

2019 HOLIDAY EVENT PLANNER, BOUCHON SANTA BARBARA



VALENTINE'S DAY WEEKEND (THURS. FEBRUARY 14TH –SAT. FEBRUARY 16TH) 5:00-9:30 P.M.

bouchon offers our Seasonal Wine Country Cuisine Dinner Menu in three-course format—first, main and dessert—for \$85. per person. Due to overwhelming popularity, we offer ‘Valentine’s Day’ Thursday, Friday and Saturday! *This is not a tasting menu but rather guests have full choice from the entire menu, including, Chef’s romantically-inspired specials.*

THANKSGIVING DINNER (THURSDAY, NOVEMBER 28TH) FROM 3:30-8:30 P.M.

bouchon offers our Seasonal Wine Country Cuisine Dinner Menu in three-course format—first, main and dessert—for \$85. 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 Blue Lake green beans, pan gravy and orange-rosemary-cranberry compote.*

CHRISTMAS EVE DINNER (TUESDAY, DECEMBER 24TH) FROM 5:00-9:00 P.M.

bouchon offers our Seasonal Wine Country Cuisine Dinner Menu in three-course format—first, main and dessert—for \$85. per person. *This is not a tasting menu but rather guests have full choice from the entire menu, including our Holiday Prime Rib ‘Fiorentina’ Special.*

CHRISTMAS DINNER (WEDNESDAY, DECEMBER 25TH) FROM 4:00-9:00 P.M.

bouchon offers our Seasonal Wine Country Cuisine Dinner Menu in three-course format—first, main and dessert—for \$85. per person. *This is not a tasting menu but rather guests have full choice from the entire menu, including our Holiday Prime Rib ‘Fiorentina’ Special.*

NEW YEAR'S EVE (TUESDAY, DECEMBER 31ST)

PRE-SYMPHONY SEATING – bouchon offers our Seasonal Wine Country Cuisine Dinner Menu in three-course format—first, main and dessert—for \$85. per person. *This is not a tasting menu but rather guests have full choice from the entire menu.* This seating is designed for those attending the Santa Barbara Symphony (8:30 curtain) or who simply have somewhere else to be for the stroke of midnight! (Reservations available at 530, 545, 6 and 615pm).

9:00 p.m. PREMIER SEATING – for guests who wish to enjoy a multi-course wine dining experience, ringing in the New Year in style. Chef’s five-course tasting menu is \$125. per person. Seating is limited to sixty guests and reservations go quickly, so reserve now!



Private Parties



bouchon santa barbara offers **Private Dining** in the **Cork Room**, where 10-20 guests can be accommodated at the Grand Table. Guests enjoy the same menu, wine list and service as the restaurant. Reserve the Cork Room for special holiday occasions and enjoy an evening of food and wine to remember. Private dining offers an unpretentious atmosphere to relax with co-workers, clients or family. Additionally, **no room charge** makes it perfect for impromptu groups! Visit www.bouchonsantabarbara.com for current menu information.

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

www.BouchonSantaBarbara.com

New Year's Eve 2019!

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 – **LAST YEAR'S MENU**

◆
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 Chinese Fortunes

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 – Magerum 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 NEW YEAR!

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