2026 HOLIDAYS @ BOUCHON SANTA BARBARA!

NOTE: HOLIDAY RESERVATIONS ARE ACCEPTED VIA PHONE ONLY – PLEASE CALL **(805) 730-1160**

VALENTINE'S WEEKEND

FRIDAY, FEBRUARY 13 – SUNDAY, FEBRUARY 15 (**5:00-9:00 P.M.**)

Due to popular demand, bouchon offers a full Seasonal Wine Country Cuisine Dinner Menu in three-course format all three nights of Valentine's Weekend: Friday, Saturday & Sunday— select a first, main and dessert—for $125. per person. *This is not a tasting menu but rather guests have full choice from the entire menu, including Chef's romance-inspired specials. Enjoy rose petals, candlelit dinner and cozy ambience.*

BASTILLE WEEK

TUESDAY, JULY 14-SUNDAY, JULY 19 (**5:00-9:00 P.M.**)

The original California bouchon, we opened July 14, 1998 and will celebrate a quarter-century + of history by offering French-inspired specials all week long! Vive la France, allez les bleus and pour *le champagne*!

THANKSGIVING DINNER - SOLD OUT

THURSDAY, NOVEMBER 26 (**3:00-8:00 P.M.**)

bouchon is offering our full Seasonal Wine Country Cuisine Dinner Menu in three-course format— select a first, main and dessert—for $125. per person. *This is not a tasting menu but rather guests have full choice from the entire menu,, including, of course, our mouth-watering Roast Turkey Feast: White & Dark Turkey, 'marbled mash' of Yukon gold potatoes & yams, turkey confit-sourdough stuffing, garlic-sautéed haricots verts, roasting pan gravy and orange-rosemary-cranberry compote.*

CHRISTMAS EVE & CHRISTMAS DINNER

THURSDAY, DECEMBER 24 (**5:00-9:00 P.M.**) & FRIDAY, DECEMBER 25 (**4:00-9:00 P.M.**)

bouchon is offering our full Seasonal Wine Country Cuisine Dinner Menu in three-course format— select a first, main and dessert—for $125. per person. *This is not a tasting menu but rather guests have full choice from the entire menu, including our Holiday-inspired Specials – Main: Herb & Garlic-Crusted Roast Prime Rib au jus with garlic-whipped potatoes, haricots verts and horseradish crème frâiche; First: Persimmon & Goat Cheese Tart with baby frisee, toasted hazelnuts and aged balsamic; Dessert: Spiced Date Cake with McConnell's Coffee & Molasses Chip Ice Cream and pecan brittle.*

NEW YEAR'S EVE

THURSDAY, DECEMBER 31ST (**5:00-10:00 P.M.**)

bouchon offers our Seasonal Wine Country Cuisine Dinner Menu in three-course format—first, main and dessert—for $125. per person. Balloons, party favors and champagne to ring in the new year! *This is not a tasting menu but rather guests have full choice from the entire menu including New Year's Eve specials.*

All of us at bouchon wish you & yours a very happy & healthy NEW YEAR in 2026!