

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
Kanpachi crudo, fried caper, fennel, olive, espelette, tomato 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
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
Grilled bone in pork chop, charred scallions, dijon mustard sauce
Seared king salmon, bois boudran sauce, chive
Grilled bone in pacific halibut, caper, parsley, crouton
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
Sieglinde potato, grilled garlic chives, sicilian olive oil
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.*

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