

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 (4)

Bone Marrow

shallot jam, sourdough 21 (5.5)

Marinated Olives

citrus, calabrian chili, thyme 9 (VG,GF) (2.1)

Starters (choose one per guest)

Steak Tartare

dijonaise, capers, shallots, cured egg yolk, black pepper crackers (6)

Ahi Crudo (GF)

rhubarb vinaigrette, huckleberry granita, basil oil, pickled fresno (5.75)

Kale Salad (VG, can be GF)

cacio e pepe vinaigrette, marcona almonds, pickled cherry, pangrattato (4.25)

Burrata

prosciutto, peas, mint, grilled bread

Asparagus (VG)

aleppo ricotta, hot honey, fried shallots (4)

Mains (choose one per guest)

Agnolotti (VG)

fava beans, mascarpone, pea tendrils (6.5)

Rigatoni (can be GF)

genovese ragu, tomato, calabrian chili, ricotta salata, basil (7)

Conchiglie (can be GF)

mussels, 'nduja pangrattato, tomato, garlic, herbs (7.5)

Steak (GF)

marble potatoes, spring onion, salsa verde (10)

Halibut (can be GF)

romesco, asparagus, wild rice, gremolata (9.5)

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