

HAYMAKER

SEATTLE RESTAURANT WEEK

FALL 2022

~35~

1st ~ for the table

Ahi Crudo*

caper vinaigrette, fried garlic

Burrata

crostini, rapini, balsamico

Little Gem

green goddess, sieved egg, pickled onion

Sformato

butternut squash, guanciale, gorgonzola dolce

Entree ~ choice of

Pork Belly

brussels sprouts, celeriac, jus

-substitute **PORK CHOP*** +15

Brodetto

sole, mussels, prawns, saffron

-substitute **HALIBUT** +15

Fusili

wild mushrooms, creme fraiche, black pepper

Dessert ~ choice of

Cranberry Upside-Down Cake

white chocolate, honey comb

Pavlova

lemon curd, mascarpone cream, pomegranate

Supplemental ~ ADD ONS

G.H Focaccia 6

butter

Oysters By The Half Dozen* mkt

shallot mignonette, lemon

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