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

GENERAL MANAGER

Ericka Briscoe

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

CONTACT

Reese Castillo, Private Events Coordinator
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.

BOUCHON

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
Available June - October
with Olive & Petite Basil
Vegetarian

Leek Croquette
Vegetarian

Tarte Flambée

Parmesan Shortbread

Bacon Wrapped Date

Pork Belly Truffle B.L.T.

Shrimp Cocktail

Crab Cakes

Classic Steak Tartare
on crostini

Boudin Noir Fritter
Available November - February

Escargot Vol au Vent

Tuna Tartare

Deviled Eggs

BOUCHON

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 et Pomme Purée
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
& sauce vierge

Poulet Rôti
roasted chicken with petis pois,
lolla rosa, onion confit, bacon
lardons & chicken jus

Gnocchi à la Parisienne
sautéed gnocchi with a fricassée
of winter vegetables

DESSERT

Choose One

Tarte au Citron
lemon sabayon &
pine nut crust

Mousse au Chocolat
K+M chocolate
& vanilla anglaise

$125.00 *per person*

BOUCHON

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

Champignons de Paris
button mushrooms glazed with veal jus
$15.00

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

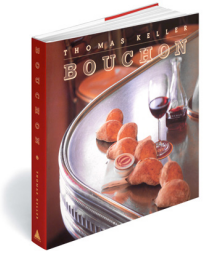
** Our chocolate ships from California and requires additional lead time*

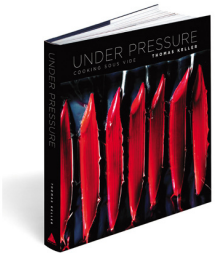
FINESSE THE STORE BOUCHON CANDLE

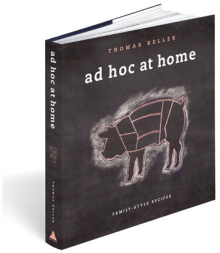
$60.00 each

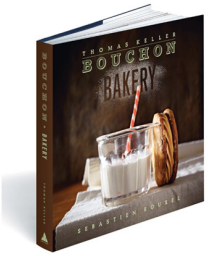
SIGNED COOKBOOKS

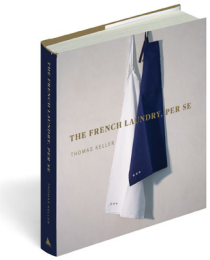
$62.00– $77.00 each











BOUCHON CARAFE

$29.00 each