

NIGHTINGALE GROUP MENU

\$67 per guest, served family style, number of dishes will be determined based on the group size

TO START	Beet salad, orange, dill, whipped feta, everything crumble
CHOICE OF THREE	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	Spicy spianata salumi, piquillo pepper, san marzano tomato
CHOICE OF FOUR	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	Grilled wagyu bavette steak, leek and whisky jus, chive
CHOICE OF ONE	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	Baked sweet potato, pickled shallot, mushroom xo, chive crème fraîche
CHOICE OF THREE	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	Salted caramel pot de crème, vanilla breton, butterscotch
CHOICE OF FOUR	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*

NIGHTINGALE