

New Year's Eve 2018!

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, 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.

Symphony Seating is \$85.00 per person, food menu.

The **Premier Seating** is a **fantastic five-course dinner** designed for the 'gourmand' who wishes to enjoy a leisurely paced tasting menu. 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. Note: please understand that in order to provide an exceptional dining experience we are unable to accommodate dietary restrictions or modifications to the Premiere Seating Tasting Menu.

9:00 PM PREMIERE SEATING- 2018 NEW YEAR'S EVE



curtain

Duo of amuse-bouche

Premiere Pairing – Kessler-Haak, Brut Rosé, Sta. Rita Hills

Magnum Pairing – Louis Roederer Brut Rosé

act II

Roasted Chestnut Purée

Shallot and celery confit

Premiere – Habit Gruner Veltliner, Santa Ynez

Magnum – Sanguis Wildflower

act III

Lobster Pot Pie

Local spiny lobster, salsify, wild mushroom ragout, lobster velouté, Madeira cream sauce

Premiere – Liquid Farm Chardonnay, Sta. Rita Hills

Magnum – Paul Lato Chardonnay, “le souvenir”, Sierra Madre Vineyard, Santa Maria Valley

act IV

Roasted Quail

Fingerlings, kale, pomegranate

Premiere – La Voix Pinot Noir, ‘Rebel Rebel’, Santa Barbara

Magnum – 2014 Foxen Pinot Noir, Bien Nacido ‘Block 8’, Santa Maria Valley

act V

Braised American Wagyu Short Rib

Grana Padano risotto, root vegetables

Premiere – Margerum M5 Rhone Red Blend, Santa Barbara

Magnum – Qupé Syrah, Bien Nacido Vineyard, Santa Maria Valley

finale

Raspberry Soufflé

Warm chocolate ganache

Chef Greg Murphy

125/per person, food menu (tax, beverages & gratuity additional)

Premiere Wine pairing menu, 75/per person (optional) | Magnum Wine pairing menu, 125/per person (optional)

All of us at bouchon wish you & yours a very happy & healthy 2019!

bouchon santa barbara 9 W. Victoria St. Santa Barbara CA 93101 (805) 730-1160

www.BouchonSantaBarbara.com