

# RESTAURANT WEEK

PIROUETTE  
restaurant + wine shop

Oct 15 - 19

3-course dinner \$50

wine pairing \$20

## *Appetizer*

\*Flounder Crudo

aji amarillo, togarashi pickled garlic scapes,  
pickled chilies  
(GF, F, Z)

or

Mac & Cheese Croquettes

roasted pepper jelly, scallion relish, 4 pcs  
(V, W, E, M)

## *Entrée*

Pork and Beef Bolognese

radiatore pasta, pecorino  
(W, M)

or

Semolina-crusted Fried Branzino Filet

grilled summer squash, roma bean & corn succotash in bagna cauda  
(W, E, M, F)

## *Dessert*

Mignardises

small treats:

orange & ancho fudge, berry tart, lime ice cream with hazelnut crumble  
(V, W, D)



GF/Gluten-free V/Vegetarian

May Contain: W/Wheat E/Egg M/Milk F/Fish S/Shellfish N/Tree Nut Z/Sesame P/Peanut Y/Soy

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.