

How to cook a wolf.

How to Cook a Wolf, Queen Anne \$65 per person

Appetizers:

Item: **Gem Lettuces**

Description: Treviso, Kohlrabi, Bottarga Vinaigrette, Brown Butter Gremolata

Item: **Burrata**

Description: Beets, Citrus, Pistachio, Mint

Item: **Confit Duck Leg**

Description: Potato, Ricotta, Pickled Red Onion, Cured Yolk, Mustard Seed

Item: **Mushroom Bruschetta**

Description: Fontina, Garlic, Rosemary

Item: **Ahi Crudo**

Description: Plum Gastrique, Pear, Fennel, Pine Nut, Urfa Biber

Item: **Polenta Fritters**

Description: Ricotta, Chestnut Honey, Sage

Item: **Venison Tartare**

Description: Black Pepper, Pickled Cherry, Crostini

Entrees:

Item: **Mushroom Sugo**

Description: Foraged Mushrooms, Polenta, Grana Padano, Greens

Item: **Tonarelli**

Description: Potato, Guanciale, Black Pepper, Pecorino, Parsley

Item: **Creste di Gallo**

Description: Wild Boar Bolognese, Mushroom, Ricotta, Chili Oil, Herbs

Item: **Black Cod**

Description: Parsnip, Pancetta, Pear, Delicata Squash

Item: **Roast Chicken**

Description: Cannellini Bean, Butternut Squash, Chard, Cipollini Agrodulce

Item: **Pork Osso Bucco**

Description: Fregola, Caponata, Apple, Frisse

Dessert:

Item: **Pumpkin Panna Cotta**

Description: Salted Caramel, Lemon-Ginger Crumb

Item: **Chocolate Hazelnut Cake**

Description: Grand Marnier Anglaise

Item: **Chocolate Gelato**

Description: Olive oil and Sea Salt

Item: **Lemon Sorbetto**

Description: Agrumato and Sea Salt

Upgrades:

Item: **Sea Wolf Sourdough**

Description: Fennel-Honey Butter, Confit Garlic, Balsamic 11.

Item: **Marinated Olives**

Description: Garlic, Citrus, Herbs 7.

Item: **Marrow Bone**

Description: Shallot Jam, Sourdough Toast 21.