

# 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

#### **Saumon Poêlé**

pan-seared Scottish Salmon with  
French green lentils,  
matignon of root vegetables &  
red wine jus

#### **Poulet Rôti**

roasted chicken with sweet  
corn, hen-of-the-wood  
mushrooms bacon lardons &  
Dijon chicken jus

#### **Gnocchi a la Parisienne**

sautéed gnocchi with a fricassée  
of vegetables

### DESSERT

*Choose One*



#### **Tarte au Citron**

lemon sabayon &  
pine nut crust

#### **Crème Brûlée**

vanilla bean custard

#### **Profiteroles**

vanilla ice cream &  
chocolate sauce

\$105.00 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

