

# BOUCHON



PRIVATE DINING & EVENTS

{ YOUNTVILLE }



## Bouchon Bistro Yountville

### PRIVATE DINING & EVENTS FACT SHEET

#### LOCATION

6534 Washington Street  
Yountville, California 94599

#### PROPERTY

Opened in 1998, Bouchon offers authentic French bistro fare and an extensive raw bar. It has received numerous accolades from both the culinary community and national press, including one-star rating from *Michelin Guide San Francisco* and the *San Francisco Chronicle's* "Top 100 Bay Area Restaurants." Bouchon's bistro fare is inspired by the seasons, and though their presentation may change, some of Chef Keller's favorite dishes remain as fixtures on the menu: roast chicken, steak frites, croque madame, and lemon tart, as well as an extensive raw bar. The restaurant's cuisine is complemented by an extensive French and domestic wine list consistently recognized with the Award of Excellence from *Wine Spectator*.

#### CHEF/PROPRIETOR

Thomas Keller

#### CHEF DE CUISINE

Ryan King

#### PRIVATE DINING

- *Bistro Dining Room*: a unique and elegant ambiance fashioned by renowned designer Adam D. Tihany, featuring a Zinc bar, vibrant mosaic flooring, antique light fixtures, and a mural hand painted by French artist Paulin Paris.
- *The Courtyard*: a charming al fresco setting underneath the bright, Northern California stars
- *Off-site*: upon request

#### EVENTS

We will work with you to design an event that is perfect for celebrating birthdays, wedding rehearsal dinners, bridal and baby showers, anniversaries, wine dinners, corporate dinners, luncheons and more.

#### MAXIMUM CAPACITY

- *Bistro Dining Room*: 60 guests seated; 100 guests standing-reception
- *The Courtyard*: Up to 28 guests seated; 50 guests standing reception
- *Off-site*: Bouchon will bring the restaurant to you, fully customized to accommodate a private dinner for 15 guests, a canapé reception for 150 guests or a vineyard reception for 500.



#### AVAILABILITY

- *Bistro Dining Room*: available 7 days a week and year-round
- *The Courtyard*: available May–October, weather permitting
- *Off-site*: available 7 days a week and year-round

#### FOOD & BEVERAGE MINIMUMS

- *Bistro Dining Room*: Available for buy-out; pricing varies based on individual needs. Please inquire about pricing and availability with the Private Events Coordinator.
- *The Courtyard*: Adjacent to the restaurant, the courtyard can be open and exclusively privatized.
- *Off-site Catering*: Pricing varies based on event details; please inquire with the Private Events Coordinator.

#### WEBSITE

[www.bouchonbistro.com/yountville](http://www.bouchonbistro.com/yountville)

#### CONTACT

Reese Castillo, Private Events Coordinator  
[rcastillo@tkrg.com](mailto:rcastillo@tkrg.com)

To customize any event to meet your needs, Bouchon is happy to partner with your vendors or make an introduction to those with whom we have a working relationship.



# { B O U C H O N }

## Private Dining Menu—Reception

### PASSED CANAPÉS

\$35.00 for 30 minutes with 3 canapés

\$60.00 for one hour with 5 canapés

**Pommes Frites**

**Truffle Gougères au Fromage**

*Vegetarian*

**Endive with Roquefort**

*Vegetarian*

**Tomato Tarte**

with Olive & Petite Basil

*Vegetarian*

**Leek Croquette**

*Vegetarian*

**Tarte Flambée**

**Parmesan Shortbread**

**French Onion Soup Tarte**

**Bacon Wrapped Date**

**Pork Belly Truffle B.L.T.**

**Shrimp Cocktail**

**Crab Cakes**

**Classic Steak Tartare**

on crostini

**Boudin Noir Fritter**

**Escargot Vol au Vent**

**Tuna Tartare**

**Chicken Liver Parfait**

**Caviar Deviled Eggs**

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## Private Dining Menu—Dinner

### HORS D'OEUVRES

*For the Table*

*Choose Two*



#### Oeufs Mimosa

deviled eggs

#### Rillettes aux Deux Saumons

fresh & smoked salmon rillettes  
served with toasted croûtons

#### Olives Marinées

marinated olives

#### Petit Plateau\*

lobster, oysters, shrimp,  
clams, mussels

*additional +30 per person*

#### Regiis Ova Caviar

*additional +75 per person*

### DÉBUT

*Choose Two*



#### Laitue

bibb lettuce & garden herbs with  
house vinaigrette

#### Pâté de Campagne

country style pâté with water-  
cress, cornichons & radishes

#### Soupe du Jour

soup of the day

### PLATS PRINCIPAUX

*Choose Two*



#### Steak aux Pommes de Terre

pan-seared flat iron steak,  
caramelized shallots, maître  
d'hôtel butter & pommes purée

*Snake River Farms Eye of Rib*

*+50 per person*

#### Saumon Poêlé

pan-seared Scottish Salmon with  
wilted Arrowleaf spinach with  
sauce vierge

#### Poulet Rôti

roasted chicken with sweet corn,  
hen-of-the-woods mushrooms, ba-  
con lardons & Dijon chicken jus

#### Gnocchi à la Parisienne

sautéed gnocchi with a fricassée  
of summer vegetables

### DESSERT

*Choose One*



#### Tarte au Citron

lemon sabayon &  
pine nut crust

#### Tarte au Chocolat et aux Noisettes

K+M sucrée shell filled with  
hazelnut chocolate, served with  
whipped crème fraîche, Maldon  
salt and toasted hazelnuts

#### Île Flottante

poached meringue,  
vanilla anglaise &  
almond tuille

*\$125.00 per person*

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## En Supplément

*Additional items shared for the table*

### Fromage du Jour

selection of cow, sheep or goat artisanal cheese,  
served with seasonal fruit compote,  
marcona almonds & looney crackers

\$21.00



### Terrine de Foie de Volaille

chicken liver mousse with toasted baguette

\$21.00



### Pâté de Campagne

country style pâté with watercress, cornichons & radishes

\$22.00



### Tartare de Saumon

salmon tartare, hard boiled eggs, red onions,  
capers & crème fraîche,  
served with toasted croûtons

\$19.75



### Grand Plateau/Petit Plateau

lobster, oysters, shrimp, clams & mussels

\$164.00 / \$98.00

### Pommes Frites

French fries / with truffle

\$10.00 / \$19.00



### Épinards

sauteed spinach

\$12.00



### Purée de Pommes de Terre

potato purée

\$12.00



### Maïs et Lardons

glazed corn & bacon lardons

\$15.00



### Haricots Verts

glazed French green beans

\$12.00

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## Parting Gifts

To enhance any private dining experience, welcome or parting gifts for guests are available, including signed copies of Chef Keller's best-selling Bouchon and Bouchon Bakery cookbooks and packaged treats from Bouchon Bakery.

### K+M CHOCOLATE FOUR PACK | \$49.95



*\* Our chocolate ships from California and requires additional lead time*

### FINESSE THE STORE BOUCHON CANDLE

\$60.00 each



### SIGNED COOKBOOKS

\$62.00— \$77.00 each



### BOUCHON CARAFE

\$29.00 each

