

BOKA

WINTER 2014

BOKACHICAGO.COM

STARTERS

Caramelized cauliflower soup,
smoked sturgeon, apple, cocoa nibs
12

Foie gras terrine, walnuts, blood orange,
spice bread
17

Marinated fluke, ginger, grapefruit, cilantro
15

Caraway tagliolini, chestnut, celery,
ricotta salata
14

Grilled spanish octopus, eggplant, apple,
roasted pork broth
16

Ricotta gnudi, squash, shiitake, sage
15

SALADS

Marinated potatoes, pears, meyer lemon,
smoked arctic char
13

Winter greens, hazelnut, morcilla,
poached egg
10

Roasted broccoli, yogurt, preserved lemon,
parmesan, smoked ham
12

Marinated beets, feta, grains, sprouts
11

ENTRÉES

Roasted Pekin duck breast, sausage,
fennel, prune
31

Seared monkfish, flageolet beans, oxtail, apple
28

Braised lamb shoulder, carrots, vadouvan,
tangerine
30

Roasted chicken, brioche, kale,
black garlic, apples
26

Slow cooked lemon sole, shellfish,
fennel, saffron
29

Seared scallops, raisin, brown butter,
morcilla, mustard
32

Roasted cauliflower, quinoa, grapes,
pistachios, chili
20

Grilled beef short rib, celery root,
onions, swiss chard
32

EXECUTIVE CHEF/PARTNER

LEE WOLEN

BOKA

DESSERT

\$12

PASTRY CHEF

GENIE KWON

Yuzu custard, caramelized buckwheat, black sesame, pineapple sorbet

Vanilla angel food, roasted banana, passionfruit, coconut sorbet

Lemon olive oil cake, grapes, candied pistachios, white chocolate ice cream

Coffee cremeux, hazelnut financier, whiskey foam, milk ice cream

Chocolate cake, pretzel tuile, corn crumble, malt ice cream

Oma cow's milk cheese | Jasper Hill, Vermont
Dates, sunchokes, pickled watermelon radish