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BOKA BRIGHTENS DINING WITH EARLY SPRING MENU

*Refreshed menu, more “Urban Bites” and tempting cocktails
put the “cool” in the season*

SEATTLE—(February 6, 2007)—They’ve raved and reviewed since its June opening, and Seattle’s BOKA KITCHEN+BAR has responded by giving the people more of what they love with a **refreshed menu, daily lunch specials, more urban bites**, and seasonably **crisp cocktails**.

This ultra-luxe restaurant, showcasing urban American cuisine, hand-crafted cocktails and contemporary surroundings, received recent acclaim as a don’t-miss Seattle destination in the travel section of the *Los Angeles Times*, *The New York Times*, and *Bon Appetit*. Additionally, *USA Today* proclaimed that BOKA “helped put Seattle on the map as a nightlife destination.” Chef Seis Kamimura, the mastermind behind BOKA’s “Bold Original Kitchen Artistry,” presents a refreshed host of temptations during lunch, dinner, cocktail hour and weekend brunch.

BOKA offers five delicious new reasons to do lunch every day of the week with **daily lunch specials**. Enjoy a delectable **Dungeness Crab Louie** with avocado, tomato, sieved egg, olives, romaine every Monday. Go French on Tuesday with **Duck Cassoulet**, a flavor-rich blend of duck confit, butter beans and spicy pork sausage. Wednesday comforts with a pan seared **Veal Parmesan** tenderloin served with pappardelle, tomato sauce and mozzarella de buffalo. Go Southern on Thursday with pan roasted **Shrimp & Grits**, a medley of shrimp, spicy broth, soft grits, rosemary and garlic. End the week with pan fried **Petrale Sole**, served with lemon caper butter and chili and garlic rapini. All daily lunch specials, \$12.

Come dinner and cocktail time, **urban bites** (served in twos) tease with the likes of the **Oyster Po’Boy**, boasting Hama Hama fried oysters and a spicy remoulade (\$4); **Blini and Caviar** el rey icoa white chocolate blinis and paddlefish caviar (\$5); and **Dungeness Crab Salad in “nest,”** mango “yolk”, ginger aioli, phyllo nest (\$5).

Ready for starters? Among the many choices, **Mushroom Bisque** warms things up with truffle oil & parmesan (\$4/7) and the **Maine Lobster Salad** mixes avocado purée, mache, grapefruit, shaved fennel, spicy citrus vinaigrette (\$13).

Mains call for **bigger appetites**. Consider the **Four Mushroom Pasta**, featuring wild and cultivated mushrooms with angel hair pasta, parmesan and fresh parsley (\$17); Kamimura’s reinterpreted **Shake and Bake Chicken** with braised root vegetables, potato puree, madeira, and fresh majoram (\$19); and **Wild Striped Bass** with celery root purée, wilted escarole and little neck clam broth (\$25).

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What do a work of art, a spiritual doctor, and a dose of Wall Street have in common? They're all part of the newly named **lineup of alluring cocktails**. Find beauty in the **Rayne** (\$9) the thoughtfully composed, apple-n-peach cocktail using Van Gogh apple vodka and lemon sour, azure with blue Curacao. Magical flavor is served in the **Shaman** (\$8), comprised of Barbancort 8-year rum, Liquor 43, tart juices and a vanilla sugar rim crowned aptly with two sage leaves. More fun than stocks and bonds, consider investing in the **Wall Street** (\$9) – nutty, smooth and frothy with Elijah Craig, Nocello, an orange muddle, and garnished in candied walnut. For those thirsting an alcohol-free number, BOKA quenches with fun drinks such as the **Cactus Cooler**, made with prickly pear puree, ginger ale and squeezed with lime.

Those who care to nibble will love BOKA's happy hour, when all bar menu items are priced 50 percent off. Well drinks are \$4.75, select draught beers, \$3 and select red and white wine are \$5 per glass. Hours are Monday through Friday, 3 to 6 p.m., and additional late night happy hour periods Monday through Friday, 10 p.m. to midnight and Friday and Saturday from 10 p.m. to 1 a.m., perfect as a pre- and post-function junction.

Discover BOKA KITCHEN+BAR's urban American cuisine at Madison and First in Downtown Seattle. Hours of operation are Lunch, Monday - Friday: 11 a.m. - 2:30 p.m.; Brunch, Saturday - Sunday: 10 a.m. - 2:30 p.m. and Dinner, Nightly: 5:30 - 10 p.m. Valet parking is available (\$7.50). BOKA is open for lunch, dinner, happy hour, late night dining, and weekend brunch. Call 206-357-9000 or visit www.bokaseattle.com for more information.

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