

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 tomato, burrata, garlic bread crumb, saba vinaigrette 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 Wagyu bavette steak, roasted mushroom, peppercorn +\$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 Grilled japanese eggplant, spiced honey, hazelnut dukkah, tzatziki Roasted cauliflower, sultana, sunflower seed, cilantro, turmeric vinaigrette Kennebec fries, ketchup powder, malt vinegar aioli Roasted carrots, lime yogurt, pumpkin seeds, cilantro Hakurei turnip, snap pea, anchovy soffritto, mint
DESSERT	Salted caramel pot de crème, vanilla breton, butterscotch Carrot cake, cream cheese frosting, pineapple rum, carrot puree Lemon meringue tart, vanilla, kalamansi & lemon curd Pb&j opera cake, peanut buttercream, raspberry, sesame sponge Black forest cake, sour cherry compote, white chocolate 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.*