

how to cook a wolf.

SEATTLE RESTAURANT WEEK
65 PER PERSON



PAIR IT +39

Course-by-course wines, picked to match.

For the Table (choice of)

Insalata (v)

gem lettuce, spring vegetables, lemon-honey vinaigrette, toasted croutons

Burrata (v)

asparagus, chamomile honey vinaigrette, caraway crumble, chive blossom

Hamachi Crudo* (gf)

seasonal

Polenta Fritter (v)

house ricotta, chestnut honey, sage

Steak Tartare*

dijon, chive, cured egg yolk, black pepper cracker

add-ons

Seawolf Sourdough + 14

fennel-honey butter, roasted garlic, aged balsamic

Marinated Olives +9

citrus, calabrian chili, thyme

Chicken Liver Mousse * +21

seasonal agrodolce, house-made cracker

Entrées (choice of)

Nettle Pansotti (v)

nettle ricotta, lemon butter, lemon-marjoram dust, pea tendrils, parmigiano crema, marjoram oil

Casarecce

green peas, pea tendrils, lemon, pecorino, hazelnut, spring garlic, parma prosciutto

Papardelle

pork cheek ragù, fava beans, pecorino, mint, dill, asparagus, crème fraîche, mustard seed, fresno chili

Pacherri

octopus ragù, wild fennel, chili oil, gremolata, chili crisp

Halibut * +10

baby leeks, smoked mussel velouté, kosho aioli, green apple

New York Steak * +10

potatoes millefoglie, roasted pearl onion, fava aioli, piquillo purée, nasturtium, red cress, jus

Desserts (choice of)

Tiramisu

ladyfinger, mascarpone, espresso

Seasonal Sorbetto

shortbread cookie

We do not accept cash payments. No cash kept on premises.

*The King County Department of Health would like to inform you that consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

ESR has added 20% Service Charge to the tab that is retained (100%) by the house. Every ESR employee is paid an equitable and agreed upon hourly wage. Gratuities are not expected, and any that are left are split among hourly staff only, never salaried managers.