

WELCOME TO

Restaurant Week

COURSE ONE

OYSTERS*

three oysters, freshly shucked
pink peppercorn mignonette

SEARED FETA & TOMATO

lightly breaded feta, preserved lemon honey

SHRIMP LOUIE ♦

Oishii shrimp, Louie dressing, iceberg

COURSE TWO

CHARCOAL-GRILLED SKEWER

served with basmati rice, tomato, Lebanese slaw

King Trumpet Mushroom ‡

Organic Chicken

B&R Reserve Filet Mignon*

Oishii Shrimp ‡

SAFFRON RISOTTO ♦

Oishii shrimp, merguez sausage

GREEK SALAD ♦

tomato, feta, cucumber, artichoke, vinaigrette

add a charcoal-grilled skewer

King Trumpet Mushroom ‡, Organic Chicken,

B&R Reserve Filet Mignon*, Oishii Shrimp ‡

DESSERT

SEASONAL ICE CREAM ♦

small batch — pistachio ‡, vanilla, chocolate, or strawberry (vegan)

served with a housemade pignoli cookie ‡ ♦

\$55 PER GUEST

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