

NIGHTINGALE GROUP MENU

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

TO START	Apple salad, fennel, asiago, citrus vinaigrette
CHOICE OF THREE	Beet salad, orange, dill, whipped feta, everything crumble Kale salad, aged gouda, pumpkin seeds, radish, balsamic Endive salad, radicchio, white balsamic dressing, blue cheese, dates, candied pecan Mixed green salad, mandarin orange, dates, crispy chickpea, maple dijon dressing Seared albacore tuna, leche de tigre, finger lime, cucumber, chili oil 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	Nightingale focaccia, rosemary, extra virgin olive oil 9
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 Portobello mushroom, artichoke, pepperoncini, scallion, calabrian chili Margherita, san marzano tomato, mozzarella, basil Asparagus, english pea, sidestripe prawns, arugula, lemon Roasted mushroom, fontina, confit garlic, arugula pesto Spaghetti, manila clam, jalapeño, scallion, white wine Rigatoni all'arribbiata, whipped ricotta, basil 100 layer lasagna, porcini, ragu, pecorino, pomodoro, basil
LARGE PLATES	Grilled top sirloin, green peppercorn jus, fried leek, black truffle
CHOICE OF ONE	Roasted brined half chicken, mint, cilantro, thai basil, crispy shallot, jeow som sauce King salmon, german smashed potato, aioli, tarragon vinaigrette Roasted pork belly, aji amarillo puree, pickled turnip, chicharones
VEGETABLES	Baked sweet potato, pickled shallot, mushroom xo, chive crème fraîche
CHOICE OF THREE	Roasted brussel sprouts, green onion, thai chili vinaigrette Klippers organic acres asparagus, lemon gremolata, bottarga Grilled broccolini, calabrian chili vinaigrette, parmesan, parsley Roasted cauliflower, sultana, sunflower seeds, cilantro, turmeric vinaigrette Kennebec fries, ketchup powder, malt vinegar aioli Roasted eggplant, citrus glaze, salsa roja yogurt, puffed wild rice, green onion Charred savoy cabbage, miso, soy, honey Roasted maitake mushrooms, dill ranch, za'atar
DESSERT	Salted caramel pot de crème, vanilla breton, butterscotch
CHOICE OF FOUR	Banana ice cream sandwich, white chocolate, banana bread, whiskey Carrot cake, cream cheese frosting, pineapple rum, candied carrots Rhubarb frangipane, raspberry gel, almond cream, vanilla rhubarb S'mores, miso graham cracker, dark chocolate, condensed milk mousse, marshmallow

**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