

# bouchon santa barbara



## BUYOUT DETAILS

- ❖ Reserving the al fresco Terrace, brick-walled Patio, and Main Dining Room with open-kitchen at bouchon for a private event creates a most **memorable restaurant group dining experience** in Santa Barbara.
- ❖ The Patio, Terrace (pictured above) & Dining Room combine to create an **ideal space for up to 80 guests**.
- ❖ While there is **no fee** to enjoy the exclusive use of the restaurant, a **\$2,500.00 deposit is required**. This deposit is non-refundable unless the reservation is cancelled at least 30 days prior to the date reserved.
- ❖ The minimum **guaranteed food & beverage expenditure** to reserve both the indoor dining room and patio spaces is **\$10,000.00 (Sunday-Thursday) and \$15,000.00 (Friday-Saturday & Holidays)**. Gratuity of 20% and CA tax of 8.75% are additional. However, no set-up, break-down or room fees apply so your budget is entirely based on fabulous food & wine!
- ❖ The **Sample 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. **Vegetarian** requests are welcome and certain substitutions are available with prior notice.
- ❖ Our extensive Central Coast of California **wine list** features hundreds of selections, including many hard-to-find **local treasures**.

For reservations & information please call:

**(805) 730 - 1160**

or email:

[info@bouchonsantabarbara.com](mailto:info@bouchonsantabarbara.com)

## BUYOUT 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*