

bouchon santa barbara



CORK ROOM DETAILS

- ❖ The Cork Room is a one-of-a-kind dining room, available for a **memorable private restaurant experience** in Santa Barbara.
- ❖ Private **heating, air conditioning and music** controls provide the ultimate in comfort.
- ❖ The **Grand Table** (see photo) is designed to accommodate any **ten to twenty guests**.
- ❖ While there is **no fee** to enjoy an evening in the Cork Room, a **credit card hold is required**. You may cancel up to 30 days prior without penalty. Cancellations less than 30 days prior incur a \$250 fee, less than 15 days \$500.
- ❖ The **Special Event Dinner Menu** (shown to the right) is a streamlined version of our dinner menu is designed to provide a restaurant-quality experience. Guests do not pre-order but are presented with a dinner menu to preserve that restaurant experience.
- ❖ **Vegetarian or vegan** requests and substitutions are gladly accommodated.
- ❖ A **minimum food & beverage expenditure of \$1,000** is required. A service charge of 20% and CA sales tax of 8.75% are additional.
- ❖ Our extensive **wine list** features hundreds of selections, many hard-to-find **local treasures**. Outside wine (BYOB) is not permitted.

Email & Website:

info@bouchonSB.com

www.bouchonSB.com

CORK ROOM 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,
broccolini, sauce bordelaise*

DESSERT

Chocolate 'Molten Lava' Cake

McConnell's vanilla bean ice cream

Blackberry-Lemon Cake

McConnell's lemon-marionberry ice cream

Crème Brulée

Traditional vanilla bean



\$85.00 per person

Chef Nate Van Eetten | Santa Barbara Wine Country Cuisine