

## Nia restaurant

# EIGHT COURSE HOLIDAY PRIX FIXE MENU

SELECT ONE CHOICE PER COURSE PER TABLE

### FIRST COURSE

#### NIA SALAD

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

#### ARUGULA SALAD

PANKO ENCRUSTED ALMOND HERB GOAT  
CHEESE, BALSAMIC GLAZE

#### ORZO SALAD

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

#### CHICKPEA HUMMUS

ROASTED GARLIC, RED PEPPER COULIS,  
HORSERADISH CREAM, PITA

### SECOND COURSE

#### SAGANAKI

BRANDY FLAMBÉ SHEEP'S MILK CHEESE

#### ARTISAN CHEESES

COW, SHEEP, GOAT MILK, LOCAL HONEY

### THIRD COURSE

#### BACON WRAPPED DATES

RED PEPPER BUTTER

#### ARTISAN MEATS

PISTACHIO MORTADELLA,  
PROSCIUTTO DI PARMA, SOPRESSATA SALAMI

### FOURTH COURSE

#### CAULIFLOWER GRATIN

GRUYERE, PANKO CRUST

#### SPINACH CIGARS

CUCUMBER, GARLIC, DILL YOGURT

#### FRENCH GREEN BEANS

SHALLOTS, ALMONDS

#### EGGPLANT INVOLTINI

FARM FRESH RICOTTA, TOMATO-BASIL

#### WILD MUSHROOMS

OYSTER, CRIMINI, SHITAKE,  
TRUFFLE OIL, CHILES

#### ASPARAGUS

TOMATO-BASIL RELISH, BLUE CHEESE, BACON

#### ESCAROLE & GIGANTES BEANS

GARLIC, OLIVE OIL, CHILES

### FIFTH COURSE

#### CROQUETTES

CHICKEN, MANCHEGO, TOMATO-BASIL

#### CRISP POTATOES

SPICED TOMATO SAUCE

#### GNOCCHI

SAGE-BROWN BUTTER SAUCE, HAZELNUTS

#### BAKED GOAT CHEESE

TOMATO-BASIL SAUCE, GARLIC BREAD

#### WILD MUSHROOM RISOTTO

OYSTER, CRIMINI, SHITAKE, PARMESAN

### SIXTH COURSE

#### CEVICHE

BAY SCALLOPS, SHRIMP, MAHI MAHI,  
AHI TUNA, NOVA SCOTIAN CAVIAR

#### JUMBO GARLIC SHRIMP

EXTRA VIRGIN OLIVE OIL, GARLIC, CHILES

#### CRAB CAKES

SAFFRON AIOLI, FUJI APPLE RELISH

#### DIVER SCALLOPS

WHITE BEAN PUREE, SUN-DRIED TOMATOES

#### CALAMARI

CRISP OR GRILLED

#### SAUTÉED SALMON

WILTED ESCAROLE, BEURRE BLANC

### SEVENTH COURSE

#### LAMB & FETA MEATBALLS

POMODORO SAUCE, MOZZARELLA

#### HOUSE CRAFTED PORK SAUSAGE

GARLIC CONFIT, CROSTINI

#### PORK TENDERLOIN MEDALLIONS

GARLIC, WHITE WINE, CRUMBLLED FETA FRIES

#### LAMB LOIN CHOPS

FINGERLING POTATOES, DEMI-GLACE

#### CHICKEN BROCHETTE

ROMESCO & CUMIN AIOLI

#### STRIP STEAK

HAND-CUT FRIES, LEMON-BASIL PESTO

### EIGHTH COURSE

#### BAKLAVA

WALNUT, PISTACHIO, ALMOND

#### CLASSIC BREAD PUDDING

VANILLA GELATO, CARAMEL

#### ESPRESSO TIRAMISU

KAHLUA, MASCARPONE, LADYFINGERS

#### BITTERSWEET CHOCOLATE MOUSSE

SEASONAL BERRIES

#### TAHITIAN VANILLA CRÈME BRULEE

CRISP SUGAR CRUST

#### SAUTÉED BANANA

VANILLA GELATO, CARAMEL, PECANS

GRATUITY ADDED TO PARTIES OVER 6  
LIMIT 3 CREDIT CARDS PER TABLE PLEASE

PRIVATE PARTY ROOM  
SEATS 10-100 GUEST  
EVENTS@NIARESTAURANT.COM