

HAYMAKER

SEATTLE RESTAURANT WEEK

Sunday-Thursday | 10.25 – 11.21

For the Table:

Burrata

squash, pickled mustard seed, grilled bread

Seared Albacore*

calabrian chili, avocado, citrus

Brussels Sprouts

hazelnut dukah, crème fraiche

Romaine Hearts

fig caesar dressing, breadcrumbs, parmesan

Choice of Entree:

Risotto

prawn, clam, rockfish, saffron, fennel

Short Rib

teriyaki, celery root, fried herbs

Tonnarelli

pine nut pesto, pecorino

Choice of Dessert:

Sorbet

vanilla cookie, mint

Chocolate Cake

berry compote, churro

Zeppole

crème anglaise

35 per person | 20 wine pairing optional

** Washington state health department wants you to know that consuming raw or undercooked increases your risk of foodborne illness*