

## 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 seed, radish, balsamic  
Heirloom cucumbers, chili crisp, toasted peanut, parsley  
Mixed green salad, mandarin orange, date, crispy chickpea, maple dijon dressing  
Heirloom tomatoes, pickled red onion, italian burrata, saba vinaigrette  
Quick seared bigeye tuna, yuzu kosho vinaigrette, scallion  
Beef tartare, rosemary olive oil cracker, smoked egg yolk  
Buttermilk fried chicken, spiced maple syrup, sumac, pickle  
Cauliflower hummus, chermoula, pickled celery, fife sourdough  
Braised meatballs, san marzano, parmesan, pine nut, basil

ADD ON Nightingale focaccia, sundried tomato, grilled artichoke, parmesan, extra virgin olive oil 11

### PIZZA.PASTA CHOICE OF FOUR

Spicy spianata salumi, piquillo pepper, san marzano tomato  
Chorizo, pepperoncini, honey, mozzarella  
Coppa, mushroom, double smoked canadian cheddar, vodka sauce  
San daniele prosciutto, cherry tomato, arugula, mozzarella  
Pepperoni, red onion, mozzarella, tomato  
Guanciale, pineapple, habanero, chive  
Portobello mushroom, artichoke, pepperoncini, scallion, calabrian chili  
Margherita, san marzano tomato, mozzarella, basil  
Roasted mushroom, fontina, confit garlic, arugula pesto  
Spaghetti, manila clam, jalapeño, scallion, white wine  
Rigatoni all'arribbiata, whipped ricotta, basil  
Gemelli pasta, basil pesto, blistered cherry tomato, pine nut, pecorino

### LARGE PLATES CHOICE OF ONE

Grilled bavette steak, leek and whisky jus, chive  
Roasted brined half chicken, mint, cilantro, thai basil, crispy shallot, jeow som sauce  
Seared king salmon, bois boudran sauce, chive  
Roasted pork belly, aji amarillo puree, pickled turnip, chicharrone

### VEGETABLES CHOICE OF THREE

Baked sweet potato, pickled shallot, mushroom xo, chive crème fraîche  
Roasted brussels sprouts, green onion, thai chili vinaigrette  
Grilled broccolini, yuzu kosho aioli, crispy shallot  
Roasted cauliflower, sultana, sunflower seed, cilantro, turmeric vinaigrette  
Corn ribs, peperonata salsa, tajin, lime  
Kennebec fries, ketchup powder, malt vinegar aioli  
Thumbelina carrots, lime yogurt, pumpkin seeds, cilantro

### DESSERT CHOICE OF FOUR

Salted caramel pot de crème, vanilla breton, butterscotch  
Carrot cake, cream cheese frosting, pineapple rum, carrot puree  
Matcha opera cake, strawberry gel, matcha buttercream, red bean cream, pistachio crunch  
Lemon meringue cheesecake, torched meringue, limoncello, passionfruit gel, earl grey crumb  
Banoffee, banana bread, rum white chocolate, caramelized banana, apricot 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