

bouchon santa barbara



BUYOUT DETAILS

- ❖ Reserving the beautiful patio (pictured above) and open-kitchen dining room at bouchon for a private event creates a most **memorable restaurant group dining experience** in Santa Barbara.
- ❖ The Patio (see photo above) can accommodate up to 28 guests while the interior can seat up to 50. Both areas combine, via the open French doors, to create an **ideal space for up to 68 guests**.
- ❖ While there is **no fee** to enjoy the exclusive use of the restaurant, a **\$2,500.00 deposit is required**. This deposit is non-refundable unless the reservation is cancelled at least 30 days prior to the date reserved.
- ❖ The minimum **guaranteed food & beverage expenditure** to reserve both the indoor dining room and patio spaces is **\$7,500.00 (Sunday-Thursday) and \$12,000.00 (Friday-Saturday & Holidays)**. Gratuity of 20% and CA tax of 8.75% are additional. However, no set-up, break-down or room fees apply so your budget is entirely based on fabulous food and wine!
- ❖ The **Sample Special Event Dinner Menu** (shown to the right) is a streamlined version of our dinner menu and is designed to provide a restaurant-quality experience. To that end, guests do not have to “pre-order” their meal but rather are presented with a personalized menu from which to choose. **Vegetarian** requests are welcome and certain substitutions are available with prior notice.
- ❖ Our extensive Central Coast of California **wine list** features hundreds of selections, including many hard-to-find **local treasures**.

For reservations & information please call:

(805) 730 - 1160

or email:

info@bouchonsantabarbara.com

BUYOUT MENU



First

Lane Farms Corn Bisque

roasted sweet peppers, chives, house-made crème fraîche

Tom Shepherd Farms Mixed Greens Salad

pickled grapes, Gorgonzola Dolce,
toasted hazelnuts, Banyuls vinaigrette

Warm Pecan & Goat Cheese Tart

house-made tart shell filled with herbed goat cheese,
Fuyu persimmons, frisée, pomegranate

Dungeness Crab Cake

grilled corn relish, basil aioli, fresh avocado,
roasted sweet red pepper purée

Main

Crispy Skin Pacific Salmon

smoky beluga lentils, braised baby beets,
roasted porcinis, grain mustard-bacon cream

Herbes de Provence-Crusted Yellowfin Tuna

slow-roasted tomatoes, braised pearl onions,
Mediterranean olives, arugula, white bean purée

Pan-Roasted Free-Range Chicken

roasted fingerling potatoes, braised pearl onions,
dried apricots, spiced caramel demiglace

Maple-Glazed Duck Breast & Confit of Thigh

succotash of sweet corn, fava beans, applewood-smoked
bacon, leeks and butternut squash, port-thyme demi-glace

Chargrilled Rack of Lamb

mascarpone whipped potatoes, grilled eggplant, summer
squash, teardrop tomatoes, pequillo pepper glaze

Grilled Snake River American Wagyu Ribeye

Yukon gold potato hash with roasted porcinis, grilled
corn, ricotta salata, pancetta, porcini demiglace

Dessert

Blueberry-Lemon Upside-down Cake

McConnell's blueberry's and cream ice cream

Chocolate 'Molten Lava' Cake

McConnell's vanilla bean ice cream

Crème Brûlée

traditional vanilla



\$65.00 per person

Chef Greg Murphy | Santa Barbara Wine Country Cuisine