

{ CORAL GABLES }

BOUCHON®

PRIVATE DINING AND EVENTS



WE THANK YOU for considering Bouchon for your special occasion and are pleased to present you with our private dining options. We want to ensure that your event creates the most memorable experience for you and your guests.

Our goal is to work with you to personalize your event and offer you options that will complement your needs. Once you have reviewed the enclosed private event information, please contact the private dining department to arrange a tour of the private dining options or ask any questions you may have.

BOUCHON AT CORAL GABLES

Natalie Rochowiak

nrochowiak@tkrg.com

786.810.0891

Chef Keller's award-winning French bistro, Bouchon, occupies the historic La Palma building constructed in 1924, formerly home to the longest standing hotels in the city. The Mediterranean style exterior with a beautiful central courtyard encompasses an interior space designed by long-time Bouchon collaborator, Adam D. Tihany of Tihany Design in New York City, who has designed both Bouchon restaurants in Yountville and Las Vegas. The menu offers seasonally changing classic French dishes such as *roast chicken*, *steak frites*, *croque madame* and includes the signature raw bar with a selection of *fruits de mer* complemented by an extensive French and California wine list.





Bocuse Room

The space can accommodate up to 30 guests seated or for a standing reception.

Restaurant Buyout

Hand-painted murals, soaring interiors and an extensive oyster bar set the tone for Bouchon's vibrant environment. Bouchon may accommodate up to 140 guests for a standing reception, 60 guests for a seated indoor dinner or 100 guests seated for a private dinner with accessibility to the outdoor courtyard.

The Courtyard

Featuring lush tropical landscaping, our courtyard garden provides a beautiful setting for al fresco dining, accommodating up to 50 guests seated or 100 standing for a reception-style event.





AUDIOVISUAL EQUIPMENT

Audiovisual equipment and an on-site technician can be coordinated for rental with our private dining department.

FLORALS, ENTERTAINMENT AND PHOTOGRAPHY

We are happy to recommend florists, additional rental companies, musical entertainment and photographers from our preferred vendors.

AMENITIES

As a thoughtful touch, we look forward to helping you identify a thoughtful parting gift to ensure the Bouchon Bistro experience continues even after your guests leave.

DRESS CODE

For each of our dining rooms, we ask no shorts or flip-flop sandals.



ABOUT THE CHEFS

THOMAS KELLER

Thomas Keller's name is synonymous with quality and high standards. He is the first and only American-born Chef to hold multiple three-star ratings from the prestigious Michelin Guide—for *The French Laundry* and *Per Se*—in addition to being awarded one star for *The Surf Club Restaurant*, becoming the most honored American chef by Michelin Guide, as well as the first American male Chef to be designated a Chevalier of The French Legion of Honor, the highest decoration in France.

Chef Keller has earned countless accolades, including The Culinary Institute of America's "Chef of the Year" Award, the James Beard Foundation's "Outstanding Chef" and "Outstanding Restaurateur" Awards and Michelin Guide's Chef Mentor Award. He holds honorary doctorates in Culinary Arts from Johnson and Wales University and The Culinary Institute of America. With more than 1.6 million copies in circulation, he is the author of six cookbooks, including the recently released *The French Laundry, Per Se*.

GARRETT ROCHOWIAK

As Chef de Cuisine at Bouchon in Coral Gables, Chef Garrett Rochowiak leads the culinary team, drawing on his experience with Bouchon and his tenure with Chef Thomas Keller since 2016 to provide mentorship. Garrett's responsibilities span from nurturing relationships with purveyors to executing classic French bistro cuisine while upholding Chef Keller's exacting standards.

Garrett's path toward working for one of the most respected chefs began at Bouchon Beverly Hills in 2016, where he served as Sous Chef before becoming Executive Sous Chef at Bouchon in Yountville in 2018. Reflecting on his journey, Garrett recalls the first time he and his family dined at Bouchon Beverly Hills, describing it as "the night I felt at home away from home." Stepping into his new role as Chef de Cuisine, he looks forward to sharing that same sense of hospitality and warmth with the Coral Gables community.

{ BOUCHON }

Private Dining Menu—Reception

PASSED CANAPÉS

We recommend a minimum of three types of canapes for a 30-minute reception and five types for a 1-hour reception, with at least 1 piece of each canape per guest.

Truffle Gougères au Fromage

Vegetarian

\$6.00

Panisse with Piperade

Vegan

\$5.00

Tomato Tarte

with Olive & Petite Basil

Vegetarian

\$6.00

Tarte Flambée

\$9.00

French Onion Soup Tart

\$6.00

Bacon Wrapped Date

\$7.00

Pork Belly Truffle B.L.T.

\$8.00

Shrimp Cocktail

\$9.00

Ad Hoc

Fried Chicken Bite

\$9.00

Classic Steak Tartare

on Crostini

\$9.00

Big Eye Tuna Tartare

on Rice Crisp

\$10.00

Open-Face

Lobster Roll

\$10.00

Wagyu Beef Slider

\$10.00

{ BOUCHON }

Private Dining Menu—Lunch

FIRST COURSE

Choose One



Laitue

Bibb lettuce & garden herbs with
house vinaigrette

Soupe du Jour

soup of the day

ENTRÉES

Choose Two



Salade de Saumon

pan-seared Scottish salmon
with mixed greens, marinated
spring vegetables &
red wine vinaigrette

Poulet Tartine

chicken waldorf tartine with
walnuts, Fuji apples, grapes &
Bibb lettuce on toasted
pain de campagne served
with French fries

Quiche du Jour

quiche of the day

DESSERTS

Choose One



Crème Glacée ou Sorbet aux Fruits

ice cream or sorbet

Tarte au Citron

lemon sabayon & pine nut crust

\$55.00 per person

BOUCHON BISTRO AT CORAL GABLES

PRICES ARE PLUS 18% SERVICE CHARGE, 8% SALES TAX & 6% ADMINISTRATIVE FEE | MENUS ARE SUBJECT TO SEASONALITY

{ BOUCHON }

Private Dining Menu—Lunch

FIRST COURSE

Choose Two



Laitue

Bibb lettuce & garden herbs with
house vinaigrette

Soupe du Jour

soup of the day

Escargot de Bourgogne

Burgundy snails, parsley-garlic
butter & Bouchon Bakery
puff pastry

ENTRÉES

Choose Two



Saumon Poêle

pan-seared Scottish salmon
with wilted Arrowleaf spinach
& sauce vierge

Gnocchi à la Parisienne

sautéed gnocchi with a fricassée
of vegetables

Steak aux Pommes de Terre

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

DESSERTS

Choose Two



Crème Glacée ou Sorbet aux Fruits

ice cream or sorbet

Tarte au Citron

lemon sabayon & pine nut crust

\$90.00 per person

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Private Dining Menu—Dinner

APPETIZERS

Choose One



Escargot de Bourgogne

Burgundy snails, parsley-garlic
butter & Bouchon Bakery
puff pastry

Laitue

Bibb lettuce & garden herbs with
house vinaigrette

Soupe du Jour

soup of the day

ENTRÉES

Choose Two



Poulet Rôti

roasted chicken with petit pois,
lolla rosa, onion confit, bacon
lardons & chicken jus

Saumon Poêlé

pan-seared Scottish salmon
with wilted Arrowleaf spinach
& sauce vierge

Steak aux Pommes de Terre

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

DESSERTS

Choose One



Tarte au Citron

lemon sabayon & pine nut crust

Crème Caramel

vanilla bean custard

\$105.00 per person

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Private Dining Menu—Dinner

APPETIZERS

For the Table, Choose Two



Oeufs Mimosa

deviled eggs

Rillettes aux Deux Saumons

fresh and smoked salmon rillettes
served with croûtons

Olives Marinées

marinated olives

FIRST COURSE

Choose Two



Escargot de Bourgogne

Burgundy snails, parsley-garlic
butter & Bouchon Bakery
puff pastry

Laitue

Bibb lettuce & garden herbs with
house vinaigrette

Soupe du Jour

soup of the day

Gnudi aux Truffes

ricotta and Parmesan dumplings,
Périgord truffles &
Parmesan mousse

additional +45.00 per person

ENTRÉES

Choose Three



Steak Bouchon

pan-roasted American Wagyu eye
of the rib served with French fries
& sauce au poivre

Saumon Poêlé

pan-seared Scottish salmon
with wilted Arrowleaf spinach
& sauce vierge

Poulet Rôti

roasted chicken with petit pois,
lolla rosa, onion confit, bacon
lardons & chicken jus

Includes 2 sides for the table

Haricots Verts

glazed French green beans

Petits Pois

English peas with bacon lardons

DESSERTS

Choose One



Tarte au Citron

lemon sabayon & pine nut crust

Crème Caramel

vanilla bean custard

\$155.00 per person

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Private Dining Menu—Dinner

APPETIZERS

For the Table



Grand Plateau*

lobster, oysters, shrimp,
clams & mussels

Oreilles de Cochon

crispy pig ears with
sauce gribiche

Fromage du Jour

selection of cow, sheep or goat
cheese with seasonal garnish

Rillettes aux Deux Saumons

fresh and smoked salmon rillettes
served with croûtons

Regiis Ova Ossetra

Caviar Traditionnel

1 oz. | served with traditional
accoutrements

additional +130.00 per person

FIRST COURSE

For the Table, Choose One



Laitue

Bibb lettuce & garden herbs with
house vinaigrette

Salade de Cresson et d'Endives

endive salad with Fuji apples,
watercress, Roquefort & walnuts
with walnut vinaigrette

Bouchon Bakery Rolls

Gnudi aux Truffes

ricotta and Parmesan dumplings,
Périgord truffles &
Parmesan mousse

additional +45.00 per person

ENTRÉES

For the Table, Choose Three



Gnocchi à la Parisienne

sautéed gnocchi with a fricassee
of winter vegetables

Steak Bouchon

pan-roasted American Wagyu eye
of the rib served with French fries
& sauce au poivre

Saumon Poêlé

pan-seared Scottish salmon
with wilted Arrowleaf spinach
& sauce vierge

Épaule d'Agneau

braised lamb shoulder served
with brown flageolet beans, garlic
confit & lamb jus

Poulet Rôti

roasted chicken with petit pois,
lolla rosa, onion confit, bacon
lardons & chicken jus

SIDES

Includes 2 sides for the table

Haricots Verts

glazed French green beans

Petits Pois

English peas with bacon lardons

DESSERTS



Tarte du Jour

lemon sabayon & pine nut crust

Crème Glacée

ice cream and shortbread cookies

\$195.00 per person

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En Supplément

MENU SUPPLEMENTS

Additional items shared family style



Grand Plateau*

lobster, oysters, shrimp,

clams & mussels

\$159.00

Terrine de Foie Gras de Canard

served with toasted baguette

\$32.00 (2.5 oz.)

Fromage du Jour

selection of cow, sheep or

goat artisanal cheese,

with seasonal garnish

3pc. (tasting portion) \$21.00

Pâté de Campagne

country style pâté with water-

cress, cornichons & radishes

\$22.00

Tartare de Saumon

salmon tartare, hard boiled eggs,

red onions, capers & crème

fraiche, served with toasted

croûtons

\$19.75

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Beverage Offerings

BEER & WINE



bottles of beer,
sommelier's selection of
red & white wines,
soft drinks & Vero water



\$35.00 first hour
\$55.00 second hour
\$70.00 third hour

STANDARD BAR



Stoli Vodka, Beefeater Gin,
Milagro Tequila, Bacardi Rum,
bottles of beer, sommelier's
selection of red & white wines,
soft drinks & Vero water

(shots not included)



\$55.00 first hour
\$65.00 second hour
\$85.00 third hour

PREMIUM BAR



Grey Goose Vodka, Tanqueray
Gin, Casamigos Bianco and
Reposado, Mezcal, select bottles
of beer, sommelier's selection of
red & white wines, soft drinks &
Vero water

(shots not included)



\$65.00 first hour
\$90.00 second hour
\$100.00 third hour

WELCOME COCKTAILS

\$18.00 per person



French 75

Normandy Royal

The Vagabond

Original Creation

requires 14 days advance notice

ADD SPARKLING WINE

\$16.00 per person



**Pierre Sparr, Crémant d'Alsace,
Brut Réserve**

ADD THREE COURSE WINE PAIRING

\$65.00 per person



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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 cookbooks, K+M Chocolate, Bouchon candles and carafes.

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

