

HAYMAKER

Seattle Restaurant Week

-35-

1st

for the table

Charred Asparagus

lemon hollandaise, breadcrumb

Hamachi Crudo

pickled apple, serrano chili, celery leaf

Burrata

green garlic, pine nut, crostini

Meatballs

olive, tomato, anchovy

Entree

choice of

Conchiglie

english pea, wild mushroom, mint

Seared Tuna

new potato, fava bean, artichoke

Short Rib

white wine, spring onion, cabbage

Prime New York Steak

*house made french fries,
red wine, bone marrow
(supplement 15)*

Halibut

*new potato, fava bean, artichoke
(supplement 15)*

Dessert

choice of

Chocolate Terrine

ganache, chantilly

Kumquat Sorbet

shortbread, prosecco, mint

Blue Cheese

honeycomb, cracker lemon sorbet