

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 20 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

Potato & Roasted Leek Purée

Garnished with white cheddar, bacon lardons & chive

Shepherd's Mixed Organic Greens

Drunken Goat cheese, toasted walnuts,
Shaved torpedo onions, banyuls vinaigrette

Forest Mushroom Ragout

Black truffle cheese 'panino', roasted tomato, watercress

Dungeness Crab Cakes

Fennel, grapefruit-dressed frisée, aioli, local avocado

Main

Pan-Roasted Fresh Local Sea Bass

Roasted fingerlings, broccolini & wild mushrooms,
asparagus-spring pea purée

Crispy Skin Pacific Coast King Salmon

Caramelized onion faro barley, kale, lemon-caper emulsion

Roasted Jidori Chicken Breast

Roasted garlic whipped potatoes,
seared Brussels sprouts with pancetta & sage, pan jus

Bouchon Duck Duo

Our signature dish of maple-glazed duck breast & confit
of thigh on a succotash of butternut squash, sweet corn,
applewood-smoked bacon & leeks, port-thyme demiglace

Chargrilled Rack of Lamb

Rustic chickpea purée with roasted fennel,
leeks & prosciutto, horseradish gremolata

Grilled Center-Cut American Wagyu Ribeye

bouchon hash with yam, potato, white cheddar & bacon
seared broccolini, sauce bordelaise

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



\$75.00 per person

Chef Greg Murphy | Santa Barbara Wine Country Cuisine