

## 2021 SPECIAL DATES @ BOUCHON SANTA BARBARA



### **THANKSGIVING DINNER (THURSDAY, NOVEMBER 25<sup>TH</sup>) 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 \$95. 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 24<sup>TH</sup>) 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 \$95. 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 25<sup>TH</sup>)**

bouchon is closed for Christmas Day

### **NEW YEAR’S EVE (FRIDAY, DECEMBER 31<sup>ST</sup>) FROM 5:00-10:00 P.M.**

bouchon offers our Seasonal Wine Country Cuisine Dinner Menu in three-course format—first, main and dessert—for \$95. per person. *This is not a tasting menu but rather guests have full choice from the entire menu.*



## Private Parties

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Reserve the Cork Room for holiday occasions and enjoy an evening of food and wine to remember. Private dining offers an unpretentious atmosphere to relax with 10-20 co-workers, clients or family. Additionally, **no room charge** makes it perfect for impromptu groups! Visit <https://www.bouchonsantabarbara.com/cork-room/> for images, video and more info.

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