

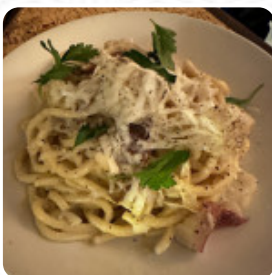


How to Cook a Wolf Menu

<https://menuweb.menu>

Queen Anne & Lake Union, 2208 Queen Anne Ave N, Seattle, United States

+12068388090 - <https://ethanstowellrestaurants.com/restaurants/how-to-cook-a-wolf-queen-anne-seattle>



The menu of *How to Cook a Wolf* from [Seattle](#) includes **96** dishes. On average the **dishes or drinks on [the menu](#)** cost approximately \$15.4. You can view the categories on the menu below.

How to Cook a Wolf Menu



Salads

BEET SALAD \$13.0

Non Alcoholic Drinks

WATER

Alcoholic Drinks

ESPRESSO MARTINI

Salad

BABY GEM LETTUCE

Gnocchi

GNOCCHI

Side Dishes

LOLLIPOP KALE \$9.0

Rice

RISOTTO

Beef Dishes

BEEF CARPACCIO \$15.0

Antipasti - Starters

CARPACCIO

Noodles

BUCATINI \$16.0

Spirits

MARTINI

Snacks & Side Dishes

MIXED FRIED SEAFOOD \$16.0

Main

BLOOD ORANGE SORBET

Beverages

WATER BOTTLE

Small

MARINATED CASTELVETRANO OLIVES \$6.0

Coffee

ESPRESSO

First Course

CRISPY SEMOLINA GNOCCHI

Soup And Salad

TUSCAN KALE SALAD \$11.0

Plates

GRILLED PEAR BRUSCHETTA \$13.0

Second Course

RICOTTA AND FENNEL RAVIOLI

Cold

HAMACHI CRUDO \$15.0

Seasonal Vegetables

DELICATA SQUASH \$14.0

How to Cook a Wolf Menu



Sides & Snacks

POLENTA FRITTERS \$12.0

Apps / Soup / Salads

BRAISED PORK CHEEKS \$26.0

Capuccino

SQUAB

Continuer

JOHN DORY

American Kobe

BRAISED SHORT RIBS

Antipasti

ROASTED CARROT SALAD \$12.0

BURRATA

Sauces

DIPS

MEAT SAUCE

Appetizer

TARTARE

STEAMED MUSSELS \$15.0

Pasta - Plain

POTATO GNOCCHI \$19.0

PACCHERI \$19.0

Starters

RICOTTA BRUSCHETTA

SEARED SCALLOPS \$27.0

KUSHI OYSTER

Second Course (Choose One)

LUMACHE NERI, LOBSTER, PRESERVED LEMON, THYME, LOBSTER CREAM SAUCE

BUCATINI CACIO E PEPE, TRUFFLE PECORINO, KALE, BLACK PEPPER

BLACK TRUMPET RISOTTO, MARJORAM, TALEGGIO PUDDING

Main Course (Choose One)

PORK CHEEKS, SUNCHOKE, PANCETTA, CELERY, MUSTARD SEEDS

GRILLED WAYGU COULOTTE, DUCK FAT POTATOES, ONION AGRODOLCE, RED WINE SAUCE, WATERCRESS

SEARED AHI TUNA, WILD WATERCRESS, BLOOD ORANGE, TAPENADE

Dessert (Choose One)

COMPOTE SORBETTO

CHOCOLATE CREAM CHEESE FROSTING

PISTACHIO/ALMOND CRUST

Entrées

SQUID

CHICKEN LIVER MOUSSE \$14.0

STEAK TARTAR

SALUMI BOARD \$17.0

Pasta

PASTA BOLOGNESE

How to Cook a Wolf Menu



RAVIOLI
HEIRLOOM PUMPKIN AGNOLOTTI \$17.0
PAPPARDELLE

Restaurant Category

BAR
VEGETARIAN
DESSERT
ITALIAN

First Course (For The Table)

HAMACHI CRUDO, GRAPEFRUIT, CAMPARI, TAGGIASCA OLIVES, MINT
FRITTO MISTO, FENNEL, MUSHROOMS, SAFFRON AIOLI, ORANGE
SHIGOKU OYSTER FENNEL MIGNONETTE
MIXED GREENS, HARICOT VERT, CROUTON, CHAMPAGNE VINAIGRETTE
FOIE GRAS TORCHON, CROSTINI, SABA
PANNISE, CASTELVETRANO OLIVES, ZA'ATAR YOGURT

These Types Of Dishes Are Being Served

PASTA
DESSERTS
SALAD
BREAD

PORK CHOPS
SPAGHETTI \$17.0

Dessert

RICOTTA CHEESECAKE
MALTED CHOCOLATE BROWNIE
MEYER LEMON PANNA COTTA
SORBET
TIRAMISU
PANNA COTTA
DEVIL'S FOOD ROLL CAKE

Ingredients Used



DUCK
MOZZARELLA
CHOCOLATE
LETTUCE
GARLIC
BROCCOLI
BUTTER
BEEF
CHEESE
PORK MEAT
HONEY
CHILI
SCALLOP
SHRIMP
HALIBUT
SCALLOPS

How to Cook a Wolf Menu



How to Cook a Wolf

Queen Anne & Lake Union, 2208
Queen Anne Ave N, Seattle,
United States

Opening Hours:

Monday 17:00-23:00
Tuesday 17:00-23:00
Wednesday 17:00-23:00
Thursday 17:00-23:00
Friday 17:00-00:00
Saturday 17:00-00:00
Sunday 17:00-23:00

Made with [Menu](#)

