

## NIGHTINGALE GROUP MENU

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

<b>TO START</b>	Apple salad, fennel, asiago, citrus vinaigrette
<b>CHOICE OF THREE</b>	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
<b>ADD ON</b>	Nightingale focaccia, rosemary, extra virgin olive oil 9
<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 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
<b>LARGE PLATES</b>	Grilled top sirloin, green peppercorn jus, fried leek, black truffle
<b>CHOICE OF ONE</b>	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, chicharrones
<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 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
<b>DESSERT</b>	Salted caramel pot de crème, vanilla breton, butterscotch
<b>CHOICE OF FOUR</b>	Caramel milk chocolate ice cream sandwich, banana bread, peanut butter crunch, ganache Carrot cake, cream cheese frosting, pineapple rum, candied carrots Strawberry cream, vanilla shortbread, elderflower gel, whipped white chocolate 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**