

# HAYMAKER

## SEATTLE RESTAURANT WEEK

10/24–11/04

35

1<sup>st</sup>

(for the table)

**LITTLE GEM LETTUCE**

*green goddesses, breadcrumbs*

**SMOKED RICOTTA**

*honey, black pepper, crostini*

**POLENTA**

*soft egg, lardo*

**BRUSSELS SPROUTS**

*caper vinaigrette*

∞

2<sup>nd</sup>

(choice of)

**TONNARELLI 'al limone'**

*pecorino, chili*

**PORK SHOULDER**

*chickpeas, sofrito*

**ROCKFISH**

*green cabbage, lemon aioli*

**NEW YORK STRIP STEAK**

*house cut french fries, bone marrow demi glace*

15 supplement

∞

3<sup>rd</sup>

(choice of)

**CHOCOLATE TORTE**

*cacao nib brittle, malt gelato*

**GRAPEFRUIT MINT SORBET**

*olive oil, maldon salt*

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