

PINKY SWEAR
Restaurant Week
Summer 2026

\$60 PRIX FIXE DINNER



First Course

YELLOWFIN TUNA CRUDO

champagne grape, smoked thyme, lemon, dill,
creme fraiche, spiced rice cracker

GRILLED ARTICHOKE

tarragon, mushroom, lemon, cream

RAZOR CLAMS

mango, smoked trout roe, lime, haba ero, mint

BEET SALAD

market beets, whipped goat cheese, candied walnuts,
mint, red onion, champagne vinaigrette

Main Course

PINKY SWEAR BURGER

dry aged brisket burger, bacon,
aged sharp cheddar, house pickles, onion, aioli,
sesame bun, side of fries

MISO SALMON

king salmon, chickpea miso puree, pickled shallots

CHICKEN TENDERS

parmesan, summer truffle, cured lemon, pickled chili

LAMB BUCATINI

lamb pancetta, spring peas, pecorino, lemon, thyme

WAGYU 'ZABUTON' STEAK +\$20

tarragon labneh, white asparagus and calabrian
chili salad

Dessert

GELATO

vanilla | pistachio | tahini

SALTED HONEY PIE

homemade vanilla ice cream, lavender oil

Featured Drinks

COCKTAILS • 18

SWAN CHARIOT

vodka, suze, lavender, grapefruit, meyer lemon, seltzer

WAVEY DAVEY

ilegal mezcal, lo-fi gentian, lime, ginger, passionfruit

WINE BY THE BOTTLE • 60

WHITE | ALBARI O

RED | GARNACHA

ORANGE | RIESLING