

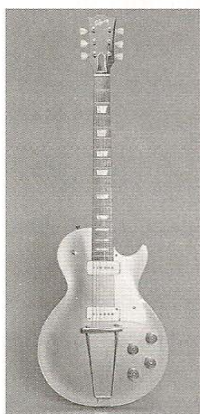
World of Music on Display

MIM's collection consists of more than 12,000 instruments and associated items, representing every country in the world. These instruments were selected for their fine construction, the reputation of their makers, special provenance, or connection to famous performers. More than 3,000 items from MIM's permanent collection will be highlighted at the grand opening in Geo-Galleries that focus on five global regions: Africa and the Middle East, Asia and Oceania, Europe, Latin America and the Caribbean, and the United States and Canada.



Tsuri-Daco (Hanging Drum), Japan, Edo Period (1603-1868), Photo Courtesy of Musical Instrument Museum

Links to World-Renowned Musicians



Les Paul Goldtop Guitar, 1952, Photo Courtesy of Musical Instrument Museum

MIM's Artist Gallery will feature musical instruments linked to world-renowned musicians, as well as video of concert footage, photographs, costumes, and other special items. Highlights include the piano on which John Lennon composed "Imagine," the guitar played by Paul Simon at his legendary Central Park concert, and George Benson's Gibson Johnny Smith model guitar.

Dining

The MIM Restaurant will serve lunch daily, offering an international menu of fresh, seasonal, and local ingredients. The MIM Cafe will be open during all museum hours and will offer a light menu of fresh bakery items and refreshments. Event planning and catering are also available at MIM through the on-site company Bon Appetit.

Hours, Admission, Parking

Hours

Monday through Wednesday, 9 a.m. to 5 p.m.

Thursday and Friday, 9 a.m. to 9 p.m.

Saturday, 9 a.m. to 5 p.m.

Sunday, 10 a.m. to 5 p.m.

Admission is adults (18-64), \$15.00, seniors (65+), \$ 13.00, children (6-17), \$10.00, and children under age 6, free. Music audio equipment included in the admission price.

There is free parking available at the museum.

For Additional Information

@ www.themim.org. The site has an excellent video tour of the museum that visitors can view.

✉ 4725 East Mayo Boulevard, Phoenix, AZ

☎ (480) 478-6000



Kordower Makes Come Back at Pinnacle Grille

By Maxine Rosenberg

What goes around comes around. At least that's the case for Larry Kordower, owner of Pinnacle Grille, formerly the Blu Burger Grill on Alma School and Jomax Roads. In 1990, Larry opened Pizza Peak, the Pinnacle Peak area's sole pizza joint, and thirteen years later sold the successful pizzeria. He moved on to work for several large restaurant and nightclub establishments in California. Now he's back to bring good food and personalized service to local patrons once again.

Play It Again, Sam

The Grille opened in January with a whole new attitude. Larry is out front "schmoozing" with guests and overseeing service. He's intimately involved in every aspect of the restaurant,

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and that's a good thing. Larry's vision is to make Pinnacle Grille a local dining spot where customers are treated like family. To this end, Larry's on hand to extend his personal welcome and hospitality.

In creating the Pinnacle Grille menu, Larry has sustained the popular "Build Your Own Burger" concept, further expanding on a good idea by additionally offering a "Build Your Own Salad." There are designated specialty burgers and specialty salads as well. The new soup category amazingly offers fifteen house-made varieties, some so substantial that a bowl might suffice for a light lunch or dinner. Seems to me that there are more sandwich options (served on whole wheat, sourdough, or rye bread), appetizers, and entrees. Many menu items include one of nine side dishes. Clearly, the name of this restaurant game is flexibility -- give the customers what they want.

More than a Burger between Buns

I've had the burgers, I've had the salads, and they're all good. So for something different, we ordered soup and entrees. Marc had jambalaya; I had lobster bisque. His hearty starter consisted of a smoky tasting broth chock full of spicy Italian sausage, pulled chicken, rice, and interesting spices. The bisque had a medium consistency, a definitive lobster taste, cream, and a bit of sherry, which enhanced the character of the soup.

I ordered the chicken kabob dish, the perfect follow-up to the soup, as it is lighter fare. The kabob chicken breast pieces are marinated in Middle Eastern spices, then grilled and served off the skewer. The chicken is accompanied by a mixed green salad with red onion, cherry tomato halves, and cucumber, as well as a tasty hummus served with pita quarters. There's a garlic dip and Greek dressing on the side. I was pleased with this Mediterranean style plate and would order it again.

Marc liked his fish and chips dish as well. It featured three large Corona Beer battered and deep-fried pollock fillets (that weren't greasy), steak fries, and a very creamy coleslaw. Tartar sauce and lemon wedges sat on the side.

The dessert menu at the Grille was being "tweaked" so the selection was limited to vanilla, chocolate, strawberry, and green tea ice cream and one "drop dead" Five High Chocolate Cake, which is baked off-premises in accordance to Grille specs. As far as I'm concerned, a slice of this cake topped with a scoop of green tea ice cream is the only dessert choice I need. Why confuse the issue when this dense five-layer chocolate tower cake with dark chocolate icing can't be beat?

A Deeper Look

At first glance, Pinnacle Grille appears to be much the same as its predecessor, but there's a lot that's different. From the expanded menu to the full bar with twenty-three beer choices (including three on tap) to the efficiently run family-friendly environment, this place has taken on an identity of its own. There's a coupon in *The Peak* to entice first timers and repeat customers to the Grille. My suggestion, CLIP and GO. You'll be glad you did.

Hours

Lunch & Dinner Daily Indoors or on the Patio
11:00 a.m. - 9:00 p.m., Sunday - Thursday
11:00 a.m. - 10:00 p.m., Friday and Saturday
Take Out, Catering and Private Parties Available

For Additional Information

✉ Pinnacle Grille, 10428 E. Jomax Road
(off Alma School Road)
☎ (480) 515-3500
✉ pinnaclegrille@yahoo.com

Maxine Rosenberg is a resident of north Scottsdale and a member of GPPA's Board of Directors. Her "Dining Out" column has been a favorite with Peak readers for years.

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