

bouchon santa barbara



CORK ROOM DETAILS

- ❖ The Cork Room is a one-of-a-kind dining room, 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 30 days prior without penalty. However, cancellations less than 30 days prior incur a \$250 fee, less than 15 days \$500.
- ❖ The **Special Event Dinner Menu** (shown to the right) is a streamlined version of our dinner menu is designed to provide a restaurant-quality experience. Guests do not pre-order but are presented with a dinner menu to preserve that restaurant experience.
- ❖ **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 8.75% are additional.
- ❖ Our extensive **wine list** features hundreds of selections, many hard-to-find **local treasures**. Outside wine (BYOB) is not permitted.

For Cork Room Reservations:

(805) 730 - 1160

Email & Website:

info@bouchonsantabarbara.com

www.bouchonsantabarbara.com

CORK ROOM MENU



First

Tom Shepherd Farms Organic Mixed Greens

Pt. Reyes blue cheese cream, toasted walnuts, pickled grapes, banyuls vinaigrette

Butternut Squash Purée

Crispy ginger and parsley, EVOO

Pecan and Goat Cheese Tart

House-made pecan tart shell, herbed chèvre, persimmon, frisée, pomegranate

Dungeness Crab Cake

beet purée, citrus aioli, pink lady-golden beet relish

Main

Pan-Roasted Fresh Salmon (Medium)

Beluga lentils, braised Earthtrine Farm heirloom beets, porcini cream

Fresh Local Sea Bass (Medium)

Fingerling potatoes, dandelion greens, hazelnut Romesco, tomato beurre blanc

Roasted Jidori Free-Range Chicken

Mascarpone-whipped potatoes, pancetta, baby carrots, mushrooms, sage jus

Maple-Glazed Duck Breast & Confit (Medium)

Succotash of corn, fava beans, bacon, leeks and squash port-thyme demi-glace

Char-Grilled Rack of Lamb (Medium-Rare)

Caramelized onion farro barley, broccolini, blood orange-rosemary demiglace

Snake River Farms Wagyu Ribeye (Medium-Rare)

Celeriac, bacon lardon & shiitake hash, mushroom red wine veal reduction

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 Brulée

traditional vanilla



\$65.00 per person

Chef Greg Murphy | Santa Barbara Wine Country Cuisine