

NIGHTINGALE GROUP MENU

\$67 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 caesar salad, spiced breadcrumb, parmesan
- 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
- Seared albacore tuna, yuzu kosho, grapefruit, lime vinaigrette
- 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
- Pepperoni, red onion, mozzarella, tomato
- Guanciale, pineapple, habanero, chive
- Roasted red kuri pumpkin, overnight onion, pepperoncini, dill
- 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 wagyu bavette steak, leek and whisky jus, chive
- Brick pressed chicken, lime corn puree, beef tallow chili oil, cilantro
- 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
- Delicata squash, spiced honey, goat cheese, dukkah
- Roasted cauliflower, sultana, sunflower seed, cilantro, turmeric vinaigrette
- 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
- Mango matcha opera cake, matcha buttercream, almond ganache, mango jelly, caramel 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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