

bouchon santa barbara



RESTAURANT BUYOUT DETAILS

- ❖ Reserving the open-kitchen **Dining Room**, brick-walled **Patio** and fully weatherized **Terrace** at bouchon for a private event creates a most **memorable restaurant group dining experience** in ideal space with service at a relaxed and leisurely pace.
- ❖ While there is **no fee** to enjoy group dining in the restaurant, a **\$1,000 non-refundable deposit is required to reserve a date**. In addition, a 2nd non-refundable \$1,500 deposit is required 30 days prior to the date reserved.
- ❖ The minimum **guaranteed food & beverage expenditure** to reserve the Dining Room conjoined Patio and Terrace is **\$9,000 (Sunday-Thursday)** and **\$12,500 (Friday, Saturday & Holidays)**. Gratuity of 20% and CA tax of 9.25% are additional. However, no set-up, break-down or room fees apply so your budget is expressly for great food & wine!
- ❖ The sample **Special Event Dinner Menu** (shown right) is a streamlined version of our dinner menu and is designed to provide a restaurant-quality experience. To that end, guests do not to “pre-order” their meal but rather are presented with a personalized menu from which to order. Please understand dishes and ingredients change.
- ❖ Our **extensive wine list** features hundreds of selections, including many hard-to-find **local treasures** as well as **French gems**, of course!

For Reservations & More Information:

(805) 730 – 1160 or, better yet, email:

info@BouchonSB.com

MENU

FIRST

Roasted Cauliflower Purée

Crispy sage, florets, chive oil

Mixed Organic Sweet Greens

Orange suprêmes, Marcona almonds, Banyuls vinaigrette

Tuna Tartare

Frecker Farms cucumber, green onions, yuzu aioli, wonton crisps

Forest Mushroom Ragout

Black truffle cheese toasts, slow-roasted tomato, fresh watercress

Escargot ‘Vol Au Vent’

Puff pastry, lemon verbena beurre blanc, watercress

MAIN

Pan-Seared Fresh Santa Barbara Channel Sea Bass

French lentils, carrot-fennel vichy, gremolata, sauce sobise

Herbes de Provence-crusted Ahi

White bean, leeks, olive ragout, tomatoes, asparagus, sauce vierge

Roasted Mary’s Free-Range Chicken

Garlic-whipped potatoes, Brussels sprouts, pancetta & sage pan jus

Seared Duck Breast & Maple-Glazed Confit of Thigh

Butternut squash succotash, port-thyme demiglace

Juniper & Rosemary-Crusted Venison Loin

Truffle-infused chestnut risotto, kale, mushrooms, raspberry gastrique

Sesame & Herb-Crusted Chargrilled Rack of Lamb

Couscous & chickpeas, smoked beets, arugula, pomegranate demi

Grilled Snake River Farms American Wagyu Ribeye

bouchon hash: russets, yam, bacon & cheddar, broccolini, Bordelaise

DESSERT

Warm Lemon-Berry Cake

McConnell’s Lemon-Marionberry ice cream, blackberry purée

Warm Santa Barbara Chocolate ‘Molten Lava’ Cake

McConnell’s Vanilla bean ice cream, raspberry coulis

Crème Brûlée



\$95.00 per person

Chef Vicken Tavitian | Santa Barbara Wine Country Cuisine