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## **BITE INTO BOKA'S BIRTHDAY BEST**

*An amazing prix fixe menu with optional wine pairing affords an opportunity to try even more of a good thing*

SEATTLE—(June 12, 2007)—Maybe it's the chic surroundings, the creative, habit-forming menu, or the people who love to serve you. Whatever the case, BOKA KITCHEN + BAR has flourished as an ultra-luxe restaurant destination raved about for its innovative urban American menu, hand-crafted cocktails and spirited atmosphere. To toast its first year of success, BOKA is celebrating its birthday with a five-course dinner menu and optional wine pairing starting Sunday, June 24 and ending Saturday, June 30. The dinner is \$50/person with optional wine pairing an additional \$20.

"We're thrilled to share this celebration with the many guests who've made BOKA so successful," said BOKA General Manager Marc Papineau. "There are delicious items to enjoy everyday, but this menu truly brings the best flavors and seasonal ingredients together for a fantastic dining experience at a great value."

The first course brings **poached scallop mousse on arugula** (*BOKA house brut rosé 1999 Willamette Valley*); followed by **alpine strawberries and balsamic vinaigrette with mixed field greens**; (*Cedergreen Cellars rosé 2006 Columbia Valley*). In true Northwest spirit, the third course offers **copper river salmon** with creamed corn, chanterelle mushrooms, mission figs, walla walla onion jam and bacon jus (*Domaine Drouhin "Arthur" chardonnay 2005 Willamette Valley*), followed by an intermezzo of cucumber melon sorbet, cucumber mint salsa. Then dive into the main course, a succulent **pan roasted muscovy duck breast** (*Montinore pinot noir 2005 Willamette Valley*) and a surprise **birthday dessert** (*Distefano "St. Johns" 2003 Columbia Valley*).

***As an added gift, BOKA will include a bottle of house-labeled BOKA sparkling rosé for any table (two or more guests) that exclusively orders the birthday menu.***

BOKA received acclaim over its first 12 months 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."

Discover BOKA KITCHEN+BAR's birthday menu and 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](http://www.bokaseattle.com) for more information.

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