

HAYMAKER

SEATTLE RESTAURANT WEEK
OCT 24th - NOV 6th

For the Table

Hamachi Crudo

fennel-ginger confit, tobiko caviar

Burrata

pumpkin marmalade, pumpkin seed, saba

Crispy Brussels Sprout

walnuts, apple, breadcrumbs

Taleggio Arancini

saffron aioli, chive

Choice of Entrée (Choose 1)

Conchiglie

basil pesto, sausage, broccolini, olive

Hanger Steak

horseradish potato, mushrooms, truffle demi

\$15 SUB STEAK New York Strip

Rockfish

savoy cabbage, radish, kumquat mustarda

\$15 SUB FISH Halibut

Choice of Dessert (Choose 1)

Chocolate Torte

cacao nib brittle, malt gelato

Olive Oil Cake

blackberry jam, chantilly

\$28 wine pairing optional

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