

# bouchon santa barbara



## CORK ROOM DETAILS

- ❖ The Cork Room is a one-of-a-kind dining room, available for a **memorable private restaurant experience** in Santa Barbara.
- ❖ Private **heating, air conditioning and music controls** provide the ultimate in comfort.
- ❖ The **Grand Table** (see photo) is designed to accommodate any **ten to twenty guests**.
- ❖ While there is **no fee** to enjoy an evening in the Cork Room, a **credit card hold is required**. You may cancel up to 30 days prior without penalty. However, cancellations less than 30 days prior incur a \$250 fee, less than 15 days \$500.
- ❖ The **Special Event Dinner Menu** (shown to the right) is a streamlined version of our dinner menu is designed to provide a restaurant-quality experience. Guests do not pre-order but are presented with a dinner menu to preserve that restaurant experience.
- ❖ **Vegetarian or vegan** requests and substitutions are gladly accommodated.
- ❖ A **minimum food & beverage expenditure of \$1,000** is required. A service charge of 20% and CA sales tax of 8.75% are additional.
- ❖ Our extensive **wine list** features hundreds of selections, many hard-to-find **local treasures**. Outside wine (BYOB) is not permitted.

**For Cork Room Reservations:**

**(805) 730 - 1160**

**Email & Website:**

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

[www.bouchonsantabarbara.com](http://www.bouchonsantabarbara.com)

## CORK ROOM 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*