

# How to Cook a Wolf- Madison Park

Spring SRW - 2025

\$65 Per Guest

## Add Ons:

### **Sea Wolf Sourdough**

fennel-honey butter, garlic confit, balsamic

### **Marinated Olives**

citrus, calabrian chili, thyme

### **Duck Liver Mousse**

rhubarb-fennel mostarda, saba, crostini

## Starters (choose one per guest)

### **Asparagus Salad**

leek, n'duja aioli, pecorino, cured egg yolk

### **Baby Lettuces**

fennel, english peas, herb buttermilk dressing, focaccia crouton

### **Burrata**

rhubarb and beet compote, mint, urfa biber, crostini

### **Hamachi Crudo**

hibiscus gel, pickled rhubarb, jalapeno, basil oil

### **Wagyu Beef Carpaccio**

calabrian chili, castelvetrano olive, garlic, parmesan

### **Polenta Fritter**

house ricotta, chestnut honey, sage

## Mains (choose one per guest)

### **Agnolotti**

sweet pea, chevre, mint, hazelnut, parmesan

### **Strozzapreti**

beef bolognese, oregano, pecorino

**Spaghetti**

anchovy, garlic, chili flake, mint, parmesan

**Halibut**

peas, maitake mushroom, almond nettle sauce, pickled shallot

**Hanger Steak**

black pepper demi, yukon gold potato, scamorza fonduta, grilled asparagus

**Pork Chop**

cannellini bean ragout, charred broccolini, leek jam, juniper sauce

**Dessert (choose one per guest)****Pistachio Cake**

vanilla gelato, shortbread crumble

**Seasonal sorbetto**

shortbread cookie

**Wine Bottle Specials:**

Purato White (Pinot Grigio, Catarrato), \$45 (8.40 cost)

Purato Red (Nero d'Avola), \$45 (8.40 cost)

2021 Jaine 'Evergreen' Chardonnay \$50 (10.00 cost)

2021 Nada Giuseppe Dolcetto \$50 (11.00 cost)

2023 Esja Orange Rousanne \$60 (13.99 cost)

2017 Cote di Franze 'Ciro Rosso' Gaglioppo \$60 (14 cost)

**Cocktail Specials:**

Vermouth Spritz: Cocchi Vermouth di Torino, Sparkling Wine, Soda \$15 (1.82 cost)

Beet Negroni: Gin, Campari, Beet-Infused Vermouth \$16 (1.99 cost)

