

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 65 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 **\$10,000.00 (Sunday-Thursday)** and **\$15,000.00 (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

BUYOUT MENU

FIRST

Cauliflower Purée

Farmer's Market cauliflower soup, apple, curry & chive oil

Shepherd's Mixed Organic Greens

Belgian endive, gorgonzola, pecans, champagne vinaigrette

French 'Four Onion' Soup

Gruyere-sourdough gratin

Dungeness Crab Cake

Shaved fennel, grapefruit-dressed frisée, aioli, local avocado

Forest Mushroom Ragout

Black truffle cheese 'panino piccolo', tomato, watercress

MAIN

Pan-Seared Fresh Local Sea Bass

*Roasted fingerlings, broccolini & 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 Brûlée

Traditional vanilla bean

\$85.00 per person

Chef Nate Van Etten | Santa Barbara Wine Country Cuisine