

2021 SPECIAL DATES @ BOUCHON SANTA BARBARA



THANKSGIVING DINNER (THURSDAY, NOVEMBER 25TH) FROM 3:30-8:30 P.M – SOLD OUT

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 24TH) 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 25TH)

bouchon is closed for Christmas Day

NEW YEAR’S EVE (FRIDAY, DECEMBER 31ST) 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

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!