



SEATTLE RESTAURANT WEEK

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

First Course (For the table to Shar)

Mixed baby Lettuces

Green Goddess Dressing, Shallot, Radish

Ahi Tuna Crudo

Huckleberry, Cucumber, Basil

Yeastied polenta Fritters

Chestnut Honey, Whipped Ricotta, Fried Sage

Second Course (One selection per guest)

Rigatoni Amatriciana

Tomato, Red Onion, Guanciale, Pecorino

Carnaroli Risotto

Cabbage, leeks, mint and lemon

Sea Scallops

Turnip puree, shallot, carrots

Porchetta

Roasted potatoes, radicchio, spicy apple mustard, hazelnut pangrattato

Dessert (One selection per guest)

Amaretto cake, creme anglaise, roasted pear, cocoa crumble

Pumpkin panna cotta, cardamon pumpkin, candied pepitas