

New Year's Eve 2016!

Another year has passed by at light speed— why not spend the last night ringing in the new one at bouchon santa barbara with a truly regional gourmet dining experience? We offer two seatings, the first designed for guests attending the Santa Barbara Symphony at the nearby Granada Theater, (of course, it's not required you attend the symphony!) and the second for food & wine aficionados!

The **Symphony Seating** features our regular dinner menu in a **three course à la carte** format, allowing you to choose from all of our first course, entrée and dessert menu items. We'll have you out in time to attend Symphony, head out to your party or just head home. \$75.00 per person, food menu.

The **Premier Seating** is a **fantastic five-course dinner** designed for the 'gourmand' who wishes to enjoy a leisurely paced meal. Dinner begins at 9:00 p.m. and continues 'til 11:30 p.m., with those wishing to ring in the New Year at bouchon treated to champagne & party favors at Midnight! Premier seating is \$125.00 per person, food menu (vegetarian menu available, too!). Seating limited to sixty guests.

9:00 PM PREMIERE SEATING- NEW YEAR'S EVE

curtain

Duo of amuse-bouche

'13 Alma Rosa, Brut Rose, Sta. Rita Hills

act II

White Truffle & Cauliflower Purée

Crème fraîche, chives, tobiko caviar

'15 Blair Fox Vermentino, Fox Family Vineyards, Santa Barbara

act III

Butter-Poached Lobster + Braised Pork Belly

Caramelized salsify, warm savoy cabbage and rock shrimp, saffron beurre blanc, salsify crisps

'12 Sanford Chardonnay, Sta. Rita Hills | '11 Sanford Pinot Noir, Sta. Rita Hills

act IV

Truffle Gnocchi

Heirloom beets, roasted porcini, fava beans, porcini emulsion

'13 Beckmen 'Cuvée Le Bec' Syrah-Grenache-Counoise-Mourvedre, Santa Ynez Valley

intermezzo

Pomegranate & Citrus Organic Greens

Candied walnuts, citrus suprêmes

act V

Mustard-Crusted Rack of Lamb Chops

Yukon Gold potato & gruyere gratin, braised spinach, pancetta lardons, sauce bordelaise

From Magnum – 2001 Qupé Syrah, Bien Nacido Hillside Estate, Santa Maria Valley

finale

Petit Fours

Pastry Chef's holiday treats

Chef Greg Murphy

\$125. per person, food menu (tax, beverages & gratuity additional)

\$75.00 Wine pairing menu, per person (optional)

We wish you & yours a very happy & healthy 2017!