

NIA

VALENTINES DAY WEEKEND TASTING MENU

OPTIONAL PREMIUM WINE PAIRING ADD 25PP (FOUR 3OZ POUR)

40 PER PERSON

PRE-SELECT ONE CHOICE FROM EACH COURSE FOR THE TABLE
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

BACON WRAPPED DATES

RED PEPPER BUTTER

THIRD COURSE

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 & GIGANTES BEANS

GARLIC, OLIVE OIL, CHILIES

GREEK FRIES

HAND-CUT FRIES, CRUMBLLED FETA

FIFTH COURSE

CROQUETTES

CHICKEN, MANCHEGO, TOMATO-BASIL

GNOCCHI

SAGE-BROWN BUTTER SAUCE, HAZELNUTS

WILD MUSHROOM RISOTTO

OYSTER, CRIMINI, SHITAKE, PARMESAN

SIXTH COURSE

CEVICHE

SHRIMP, BAY SCALLOPS, MAHI MAHI

JUMBO GARLIC SHRIMP

EXTRA VIRGIN OLIVE OIL, GARLIC, CHILIES

CALAMARI

CRISP OR GRILLED

DIVER SCALLOPS

WHITE BEAN PUREE, TOMATO ROMESCO

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 BRULEE

CRISP SUGAR CRUST

SAUTÉED BANANA

VANILLA GELATO, CARAMEL, PECANS

PARTY WITH STYLE – BOOK TODAY
PRIVATE PARTY ROOM
SEATS 20 -100 GUESTS
EVENTS@NIARESTAURANT.COM

Let's Connect @NiaRestaurant

