

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 Crispy duck salad, watercress, vegetable ribbon, puffed wild rice 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 TWO	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 TWO	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 Grilled wagyu bavette steak, leek and whisky jus, chive +\$5/person, full table participation required
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 Roasted carrots, lime yogurt, pumpkin seeds, cilantro Charred savoy cabbage, miso, soy, honey
DESSERT	Salted caramel pot de crème, vanilla breton, butterscotch Carrot cake, cream cheese frosting, pineapple rum, carrot puree Coffee opera cake, coffee ganache, caramel buttercream, almond crunch, banana gel Caramelized honey cheesecake, pistachio cream, mandarin curd, roasted grape, crumble Chocolate sponge, blackberry gel, dulcify 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, we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health. x*