

# 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.
- ❖ Patio, Terrace (pictured) & 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 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 great 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. Guests do not “pre-order” 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](mailto:info@bouchonsantabarbara.com)

## BUYOUT MENU



### FIRST

#### Cauliflower Purée

*Curry oil, pickled florets, Pink Lady apple*

#### Shepherd's Mixed Organic Greens

*Endive, gorgonzola, candied pecans, champagne vinaigrette*

#### Dungeness Crab Cake

*Shaved fennel, grapefruit, frisée, aioli, fresh local avocado*

#### Warm Pecan & Goat Cheese Tart

*Herbed chèvre, pear & pomegranate seeds*

### MAIN

#### Pan-Seared Fresh Pacific Sea Bass

*Roasted fingerlings, rapini & wild mushrooms*

*asparagus-spring pea puree*

#### Crispy Skin Pacific Coast King Salmon

*Beluga lentils with pancetta,*

*tomatoes & cauliflower florets, parsnip-dill purée*

#### Roasted Mary's Chicken Breast

*Roasted garlic whipped potatoes,*

*Brussels sprouts with pancetta & sage, pan jus*

#### Maple-Glazed Duck Breast & Confit

*Butternut squash succotash - fava beans, sweet corn,*

*leeks & bacon, port-thyme demiglace*

#### Char-Grilled Rack of Lamb

*Parmesan-fine herb risotto, wild mushrooms,*

*kale and Cipollini onions, porcini jus*

#### Grilled Center-Cut American Wagyu Ribeye

*bouchon hash with yam, potato, white cheddar & bacon,*

*broccoli, sauce bordelaise*

### DESSERT

#### Chocolate 'Molten Lava' Cake

*McConnell's vanilla bean ice cream*

#### Blackberry-Lemon Cake

*McConnell's lemon-marionberry ice cream*

#### Crème Brûlée

*Traditional vanilla bean*



**\$85.00 per person**

*Chef Nate Van Etten | Santa Barbara Wine Country Cuisine*