

## NIGHTINGALE GROUP MENU

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

<b>TO START</b>	Spring greens, dates, almonds, orange vinaigrette
<b>CHOICE OF THREE</b>	Beet, orange, dill, whipped feta, everything crumble Kale, okanagan goat cheese, pumpkin seeds, radish, aged balsamic Watermelon, buffalo mozzarella, aged balsamic, mint Arugula, parmigiano reggiano, pickled red onions, lemon dressing Heirloom tomato, burrata, cucumbers, focaccia 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
<b>ADD ON</b>	Oven fired focaccia - 6
<b>PIZZA.PASTA</b>	Spicy spianata salumi, piquillo pepper, san marzano tomato
<b>CHOICE OF THREE</b>	Chorizo, pepperoncini, honey, mozzarella Pepperoni, red onion, mozzarella, tomato Guanciale, pineapple, habanero, chives Zucchini, eggplant, olives, basil pesto Roasted mushroom, fontina, confit garlic, arugula pesto Margherita, san marzano tomato, mozzarella, basil Cherry tomato, ricotta, corn, espelette Spaghetti, manila clam, jalapeño, scallion, white wine Squid ink tagliatelle, spot prawns, artichoke, calabrian chili Rigatoni all'arribbiata, whipped ricotta, basil
<b>LARGE PLATES</b>	Grilled top sirloin steak, pine nuts, pickled shallots, mushroom vinaigrette
<b>CHOICE OF ONE</b>	St louis ribs, aleppo, romano beans, rhubarb mostarda Roasted half chicken, rapini, cajun butter, charred lemon Sockeye salmon, zucchini, snap peas, dill
<b>VEGETABLES</b>	Baked sweet potato, pickled shallot, mushroom xo, chive crème fraîche
<b>CHOICE OF THREE</b>	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 Corn ribs, fermented chili, lime crema, crispy garlic Carrots, chimichurri, hazelnut dukkah, coconut labneh Pan roasted shishito peppers, furikake, ranch
<b>DESSERT</b>	Salted caramel pot de crème, vanilla breton, butterscotch
<b>CHOICE OF FOUR</b>	Raspberry almond tart, pistachio, lemon chantilly Mango panna cotta, hazelnuts, apricot, almond ganache White chocolate elderflower mousse, strawberries, vanilla, tonka bean Coffee cookie bar, condensed milk, marsala, maple 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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