

bouchon santa barbara



INSIDE BUYOUT DETAILS

- ❖ Reserving the indoor dining room at bouchon for your private event is perfect for a **memorable restaurant group dining experience** in Santa Barbara.
- ❖ The **Inside area** (see photo) can comfortably accommodate up to **forty** guests and offers a lively open kitchen, hardwood floors antique mirrors.
- ❖ While there is **no fee** to enjoy the exclusive use of the main dining room, the minimum **guaranteed food & beverage expenditure requirement is \$5,000.00 (Sunday-Thursday) and \$7,000.00 (Friday-Saturday)**. Service charge of 20% and CA tax of 8.75% are additional.
- ❖ A **\$2,000.00 deposit is required**. This deposit is non-refundable unless the reservation is cancelled at least 30 days prior to the date reserved.
- ❖ The **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 first, main and dessert courses. Please understand dishes and ingredients may change.
- ❖ **Vegetarian or vegan** requests or substitutions are gladly accommodated.
- ❖ Our extensive Central Coast of California **wine list** features hundreds of selections, including many hard-to-find **local treasures**.

For reservations please call:

(805) 730 - 1160

or email:

info@bouchonsantabarbara.com

SPECIAL EVENT MENU



First

Tom Shepherd Farms Organic Mixed Greens Salad

Grilled peaches, herbed chèvre, Marcona almonds, peach-champagne vinaigrette

Roasted Tomato Purée

Basil croutons, crème fraîche, EVOO

Forest Mushroom Ragout

Roasted tomato, baby spinach, truffled *panino*, K & C Garden watercress, pan jus

Dungeness Crab Cake

Piquillo pepper purée, basil aioli, charred corn relish, fresh avocado

Main

Fresh Local Sea Bass (Medium)

Yukon golds, littleneck clams, Spanish chorizo, hazelnut Romesco, yuzu-clam sauce

Pan-Roasted Crispy-Skin Fresh Salmon (Medium)

Warm German potato salad, bacon, asparagus spears, thyme beurre blanc

Pan-Roasted Kurobuta Pork Loin (Medium)

Cornbread ‘panzanella’ with grilled nectarines, pancetta, goat cheese, pearl onions, grain mustard emulsion

Maple-Glazed Duck Breast & Confit (Medium)

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

Char-Grilled Rack of Lamb (Medium-Rare)

goat cheese potato croquette, braised spinach, Medjool date-stuffed Lipstick peppers, sherry gastrique

Grilled Snake River Farms American Wagyu Ribeye

bouchon hash of Yukon golds, yams, bacon & white cheddar, seared broccolini, horseradish demi

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