

HAYMAKER

Seattle Restaurant Week

April 14th – 27th

3-courses \$50

Wine pairing \$25

First Course

(Shared for the table)

HAYMAKER SALAD

baby gem, green goddess, herbs, shallot

GRILLED ASPARAGUS

lemon vinaigrette, parmesan

BURRATA

arugula pesto, pine nuts, crostini

ARANCINI

fontina, charred onion crema

Half Dozen Oysters + \$MP

Bread Service + \$10

Second Course

(Choice of one per person)

CAVATELLI

english peas, house made ricotta, lemon

SHRIMP & GRITS

gulf prawn, smoked cheddar, scallion, chili flake

GRILLED PORK CHOP

spring onion, farro, mustard vinaigrette

Desserts

(Choice of one per person)

RASPBERRY CHOCOLATE BROWNIE

whipped cream, coulis

APPLE SORBET

caramel apple butter