



CORK ROOM DETAILS

- ❖ The Cork Room is available for a **memorable private restaurant experience** in Santa Barbara.
- ❖ Private **heating, air conditioning and music** controls provide the ultimate in comfort.
- ❖ The **Grand Table** (see photo) is designed to accommodate any **ten to twenty guests**.
- ❖ While there is **no fee** to enjoy an evening in the Cork Room, a **credit card hold is required**. You may cancel up to 60 days prior without penalty. A **non-refundable deposit of \$500.00 is required 60 days prior to your event**.
- ❖ The **Special Event Dinner Menu** (sample on right) is a streamlined version of our dinner menu designed to provide a restaurant-quality experience. Guests do not pre-order but are presented with a menu and order that evening.
- ❖ **Vegetarian or vegan** requests and substitutions are gladly accommodated.
- ❖ A **minimum food & beverage expenditure of \$1,000** is required. A service charge of 20% and CA sales tax of 9.25% are additional.
- ❖ Our extensive **wine list** features hundreds of selections, many hard-to-find **local treasures**. Outside wine (BYOB) is not permitted.



For Reservations Email:

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bouchon Santa Barbara

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MENU



FIRST

Roasted Butternut Squash Puree

Pumpkin oil & micro green garnish

Mixed Organic Sweet Greens Salad

Orange supremes, marcona almonds, Banyuls vinaigrette

Forest Mushroom Ragout

Black truffle cheese toasts, slow-roasted tomato, watercress

Steak Tartare

toast points, crispy capers, truffle-Dijon aioli

Dungeness Crab Cake

Apple-fennel slaw, celery root purée, aioli, avocado, grapefruit

MAIN

Pan-Seared Fresh Pacific Fish

Beluga lentils, seared endive & cherry tomatoes, parsnip purée

Pan-Seared Skin-On Salmon

*Creamy white polenta, Swiss chard, cauliflower florets,
lemon-verbena beurre blanc*

Roasted Mary's Free-Range Chicken

*Roasted garlic-whipped potatoes, Brussels sprouts,
pancetta & sage pan jus*

Maple-Glazed Duck Breast & Confit of Thigh

*Butternut squash succotash - fava beans, corn, leeks & bacon,
port-thyme demiglace*

Pepper-crusted Venison Loin

*Caramelized onion farro barley, Tuscan kale, mushroom,
basil, cherry gastrique*

Sesame & Herb-Crusted Chargrilled Rack of Lamb

*Couscous & chickpeas, smoked beets, wilted arugula,
pomegranate demiglace*

Grilled Snake River Farms American Wagyu Ribeye

*bouchon hash: russets, yams, bacon & white cheddar,
broccolini, sauce Bordelaise*

DESSERT

Warm Lemon-Berry Cake

McConnell's Lemon-Marionberry ice cream

Warm Santa Barbara Chocolate 'Molten Lava' Cake

McConnell's Vanilla bean ice cream, raspberry coulis

Crème Brûlée

Traditional vanilla bean, market berries



Executive Chef, Vicken Tavitian