

## NIGHTINGALE GROUP MENU

|                                   |                                                                                                         |
|-----------------------------------|---------------------------------------------------------------------------------------------------------|
| TO START<br>CHOICE OF THREE X 2   | 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<br>CHOICE OF FOUR     | Spicy spianata salumi, piquillo pepper, san marzano tomato                                              |
|                                   | Chorizo, pepperoncini, honey, mozzarella                                                                |
|                                   | San danielle prosciutto, cherry tomato, arugula, mozzarella                                             |
|                                   | Pepperoni, red onion, mozzarella, tomato                                                                |
|                                   | Guanciale, pineapple, habanero, chives                                                                  |
|                                   | 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<br>CHOICE OF ONE X 2 | Brick pressed chicken, lime corn puree, beef tallow chili oil, cilantro                                 |
|                                   | 100 layer lasagna, beef and pork ragu, porcini, pecorino, pomodoro, basil                               |
|                                   | 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 <b>+\$5/person, full table participation required</b> |
| VEGETABLES<br>CHOICE OF THREE X 2 | Baked sweet potato, pickled shallot, mushroom xo, chive crème fraîche                                   |
|                                   | Roasted brussels sprouts, green onion, thai chili vinaigrette                                           |
|                                   | Grilled broccolini, spicy yuzu kosho aioli, crispy shallot                                              |
|                                   | Roasted cauliflower, sultana, sunflower seed, cilantro, turmeric vinaigrette                            |
|                                   | Kennebec fries, ketchup powder, malt vinegar aioli                                                      |
|                                   | Grilled japanese eggplant, spiced honey, hazelnut dukkah, tzatziki                                      |
|                                   | Roasted carrots, lime yogurt, pumpkin seed, cilantro                                                    |
|                                   | Charred savoy cabbage, miso, soy, honey                                                                 |
| DESSERT<br>CHOICE OF FOUR         | Salted caramel pot de crème, vanilla breton, butterscotch                                               |
|                                   | Carrot cake, cream cheese frosting, pineapple coconut gel                                               |
|                                   | 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.*