

JULY 31 — AUGUST 9

WELCOME TO

CHEF'S WEEK

COURSE ONE

ROCK SHRIMP & CALAMARI FRITTO MISTO

Spanish pepper, zucchini, garlic aioli

COURSE TWO

(choose one)

TUSCAN BONE-IN STRIP 15oz*

salsa rustica, crispy rosemary and garlic potatoes

ATLANTIC SWORDFISH PICCATA

lemon, capers, white beans

DESSERT

ICE CREAM & PIGNOLI ♦

small batch ice cream — choice of

pistachio ‡, vanilla, chocolate, or strawberry (vegan),

housemade pignoli cookie ‡ ♦

\$66 per guest

Buon Appetito!

* ITEMS CONTAIN RAW/UNCOOKED PRODUCTS. Health code requires us to inform you eating raw, undercooked or cooked to order meat/fish/eggs may cause foodborne illness.

♦ GLUTEN FREE. Many dishes can be prepared gluten-free — ask your server.

While we take care with dietary needs, we're not a gluten-free kitchen. Please use caution.

‡ CONTAINS TREE NUTS OR PEANUTS. Please let your server know if you have any food allergies.

All dishes at Pinyon are 100% seed-oil free.