

bouchon santa barbara



Cork Room Dining Table

CORK ROOM DETAILS

- ❖ The Cork Room is a one-of-a-kind dining room, available for a **memorable private restaurant experience** in Santa Barbara.
- ❖ Private **heating, air conditioning and music** controls provide the ultimate in comfort.
- ❖ The **Grand Table** (see photo) is designed to accommodate any **ten to twenty guests**.
- ❖ While there is **no fee** to enjoy an evening in the Cork Room, a **credit card hold is required**. You may cancel up to 30 days prior without penalty. Cancellations less than 30 days prior incur a \$250 fee, less than 15 days \$500.
- ❖ The **Special Event Dinner Menu** (shown to the right) is a streamlined version of our dinner menu is designed to provide a restaurant-quality experience. Guests do not pre-order but are presented with a dinner menu to preserve that restaurant experience.
- ❖ **Vegetarian or vegan** requests and substitutions are gladly accommodated.
- ❖ A **minimum food & beverage expenditure of \$1,000** is required. A service charge of 20% and CA sales tax of 8.75% are additional.
- ❖ Our extensive **wine list** features hundreds of selections, many hard-to-find **local treasures**. Outside wine (BYOB) is not permitted.

Email & Website:

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CORK ROOM MENU



FIRST

Roasted Butternut Squash Purée

Pumpkin oil, micro mustard greens

French 'Four Onion Soup

Gruyere-sourdough gratin

Mixed Organic Field Greens Salad

Pears, Gorgonzola, roasted walnuts, Champagne vinaigrette

Dungeness Crab Cake

Shaved fennel, grapefruit, frisée, citrus aioli, local avocado

Forest Mushroom Ragout

Black truffle cheese toasts, slow-roasted tomato, watercress

MAIN

Pan-Seared Fresh Pacific Fish

Exotic mushrooms, Market peas and red rice with roasted fennel, carrot-ginger purée

Mustard & Herb Crusted Ahi Tuna

baby gold potatoes, charred broccolini, Cipollini onions, Meyer lemon- caper aioli

Roasted Mary's Free-Range Chicken

Garlic-whipped potatoes, Brussels sprouts, pancetta & sage

Maple-Glazed Duck Breast & Confit

Butternut squash succotash - fava beans, corn, leeks & bacon port-thyme demiglace

Grilled Snake River Farms American Wagyu Ribeye

bouchon hash: russets, yams, bacon lardons & white cheddar broccolini, sauce Bordelaise

Pistachio-Crusted Rack of Lamb

Beet gratin, chicory, pistachio butter & mint coulis

Porcini Mushroom & Juniper-Crusted Venison Loin

Garlic & rosemary new potatoes, kohlrabi & carrots, celery root, currant-raspberry gastrique

DESSERT

Warm Lemon-Berry Cake

McConnell's Lemon-Marionberry ice cream, crème anglaise, blackberry purée

Warm Santa Barbara Chocolate 'Molten Lava' Cake

McConnell's Vanilla bean ice cream, raspberry coulis

Crème Brulée

Traditional vanilla bean



\$85.00 per person