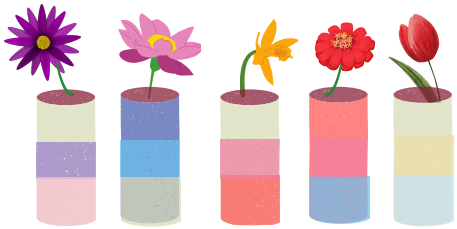
PIROUETTE

café + wine shop



Restaurant Week

Prix Fixe Three-Course Dinner

$55

one appetizer, entrée & dessert

plus a glass of house white or red wine

non-alcoholic beverages may be substituted

Appetizer

Mac & Cheese Croquettes

roasted pepper jelly, scallion relish (2 pcs)

(V, W, M)

Smoked Trout Dip

red onion, focaccia toast

(W, E, M, F)

Entrée

Tagliolini alla Norma

roasted eggplant, heirloom tomatoes, basil

(V, W, M)

Crispy Duck Leg

sweet corn purée, squash & corn custard, bee pollen oil

(GF, E, M)

Dessert

Chocolate Budino

peanut butter crumble, sea salt

(V, W, E, M, N)

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.

No cash accepted (only cold hard cards)