NIA

SHARED TASTING MENU - 35 PER PERSON
SAVE TIME, HASSLE & MONEY COMPARED TO ORDERING THE SAME ITEMS ALA CARTE
SELECT ONE CHOICE FROM EACH COURSE, PORTIONED OUT TO SATISFY EACH GUEST
DIET RESTRICTIONS ARE ACCOMMODATED

FIRST COURSE
NIA SALAD
MIXED GREENS, GOAT CHEESE, DATES
AVOCADO, PEPPERS, SPICED ALMONDS
CHAMPAGNE VINAIGRETTE, CRISP PITA

ARUGULA SALAD
ROASTED BEETS, BLUE CHEESE
WALNUTS, DIJON VINAIGRETTE

GREEK SALAD
MIXED GREENS, ROASTED PEPPER, TOMATOES
CUCUMBER, FETA, VINAIGRETTE, PITA

SECOND COURSE
ORZO SALAD
TOMATO, CUCUMBER, RED ONION, FETA
KALAMATA OLIVES. PARSLEY VINAIGRETTE

CHICKPEA HUMMUS
ROASTED GARLIC, RED PEPPER COULIS
HORSERADISH CREAM, PITA

CAPONATA
ROASTED EGGPLANT, CAPERS, CURRANTS
PINE NUTS, OLIVES, CROSTINI

THIRD COURSE
BACON WRAPPED DATES
RED PEPPER BUTTER

ARTISAN MEATS
PROSCIUTTO DI PARMA, SOPRESSATA SALAMI
PISTACHIO MORTADELLA

ARTISAN CHEESE
COW, SHEEP & GOATS MILK, LOCAL HONEY

FOURTH COURSE
PATATAS BRAVAS
CRISP POTATOES, SPICY TOMATO SAUCE

EGGPLANT INVOLTINI
FARM FRESH RICOTTA, TOMATO-BASIL

SPINACH CIGARS
CUCUMBER, GARLIC, DILL YOGURT

ESCAROLE & GIGANTE BEANS
GARLIC, OLIVE OIL, CHILIES

GREEK FRIES
HAND-CUT FRIES, CRUMBLED FETA

FIFTH COURSE
CROQUETTES
CHICKEN, MANCHEGO, TOMATO-BASIL

GNOCCHI
SAGE-BROWN BUTTER SAUCE, HAZELNUTS

BAKED GOAT CHEESE
TOMATO-BASIL SAUCE, GARLIC BREAD

WILD MUSHROOM RISOTTO
OYSTER, CRIMINI, SHIITAKE, PARMESAN

SIXTH COURSE
CEVICHE
BAY SCALLOPS, SHRIMP, MAHI

JUMBO GARLIC SHRIMP
EXTRA VIRGIN OLIVE OIL, GARLIC, CHILIES

DIVER SCALLOPS
WHITE BEAN PUREE, SUN-DRIED TOMATOES

CALAMARI
CRISP OR GRILLED

SAUTÉED SALMON
BEURRE BLANC SAUCE

SEVENTH COURSE
LAMB & FETA MEATBALLS
POMODORO SAUCE, MOZZARELLA

PORK TENDERLOIN MEDALLIONS
WHITE WINE SAUCE

CHICKEN BROCHETTE
ROMESCO & CUMIN AIOLI

STRIP STEAK
LEMON-BASIL PESTO

EIGHTH COURSE
CLASSIC BREAD PUDDING
VANILLA GELATO, CARAMEL

ESPRESSO TIRAMISU
KAHLUA, MASCARPONE, LADYFINGERS

BITTERSWEET CHOCOLATE MOUSSE
SEASONAL BERRIES

MADAGASCAR VANILLA CRÈME BRULÈE
CRISP SUGAR CRUST

SAUTÉED BANANA
VANILLA GELATO, CARAMEL, PECANS

WINE TASTING
20PP PREMIUM WINES
25PP SUPER PREMIUM WINES
FOUR 3 oz POURS

PRIVATE PARTY ROOM
SEATS 20 - 100 GUESTS
EVENTS@NIARESTAURANT.COM

SANGRIA PITCHER 28

GRATUITY ADDED TO PARTIES OVER 6
MAX 3 CREDIT CARDS PER TABLE