

# How to Cook a Wolf- Queen Anne

Spring SRW - 2025

\$65 Per Guest

## Add Ons:

### **Sea Wolf Sourdough**

fennel honey butter, roasted garlic, aged balsamic 14

### **Bone Marrow**

shallot jam, sourdough 21

### **Marinated Olives**

citrus, calabrian chili, thyme 9 (VG,GF)

## Starters (choose one per guest)

### **Steak Tartare**

dijonaise, capers, shallots, cured egg yolk, black pepper crackers

### **Ahi Crudo (GF)**

rhubarb vinaigrette, huckleberry granita, basil oil, pickled fresno

### **Kale Salad (VG, can be GF)**

cacio e pepe vinaigrette, marcona almonds, pickled cherry, pangrattato

### **Burrata**

prosciutto, peas, mint, grilled bread

### **Asparagus (VG)**

aleppo ricotta, hot honey, fried shallots

## Mains (choose one per guest)

### **Agnolotti (VG)**

fava beans, mascarpone, pea tendrils

### **Rigatoni (can be GF)**

genovese ragu, tomato, calabrian chili, ricotta salata, basil

### **Conchiglie (can be GF)**

mussels, 'nduja pangrattato, tomato, garlic, herbs

**Steak (GF)**

marble potatoes, spring onion, salsa verde

**Halibut (can be GF)**

romesco, asparagus, wild rice, gremolata

**Risotto (GF)**

Creamed spinach, asparagus, cured egg yolk

**Dessert (choose one per guest)**

**Salted Caramel Gelato or Lemon Sorbetto**

Shortbread cookie

**Cannoli**

Ricotta, Orange, Pistachio, Chocolate