

## 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  
Endive, radicchio, blue cheese dressing, stilton, bacon lardon  
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, 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 delicata squash, 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  
Grilled rainbow trout, chimichurri, peanut salsa macha

### 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  
Charred savoy cabbage, miso, soy, honey

### 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  
Chocolate sponge, blackberry gel, dulcey mousse, earl grey chocolate, buckwheat sable

*\*We politely decline all requests to modify menu items.*

*\*\*Consumer advisory warning for raw foods: In compliance with the Department of Public Health*

NIGHTINGALE