

## NIGHTINGALE GROUP MENU

*Served family style, number of dishes will be determined based on the group size*

<b>TO START</b> CHOICE OF THREE	Apple, pear, candied pecan, cheddar, white balsamic Beet, orange, dill, whipped feta, everything crumble Kale, goat cheese, red onion, aged balsamic, hazelnuts Citrus, finger limes, avocado, thai basil, cilantro Antipasti board, prosciutto, burrata, focaccia Smoked tuna dip, pickled celery, espelette, carta di musica Seared albacore tuna, radish, red onion, aguachile Buttermilk fried chicken, spiced maple syrup, sumac, pickles Cauliflower hummus, pickles, sunflower za'atar, sourdough Braised meatballs, san marzano, parmesan, pine nut, basil
<b>ADD ON</b>	Oven fired focaccia - 6
<b>PIZZA.PASTA</b> CHOICE OF THREE	Spicy spianata salumi, piquillo pepper, san marzano tomato Chorizo, pepperoncini, honey, mozzarella Pepperoni, red onion, mozzarella, tomato Guanciale, pineapple, habanero, chives Squash, black truffle, kale, balsamic, almond ricotta Roasted mushroom, fontina, confit garlic, arugula pesto Margherita, san marzano tomato, mozzarella, basil Anchovy, castelvetrano olives, confit garlic, oregano Prosciutto, gorgonzola, pears, arugula Spaghetti, manila clam, jalapeño, scallion, white wine Radiatore, castelvetrano olives, pork cheek ragu, parmesan Rigatoni all'arribbiata, whipped ricotta, basil
<b>LARGE PLATES</b> CHOICE OF ONE	Grilled flat iron steak, cabbage, caraway, hollandaise Roasted pork belly, pears, chorizo vinaigrette Atlantic cod, farro, romesco, pistachio Grilled lamb belly, mint salsa verde, watercress, red onion Roasted half chicken, patatas bravas, lemon, aioli
<b>VEGETABLES</b> CHOICE OF THREE	Baked sweet potato, pickled shallot, prosciutto vinaigrette, chive crème fraîche Roasted brussels sprouts, green apple, cranberries, cider vinaigrette Grilled broccolini, cilantro, cayenne, tahini Kennebec fries, parmesan, garlic chive aioli Grilled carrots, hazelnuts, espresso vinaigrette Roasted cauliflower, cilantro, grapes, turmeric vinaigrette, za'atar Pan roasted shishito peppers, furikake, ranch Wild mushrooms, rosemary, soft fontina, polenta, lemon breadcrumbs
<b>DESSERT</b> CHOICE OF FOUR	Salted caramel pot de crème, vanilla breton, butterscotch Raspberry almond tart, pistachio, lemon chantilly Spiced chocolate ganache, banana caramel, pecans, rum, passionfruit sorbet Black forest mousse, cherry gel, brandy, manuka Dulcey panna cotta, apple, calvados, caramel corn Carrot cake, cream cheese, meringue, maple

*\*We politely decline all requests to modify menu items.*

*\*\*Consumer advisory warning for raw foods: In compliance with the Department of Public Health we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health. x*

**NIGHTINGALE**