

how to cook a wolf.

SEATTLE RESTAURANT WEEK

65 PER PERSON

For the Table (choice of)

Winter Chicory Salad (v)

winter chicories, celery, roasted shallot, cider burnt honey vinaigrette, apple, goat cheese, caraway crumb, parsley

Burrata (v)

coffee glaze, concord verjus gelée, smoked maldon, grapes, treviso, cress

Scallop Crudo* (gf)

clarified apple consomme seasoned with kombu, pine oil, puffed wild rice, crysanthemum, black lime, mugolio

Yeasted Polenta Fritters (v)

whipped 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

Entreés (choice of)

Paccheri

smoked mussel, red pepper-shellfish fumet, saffron gastrique, scallion

Casarecce (v)

celery root, mint, black pepper, pagrattato, tarragon oil

Papardelle

lamb ragout, salsa verde, soy, garlic chips

Gnocchi (v)

carrots, harissa, olives, crème fraîche, parsley, pepitas, cocoa nibs

Black Cod*

pear, turnip, turnip pavé, parsley, pink peppercorn, black lime gastrique

Duck*

leg confit-roasted croquette, treviso, bay leaf-black cardamom jus, cipollini, chestnut purée

Desserts (choice of)

Tiramisu

ladyfingers, 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.

One House Hospitality has added 20% Service Charge to the tab that is retained (100%) by the house. Every One House 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.