



SEATTLE RESTAURANT WEEK

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

First Course (For the table to Shar)

Steak Tartare

Champagne vinaigrette, smoked roe, seeded crackers, urfa biber

Winter Greens

Endive, treviso, arugula. Pears. Hazelnut vinaigrette

Burrata

Beets, pickled caraway seeds, fennel, mint

Second Course (One selection per guest)

Carnaroli Risotto

Leeks, mushrooms, pecorino, balsamic vinaigrette

Spaghetti Nero

Anchovy, chili, basil, tomato, pangrattato, grana

Alaskan Halibut

Parsnip, garlic, escarole, lemon

Porchetta

Apple mostarda, collard greens

Dessert (One selection per guest)

Amaretto cake, roasted pear, creme anglaise, cocoa crumble

Pumpkin panna cotta, cardamon pumpkin, candied pepitas