

SMALL

Oysters Rockefeller* \$4.5 ea.
east coast oyster / pernod spinach / hollandaise

Short Rib Tartare* \$16
crispy fingerling potato & parsnip / pickled egg yolk / parmigiano

White Tuna Crudo* \$18
ruby red grapefruit / shishito / avocado / ponzu

Beet “Mezzaluna” Salad \$11
aged goat cheese / hazelnut / boca farm greens

Grilled Romaine \$10
anchovy garlic emulsion / parmigiano / grilled bread

Seared Diver Scallop & Brussels Sprouts \$24
frisée / watercress / brown butter truffle vinaigrette / parmigiano

Blue Oven Bad Boy Bread \$2
mild sourdough / vermont creamery artisanal butter

tasting / full
*These items can be served raw or undercooked. Consuming raw or partially cooked food increases the potential for foodborne illness.

PASTA

Gnocchi con Fonduta \$14
crispy potato dumplings / perigord truffle / taleggio fonduee

Onion & Almond Cappellacci \$13 / \$26
violet mustard / broccolini / lemon supreme

Tajarin Bolognese con Prosciutto \$13 / \$26
housemade pasta / meat & tomato ragu

RISOTTO

Burgundy Truffle \$17 / \$34
butternut squash / hazelnut / parmigiano

Amish Chicken \$29
wild mushroom / heirloom carrot / black truffle

Lobster & Scallop \$17 / \$34
coral / tomato confit / sauce américaine

FISH

Branzino a la Plancha \$18 / \$36
sautéed spinach / tarragon vin blanc / lardon

Scottish Salmon a la Plancha* \$17 / \$34
herb cream / marble potatoes / smoked roe

Diver Scallop \$38
roasted spaghetti squash / cranberry / pepita / pickled pumpkin / brown butter miso

MEAT

Boca Burger* \$16
brioche bun / sauce maison / cheese / red onion / tomato

Beef Wellington* \$52
foie gras mushroom duxelle / truffle sauce / prosciutto

40-Hour Pot Roast \$35
roasted root vegetables / fingerling potatoes / beef jus

