



### ***‘Market Tour & Gourmet Dinner’ with bouchon Chef Greg Murphy!***

Join Chef Greg Murphy of [bouchon santa barbara](#) on either the Tuesday afternoon or Saturday morning Santa Barbara Certified Farmers Market for an informative ‘foodie stroll’ followed by a wine pairing dinner designed so you can relax and enjoy an evening of Wine Country Cuisine. Market Tour & three-course dinner with wine, **\$125/per person** and for maximum benefit with limited market intrusion, **tours are limited to eight guests.**

#### **Tuesdays @ the Market with Chef**

Guests rendezvous with Chef at 3pm in the Hotel Santa Barbara lobby at 533 State Street, across the street from the Farmers Market. Tour the Market, select ingredients with Chef’s assistance and discuss the menu you’ll enjoy upon return to bouchon for 6pm dinner.

#### **Saturdays @ the Market with Chef**

Guests rendezvous with Chef at 9am on the corner of Santa Barbara & Cota Streets (at the Archway entrance of the Farmers Market). Tour the Market, select ingredients with Chef’s assistance and discuss the menu you’ll enjoy upon return to bouchon for 6pm dinner.

Bouchon is located at 9 W. Victoria Street in downtown Santa Barbara  
For **‘Market Tour & Gourmet Dinner’** reservations  
Contact: **(805) 730 – 1160** or: [info@OriginalCaliforniaBouchon.com](mailto:info@OriginalCaliforniaBouchon.com)

*\* Please note, due to Health Department restrictions dogs are not permitted at the Farmers Market.*

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