy sauce vinaigrette, lime, daikon, taro root chips, chilies</i> .....	24
Choice of 6 Kusshi oysters, Fanny Bay oysters, or Kumiai oysters <i>Mignonette, lemon</i> .....	Market Price
Risotto choice of French black truffle or local sea urchin <i>Parmigiano Reggiano shaving</i> .....	Market Price

### TSAR NICOULAI CAVIAR JOURNEY

*garnished with blinis, red onion, chives, chopped egg, crème fraiche*

ESTATE MOLASSOL <i>Deep brown to jet black, rich and clean taste, creamy finish 1oz</i> .....	175
RESERVE <i>Brown to platinum, large bead, briny, long creamy finish 1oz</i> .....	250
GOLDEN RESERVE <i>Medium to large bead, golden color, smooth and buttery finish 1oz</i> .....	325

## SEA

Braised Black Cod <i>Roasted baby fennel, Yukon gold mashed potato, saffron essence</i> .....	34
Seasonal Salmon <i>Citrus salsa, lemon grapefruit orange, curly seasonal vegetable</i> .....	36
Seared Diver Scallops <i>truffled cauliflower purée, braised baby leeks, chicken broth</i> .....	36

\*FOOD ALLERGY INFORMATION: Please inform your server of any dietary restrictions or food aversions you may have.

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## LAND

Farmers Market Vegetable Medley <i>Raisin couscous</i> .....	28
Kombu Portobello Ramen <i>Red cabbage, portobello mushroom, ramen noodles, scallions, sesame seeds, wakame</i> .....	30
Stir Fry Noodles <i>Buckwheat noodles, tofu, seasonal vegetables</i> .....	26
Maple Farms Duck Breast <i>Roasted figs, wintergreens, homemade Kennebec potato chips</i> .....	40
California Surf and Turf <i>Prime beef filet, kumiai oysters, baby spinach fondue</i> .....	54

## TO SHARE

*(Includes choice of two vegetables)*

Roasted Mary's Free-Range Chicken <i>wild mushroom, rosemary broth</i> .....	60
Prime Tomahawk <i>black peppercorn sauce</i> .....	185

## VEGETABLES

Heirloom Cauliflower <i>Spicy chili dressing</i> .....	16
Roasted Brussel Sprouts <i>Pine nuts, caramelized onions</i> .....	16
Yukon Gold Mashed Potatoes .....	16
Riviera Gratin <i>Vegetable</i> .....	16
Artichokes <i>"Southern France style"</i> .....	16

EL ENCANTO is committed to the best products from Santa Barbara County has to offer.

We support local farmers, ranchers, fishermen and take pride in using local, organic, or sustainably grown vegetables, fruits, and wild seafood.

Executive Chef **Bruno Lopez**