

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
Golden delicious apple, dijon mustard vinaigrette, candied hazelnut, san pio cheese
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, za'atar, chili citrus olive, sundried tomato, parmesan 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 danielle 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

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
Sautéed pine mushroom, bok choy, oyster sauce
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
Caramel cheesecake, spiced apple, chai gel, oat crumble, caramelized phyllo
Hazelnut crunch, malt milk chocolate ganache, chocolate sable, blackberry mousse

**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*

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