



January 22 - February 4, 2016

## NIA MEDITERRANEAN

### VEGETARIAN EIGHT COURSE SHARED TASTING MENU \$33 PP

SELECT ONE CHOICE PER COURSE FOR THE TABLE TO SHARE – SERVED FAMILY STYLE

ADD FOUR 3oz WINE PAIRINGS - SELECT RED OR WHITE - ADD 20PP

#### FIRST

##### NIA SALAD

MIXED GREENS, GOAT CHEESE, DATES,  
AVOCADO, PEPPERS, SPICED ALMONDS,  
CHAMPAGNE VINAIGRETTE, CRISP PITA

##### ARUGULA SALAD

ROASTED BEETS, BLUE CHEESE,  
WALNUTS, DIJON VINAIGRETTE

#### SECOND

##### CHICKPEA HUMMUS

ROASTED GARLIC, RED PEPPER COULIS,  
HORSERADISH CREAM, PITA

##### ORZO SALAD

TOMATO, CUCUMBER, RED ONION, FETA,  
KALAMATA OLIVES, PARSLEY VINAIGRETTE

#### THIRD

##### SAGANAKI

BRANDY FLAMBÉ SHEEP'S MILK CHEESE

##### ARTISAN CHEESES

ROTATIONAL CHEESES, LOCAL HONEY

#### FOURTH

##### CRISP POTATOES

SPICY TOMATO SAUCE

##### EGGPLANT INVOLTINI

FARM FRESH RICOTTA, TOMATO-BASIL

##### SPINACH CIGARS

CUCUMBER, GARLIC, DILL YOGURT

#### FIFTH

##### GNOCCHI

SAGE-BROWN BUTTER SAUCE, HAZELNUTS

##### WILD MUSHROOM RISOTTO

OYSTER, CRIMINI, SHITAKE, PARMESAN

#### SIXTH

##### BAKED GOAT CHEESE

TOMATO-BASIL SAUCE, GARLIC BREAD

#### SEVENTH

##### WILD MUSHROOMS

OYSTER, CRIMINI, SHITAKE,  
TRUFFLE OIL, CHILES

##### ESCAROLE & GIGANTES BEANS

GARLIC, OLIVE OIL, CHILES

#### EIGHTH

##### 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

#### PRIVATE PARTY ROOM

SEATS 15 -100 GUESTS

EVENTS@NIARESTAURANT.COM

GRATUITY ADDED TO PARTIES OVER 6

LIMIT 3 CREDIT CARDS PER TABLE PLEASE

NO OTHER SPECIALS HONORED