

bouchon santa barbara



PATIO DETAILS

- ❖ The Patio at bouchon is a one-of-a-kind covered, heated patio perfect for a **memorable Santa Barbara 'al fresco' restaurant group dining experience** in Santa Barbara and can comfortably accommodate up to 28 guests.
- ❖ While there is **no fee** to enjoy the exclusive use of the Patio, a credit card guarantee is required. A \$500 cancellation fee will apply if the reservation is cancelled within 15 days prior to reserved date.
- ❖ The minimum **guaranteed food & beverage expenditure** required on the Patio is \$3,000.00 (Sunday-Thursday) \$4,000.00 (Friday-Saturday). A service charge of 20% & CA tax of 8.75% are add'l.
- ❖ 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. Guests do not "pre-order" their meal but rather are presented with a personalized menu from which to order, with choices indicated. Please understand dishes and ingredients may change.
- ❖ **Vegetarian or vegan** requests and substitutions are gladly accommodated.
- ❖ Our Santa Barbara **wine list** features hundreds of selections, including hard-to-find **local treasures**.

SPECIAL EVENT MENU



First

Tom Shepherd Farms Organic Mixed Greens Salad
Herbed chèvre, citrus, blood orange-fennel vinaigrette

Carrot & Ginger Purée

Mustard greens, crispy ginger, chive oil

Forest Mushroom Ragout

Roasted tomato, baby spinach, truffled *panino*, watercress

Dungeness Crab Cake

Shaved fennel, aioli, fresh avocado, grapefruit suprême

Main

Fresh Local Sea Bass

Roast fingerling potatoes, sautéed dandelion greens,
tomato beurre blanc

Pan-Roasted Crispy-Skin Fresh Salmon

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

Roasted Jidori Free-Range Chicken

Heirloom carrot & spring pea risotto,
carrot-Dijon emulsion, wilted pea tendrils

Maple-Glazed Duck Breast & Confit

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

Char-Grilled Rack of Lamb

Caramelized onion farro barley,
grilled rapini, blood orange-rosemary glaze

Grilled Snake River Farms American Wagyu Ribeye

bouchon hash with bacon and 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 Brûlée

traditional vanilla



\$65.00 per person

Chef Greg Murphy

Santa Barbara Wine Country Cuisine