

# BOKA

RESTAURANT + BAR

Chicago Restaurant Week 2012

Boka Dinner Menu

\$33 per person

Course One

Beef cheek ravioli, crayfish and celery root hash, lobster jus

or

Eel and shrimp terrine, hearts of palm, grapefruit salad

or

Baby arugula, roasted beets, hazelnut and manchego tuille

Course Two

Herb crusted whitefish, black truffle, brussel and prawn slaw, sweet potato, chestnut jus

or

Buttermilk poached chicken breast, foie gras sauce, carrot risotto cake, spinach,  
portabella jus

or

Semolina gnocchi, oyster mushrooms, arugula, confit baby turnips

Course Three

Chocolate praline terrine with Hazelnut ice cream, coffee foam, candied hazelnuts

***\*\$44 menu includes a foie gras supplement to any entrée chosen\****