

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 **\$9,000.00 (Sunday-Thursday) and \$13,500.00 (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

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 Brulée

traditional vanilla



\$75.00 per person

Chef Greg Murphy | Santa Barbara Wine Country Cuisine