



SEATTLE RESTAURANT WEEK

How To Cook A Wolf – Queen Anne Seattle Restaurant Week \$50

Appetizer (choose one)

*Marinated Castelvetrano Olives, Garlic, Chili, Citrus
*Sea Wolf Sourdough, Fennel-Honey Butter, Confit Garlic, Balsamic
Ahi Tuna Crudo, Banyuls Gastrique, English Pea, Amaranth, Sorrel
Insalata Primavera Gem Lettuce, Sunflower Vinaigrette, Fennel, Snap Pea, Pecorino
Charred Broccolini Whipped Ricotta, Bagna Cauda, Pangrattato
Burrata, Apricot Mostarda, Frisee, Pistachio

Pasta *or* Entree (choose one)

Risotto, Nettle Romesco, Hazelnut, Mushroom Sott'olio
Gnocchi, Pork Sugo, Celery Root, Truffle, Pecorino
Rigatoni, Wild Boar Bolognese, Chili, Garlic, Grana Padano
Alaskan Halibut, Favette, Radish, Sunflower, Taggiasca Pangrattato
Wagyu Zabuton Steak, Baby Carrot, Spring Onion, Charred Salsa Verde

Dessert (Choose One)

Lemon Tart, Candied Lemon, Mint
Flourless Chocolate Cake, Sesame Caramel, Puffed Wild Rice