(Menu is subject to change)

COLD

Dry Aged Beef Tartare • *horseradish, green goddess, cured egg yolk* • **18**

Marinated Fluke • *apple, sea urchin, jalapeño* • **17**

Heirloom Carrots • *almond, bulgar, buttermilk* • **14**

HOT

Roasted Spanish Octopus • *fennel, persimmon, nori* • **17**

Ricotta Gnudi • *butternut squash, cabbage, bone marrow* • **15**

Turnip Soup • *french curry, coconut, shellfish* • **14**

Broccoli Tortellini • *black truffle, goat gouda, lemon* • **17**

Roasted Sweetbreads • *chestnut, kohlrabi, roasted pork broth* • **18**

ENTRÉES

Grilled Loup de Mer • *cauliflower, walnuts, dill* • **36**

Roasted Lamb Loin • *celery root, puntarelle, glazed tongue* • **41**

Seared Scallops • *smoked pumpkin, black trumpet, bitter greens* • **39**

Roasted Chicken • *savoy, onions, tamarind* • **32**

Olive Oil Poached Cod • *sunchokes, shiitake, apple* • **40**

Charcoal Grilled Beets • *buckwheat, sheep's milk yogurt, licorice* • **23**

Slow Roasted Beef Short Rib • *turnips, maitake, black garlic* • **38**

Whole Roasted Dry Aged Duck (for two) • **90**
foie gras sausage, winter vegetables

---

7 - Course Tasting Menu • **120**

Winter 2017 • dinner menu

BOKA

executive chef & partner Lee Wolen
sous chefs Eddie Lee, Matt Bender, & Tim Benante

(Menu is subjcet to change)

DESSERT WINE & TEA

All Rare Tea Cellars Hand Selected Tea ***6***

Emperor's House Chai
Emperor's House Chamomile*
Emperor's House Mint Meritage*
Gingerbread Dream Rooibos*
Autumn Harvest Cran-Apple*
Regal English Breakfast
Regal Earl Grey
Sakura Kyoto Cherry Blossom Green

Magnolia Blossom Oolong
2001 Barrel Aged Pu-Erh
First Flush Darjeeling
Sicilian Blood Orange Green
Fields of France Rooibos
Moonlight Jasmine Blossom
Freak of Nature Oolong

**caffeine free*

Coffee & Espresso Blends from La Colombe

Coffee | Decaf • **3.50**
Espresso • **2 | 4**
Cappucino | Latte • **5**

Dessert Wines

'08 Royal Tokaji 5 Puttonyos • **18**
Lustau Solera Reserva Moscatel • **10**
'85 T. Albala Don PX Gran Reserva • **14**
'11 Quinta de la Rosa LBV • **10**
'11 Dagueneau Jardins de Babylone • **40**
Warre's Otima 10 Year Tawny Port • **11**

DESSERTS

11

Pumpkin
pepitas, maple, bitter caramel

Hazelnut & Coffee
whole milk ice cream, praline, toasted milk

Chocolate
mint, frozen goat yogurt, licorice

Pear & Coconut
fromage blanc beignets, wattleseed, lemon

Black Sesame & Bittersweet Chocolate
grapefruit, aperol, pistachio

Selection of Artisanal Cheeses • ***15***
quince, onion, sourdough

---

pastry chef Meg Galus
pastry sous chef Kim Mok