

## NIGHTINGALE GROUP MENU

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

<b>TO START</b>	Beet salad, orange, dill, whipped feta, everything crumble
<b>CHOICE OF THREE</b>	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 Quick seared bigeye tuna, yuzu kosho vinaigrette, scallion 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
<b>ADD ON</b>	Nightingale focaccia, sundried tomato, grilled artichoke, parmesan, extra virgin olive oil 11
<b>PIZZA.PASTA</b>	Spicy spianata salumi, piquillo pepper, san marzano tomato
<b>CHOICE OF FOUR</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 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
<b>LARGE PLATES</b>	Grilled top sirloin, green peppercorn jus, fried leek
<b>CHOICE OF ONE</b>	Roasted brined half chicken, mint, cilantro, thai basil, crispy shallot, jeow som sauce Seared king salmon, bois boudran sauce, chives 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 Grilled broccolini, calabrian chili vinaigrette, parmesan, parsley Roasted cauliflower, sultana, sunflower seeds, cilantro, turmeric vinaigrette Kennebec fries, ketchup powder, malt vinegar aioli Thumbelina carrots, lime yogurt, pumpkin seeds, cilantro Grilled asparagus, toasted breadcrumbs, bagna cauda Charred savoy cabbage, miso, soy, honey
<b>DESSERT</b>	Salted caramel pot de crème, vanilla breton, butterscotch
<b>CHOICE OF FOUR</b>	Carrot cake, cream cheese frosting, pineapple rum, carrot puree Lemon meringue cheesecake, torched meringue, limoncello, passionfruit gel, early grey crumb Chocolate mousse, brownie, dulce whip, chocolate almond sable, maple gel, miso caramel corn Coffee opera 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**