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
Mixed green salad, mandarin orange, date, crispy chickpea, maple dijon dressing
Endive, radicchio, bartlett pear, pecan, gorgonzola, aged balsamic
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
Fennel sausage, soppressata, pepperoni, pickled red onion
Guanciale, pineapple, habanero, chive
Roasted eggplant, artichoke, piquillo pepper, mint
Margherita, san marzano tomato, mozzarella, basil
Roasted mushroom, fontina, confit garlic, arugula pesto
Cacio e pepe, caciocavallo, pecorino crema, mozzarella, cracked pepper
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.*

NIGHTINGALE