

HAYMAKER

SEATTLE RESTAURANT WEEK

Sunday-Thursday | 04.01.21-04.30.21

For the table:

Charred Asparagus

charred lemon aioli, breadcrumb

Hamachi Crudo*

pickled apple, serrano chili, micro greens

Burrata

nettle pesto, pine nut, crostini

Meatballs

olive, tomato, chives

Choice of Entree:

Conchiglie

english pea, wild mushroom, mint

Seared Tuna*

new potato, fava bean, artichoke

Short Rib

white wine, spring onion, cabbage

Entree supplement:

Prime New York Steak

house-made french fries, red wine, bone marrow

Halibut

new potato, fava bean, artichoke

Choice of Dessert:

Chocolate Terrine

shortbread, chantilly

Cara Cara Sorbet & Vanilla Ice Cream

crispy cookie

Blue Cheese

honey, cracker

35 per person | 50 per person | 20 wine pairing

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