

2021 SPECIAL DATES @ BOUCHON SANTA BARBARA



THANKSGIVING DINNER (THURSDAY, NOVEMBER 25TH) 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 (FRIDAY, DECEMBER 24TH) 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-inspired Specials.*

CHRISTMAS DINNER (SATURDAY, 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-inspired Specials.*

NEW YEAR’S EVE (FRIDAY, 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 between 5-6pm).

9:00 p.m. PREMIER SEATING – 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 (see tasting menu below)!



Private Parties

bouchon santa barbara offers **Private Dining** in the **Cork Room**, where 10-20 guests can be accommodated at the Grand Table, and the Garden Room, where 14-30 can share a private space with three tables. Guests enjoy the same menu, wine list and service as the restaurant.

Reserve private dining 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.

New Year's Eve 2021!

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- 2019 NEW YEAR'S EVE – SAMPLE MENU!



curtain

Trio of Amuse-bouche

Oyster Mignonette | Cured Salmon Blini | Deviled Quail Egg
2015 Kessler-Haak, Brut Rosé, Sta. Rita Hills

act II

Butternut Squash-Lobster Bisque

Black truffle crisp
2017 Foxen Chardonnay – Block UU, Bien Nacido Vineyard, Santa Maria Valley

act III

Duck Confit

Braised fennel, bitter greens, grapefruit marmalade
2016 bouchon Pinot Noir, Sta. Rita Hills

act IV

Surf & Turf

Lobster Risotto Santa Barbara local lobster Sherry cream sauce, crispy leeks <i>NV Henriot Brut 'Souverain', Reims, France</i>	Roasted American Wagyu Ribeye Blue cheese compound butter Sautéed haricots verts <i>2016 Brander Cabernet Sauvignon 'Reserve', Los Olivos</i>
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finale

Raspberry Soufflé

Warm chocolate ganache & fresh raspberries

Chef Greg Murphy



125/per person, food menu (tax, beverages & gratuity additional)

Premiere Wine pairing menu, 75/per person (optional)

All of us at bouchon wish you & yours a very happy & healthy NEW YEAR 2022!

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www.BouchonSantaBarbara.com