



**SEATTLE
RESTAURANT
WEEK**

How To Cook A Wolf – Madison Park Seattle Restaurant Week \$50

Appetizer (Choose One)

Sea Wolf Bread Service, Fennel Honey Butter, Roasted Garlic, Aged Balsamic
Marinated Olives, Citrus, Calabrian Peppers, Coriander, Olive Oil
Baby Beets, Crouton, Basil, Sundried Tomato, Pistachio, Ricotta
Buffalo Mozz, Fig, Blood Orange, Saba, Rosemary Crackers
Belgium Endive, Pear, Gorgonzola, Charred Green Garlic Vinaigrette
Wagyu Beef Short Rib Carpaccio, Calabrian Chili, Castelvetrano Olives, Garlic, Olive Oil
Yeast Polenta Fritters, House Ricotta, Chestnut Honey, Sage

Pasta (Choose One)

Pappardelle, Wild Mushroom, Nettle Pesto, Mint, Parmesan
Potato Gnocchi, Smoked Pork Shank, Carrot Sofrito, Ricotta Salata
Bucatini Amatriciana, Guanciale, Tomato, Red Onion, Pecorino
Sea Scallops, Sweet Onion Sugo, Asparagus, Pea Tendrils
Pork Chop, Cauliflower Puree, Charred Spring Onion, Aged Balsamic
(Fried Panelle Verbal Veggie Options as needed)

Dessert (Choose One)

Ricotta Cannoli, Pistachio, Chocolate, Orange Zest
Vanilla Panna Cotta, Rhubarb, Blueberry
Seasonal Sorbetto, Salted Shortbread Cookie
Gelato, Salted Shortbread Cookie