HAYMAKER

SEATTLE RESTAURANT WEEK OCT. 23-NOV 6

all menus subject to change \$35

FOR THE TABLE:

AHI CRUDO* caper vinaigrette, crispy garlic, herbs

BURRATA guanciale, rapini, crostini

GEM LETTUCE green goddess, sieved egg, pickled shallot

PROTEIN: (CHOICE OF)

PORK BELLY brussels sprouts, celeriac, quince jus (SUBSTITUTE PORK SCHNITZEL* \$15)

SEAFOOD BRODETTO sole, mussels, prawns, saffron (SUBSTITUTE HALIBUT \$15)

FUSILLI wild mushroom, crème fraiche, black pepper

NEW YORK STEAK* bone marrow, red wine jus (\$25 supplement)

DESSERT: (CHOICE OF)

CRANBERRY UPSIDE-DOWN CAKE white chocolate, honeycomb

PAVLOVA lemon curd, mascarpone, pomegranate

SUPPLIMENTAL ADD ONS:

1/2 DOZEN OYSTERS* mignonette, lemon \$25

GH FOCACCIA brown butter, olive oil \$8

HOUSE CUT FRENCH FRIES herbs, ketchup, aioli* \$9

BUCATINI cured pork, tomato, red onion, parmesan \$26

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