



‘Market Tour & Gourmet Dinner’ with bouchon Chef Greg Murphy!

Join Chef Greg Murphy of [bouchon santa barbara](#) on either the Tuesday afternoon or Saturday morning Santa Barbara Certified Farmers Market for an informative ‘foodie stroll’ followed by a wine pairing dinner designed so you can relax and enjoy an evening of Wine Country Cuisine.

Market Tour & three-course dinner with wine pairings, **\$125/per person.**

[For best experience and limited market intrusion, tours are limited to 6 guests – masks required].

TUESDAYS @ the Market with Chef

Guests rendezvous with Chef at 3:00 p.m. under the green awning in front of Hotel Santa Barbara at 533 State Street, directly across the street from Farmers Market. Tour the Market, select ingredients with Chef’s assistance and discuss the menu you’ll enjoy upon return to bouchon for 5:00 p.m. dinner

SATURDAYS @ the Market with Chef

Guests rendezvous with Chef at 10:30 a.m. on the corner of Santa Barbara & Cota Streets (at the Archway entrance of the Farmers Market). Tour the Market, select ingredients with Chef’s assistance and discuss the menu you’ll enjoy upon return to bouchon for 5:00 p.m. dinner.

Bouchon is located at 9 W. Victoria Street in downtown Santa Barbara
For **‘Market Tour & Gourmet Dinner’** reservations
Contact: **(805) 730 – 1160** or: info@OriginalCaliforniaBouchon.com

** Please note, due to Health Department restrictions dogs are not permitted at the Farmers Market.*

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