

NIGHTINGALE GROUP MENU

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

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| TO START | Spring greens, dates, almonds, orange vinaigrette |
| CHOICE OF THREE | Beet, orange, dill, whipped feta, everything crumble Kale, okanagan goat cheese, pumpkin seeds, radish, aged balsamic Citrus, finger limes, avocado, thai basil, cilantro Arugula, blue benedictine, pickled red onions, lemon dressing Halibut ceviche, avocado, red onion, lime, plantain Seared albacore tuna, grapefruit, serrano, shiso Buttermilk fried chicken, spiced maple syrup, sumac, pickles Cauliflower hummus, chermoula, pickled celery, fife sourdough Braised meatballs, san marzano, parmesan, pine nut, basil |
| ADD ON | Oven fired focaccia - 6 |
| PIZZA.PASTA | Spicy spianata salumi, piquillo pepper, san marzano tomato |
| CHOICE OF THREE | Chorizo, pepperoncini, honey, mozzarella Pepperoni, red onion, mozzarella, tomato Guanciale, pineapple, habanero, chives Asparagus, eggplant, olives, basil pesto Roasted mushroom, fontina, confit garlic, arugula pesto Margherita, san marzano tomato, mozzarella, basil Anchovy, castelvetrano olives, confit garlic, oregano Spaghetti, manila clam, jalapeño, scallion, white wine Radiatore, castelvetrano olives, pork cheek ragu, pecorino Rigatoni all'arribbiata, whipped ricotta, basil |
| LARGE PLATES | Grilled top sirloin steak, pine nuts, pickled shallots, mushroom vinaigrette |
| CHOICE OF ONE | Primrose pork chop, cider braised cabbage, scallion, chili vinaigrette Grilled lamb belly, mint salsa verde, pickles, baba ghanouj Roasted half chicken, rapini, cajun butter, charred lemon Halibut, braised leeks, verjus, clam vinaigrette |
| VEGETABLES | Baked sweet potato, pickled shallot, prosciutto vinaigrette, chive crème fraîche |
| CHOICE OF THREE | Roasted brussel sprouts, green onion, thai chili vinaigrette Grilled broccolini, cilantro, cayenne, tahini Roasted cauliflower, sultana, sunflower seeds, cilantro, turmeric vinaigrette Kennebec fries, ketchup powder, malt vinegar aioli Grilled bok choy, sesame, chili, miso vinaigrette Carrots, chimichurri, hazelnut dukkah, coconut labneh Pan roasted shishito peppers, furikake, ranch Grilled asparagus, stracciatella, gremolata, pickled mustard seeds |
| DESSERT | Salted caramel pot de crème, vanilla breton, butterscotch |
| CHOICE OF FOUR | Raspberry almond tart, pistachio, lemon chantilly Mango mousse, cashew, hazelnut, almond ganache White chocolate elderflower mousse, strawberries, vanilla, tonka bean Earl grey cake, bergamot, orange, chai, feuilletine 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*

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