

NIGHTINGALE GROUP MENU

\$65 per guest, served family style, number of dishes will be determined based on the group size

TO START 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 Beef tartare, rosemary olive oil cracker, smoked egg yolk 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 CHOICE OF THREE	Spicy spianata salumi, piquillo pepper, san marzano tomato 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 Coppa, mushroom, double smoked canadian cheddar, vodka sauce 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 CHOICE OF ONE	Grilled top sirloin, green peppercorn jus, fried leek 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
VEGETABLES CHOICE OF THREE	Baked sweet potato, pickled shallot, mushroom xo, chive crème fraîche Roasted brussel sprouts, green onion, thai chili vinaigrette Grilled broccolini, calabrian chili vinaigrette, parmesan, parsley Roasted cauliflower, sultana, sunflower seeds, cilantro, turmeric vinaigrette Kennebec fries, ketchup powder, malt vinegar aioli Roasted parsnip, carrot, rutabaga, chimichurri Honey roasted delicata squash, hemp heart salsa verde, goat cheese, pomegranate Charred savoy cabbage, miso, soy, honey
DESSERT CHOICE OF FOUR	Salted caramel pot de crème, vanilla breton, butterscotch Carrot cake, cream cheese frosting, pineapple rum, carrot puree Key lime, yuzu pina colada mousse, mandarin shiso gel, whipped mascarpone, sesame tuile Chocolate mousse, brownie, dulcify whip, chocolate almond sable, miso caramel popcorn Coconut coffee cake, coconut sponge, caramel ganache, white chocolate, coffee bitter gel

**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