

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

- *Bistro Dining Room*: Available for buy-out; pricing varies based on individual needs. Please inquire about pricing and availability with the Private Events Coordinator.

MINIMUMS

- *The Courtyard*: Adjacent to the restaurant, the courtyard can be open and exclusively privatized. The minimum food and beverage required is \$3,500 subject to service, admin fee, and sales tax. A \$2,500 exclusivity fee also applies including the rental equipment needed for the space.
- *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.

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Private Dining Menu—Dîner Classique

HORS D'OEUVRES



Olives Marinées
marinated olives

Oeufs Mimosa
deviled eggs

DÉBUT



Soup du Jour
soup of the day

~ ou ~

Laitue
bibb lettuce & garden herbs with
house vinaigrette

PLATS PRINCIPAUX



Saumon Poêlé
pan-seared Scottish Salmon with
melted leeks, new crop potatoes
& fine herbes cream

~ ou ~

Poulet Rôti
roasted chicken with English
peas, morel mushrooms,
onion confit & chicken jus

DESSERT



Crème Brûlée
vanilla bean custard

~ ou ~

Tarte au Citron
lemon sabayon &
pine nut crust

\$125.00 per person

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Private Dining Menu—Dîner Prolongé

HORS D'OEUVRES



Assiette de Charcuterie

served with
pickled vegetables

Rillettes aux Deux Saumons

fresh & smoked salmon rillettes
served with toasted croûtons

Oeufs Mimosa

deviled eggs

DÉBUT



Soup du Jour

soup of the day

~ ou ~

Laitue

bibb lettuce & garden herbs with
house vinaigrette

PLATS PRINCIPAUX



Saumon Poêlé

pan-seared Scottish Salmon with
melted leeks, new crop potatoes
& fine herbes cream

~ ou ~

Poulet Rôti

roasted chicken with English
peas, morel mushrooms,
onion confit & chicken jus

~ ou ~

Steak aux Pommes de Terre

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

DESSERT



Crème Brûlée

vanilla bean custard

~ ou ~

Tarte au Citron

lemon sabayon &
pine nut crust

\$150.00 per person

{ BOUCHON }

Private Dining Menu—Dîner Élevé

HORS D'OEUVRES



Assiette de Charcuterie

served with
pickled vegetables

Rillettes aux Deux Saumons

fresh & smoked salmon rillettes
served with toasted croûtons

Oeufs Mimosa

deviled eggs

DÉBUT



Soup du Jour

soup of the day

~ ou ~

Laitue

bibb lettuce & garden herbs with
house vinaigrette

~ ou ~

Pâté de Campagne

country style pâté with water-
cress, cornichons & radishes

PLATS PRINCIPAUX



Saumon Poêlé

pan-seared Scottish Salmon with
melted leeks, new crop potatoes
& fine herbes cream

~ ou ~

Poulet Rôti

roasted chicken with English
peas, morel mushrooms,
onion confit & chicken jus

~ ou ~

Rôti d'Entrecôte

pan roasted American Wagyu
eye of the rib with
pommes darphin &
sauce Béarnaise

DESSERT



Crème Brûlée

vanilla bean custard

~ ou ~

Tarte au Citron

lemon sabayon &
pine nut crust

\$225.00 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 apricot chutney, marcona almonds &
toasted ciabatta

\$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



Morilles et Petit Pois

morel mushrooms with English peas

\$16.00



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

