



HAPPY VALENTINES DAY

EIGHT COURSE SHARED TASTING MENU

LOVE IN EVERY IN BITE - SELECT ONE CHOICE FROM EACH COURSE
SERVED SEVERAL PLATES AT ONE TIME - IN NO PARTICULAR ORDER

\$75 PER PERSON

INCLUDES SANGRIA, WINE & BEER



FIRST COURSE

NIA SALAD

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

GREEK SALAD

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

ARUGULA SALAD

ROASTED BEETS, BLUE CHEESE,
WALNUTS, DIJON VINAIGRETTE

SECOND COURSE

ORZO SALAD

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

CHICKPEA HUMMUS

ROASTED GARLIC, RED PEPPER COULIS,
HORSERADISH CREAM, PITA

THIRD COURSE

BACON WRAPPED DATES

RED PEPPER BUTTER

CROQUETTES

MANCHEGO, POTATO, TOMATO-BASIL

FOURTH COURSE

CRISP POTATOES

SPICY TOMATO SAUCE

EGGPLANT INVOLTINI

FARM FRESH RICOTTA, TOMATO-BASIL

SPANAKOPITA

CUCUMBER, GARLIC, DILL YOGURT

ESCAROLE & GIGANTES BEANS

GARLIC, OLIVE OIL, CHILES

FIFTH COURSE

GNOCCHI

SAGE-BROWN BUTTER, HAZELNUTS

BAKED GOAT CHEESE

TOMATO-BASIL SAUCE, GARLIC BREAD

WILD MUSHROOM RISOTTO

OYSTER, CRIMINI, SHITAKE, PARMESAN

SIXTH COURSE

CEVICHE

BAY SCALLOPS, SHRIMP, MAHI MAHI,
NOVA SCOTIAN CAVIAR

JUMBO GARLIC SHRIMP

EXTRA VIRGIN OLIVE OIL, GARLIC, CHILES

DIVER SCALLOPS

WHITE BEAN PUREE, SUN-DRIED TOMATOES

CALAMARI

CRISP OR GRILLED

SAUTÉED SALMON

WILTED ESCAROLE, BEURRE BLANC

CRAB CAKES

SAFFRON AIOLI, FUJI APPLE RELISH

SEVENTH COURSE

LAMB & FETA MEATBALLS

POMODORO SAUCE, MOZZARELLA

PORK TENDERLOIN MEDALLIONS

WHITE WINE SAUCE, CRUMBLED FETA FRIES

CHICKEN BROCHETTE

ROMESCO & CUMIN AIOLI

STRIP STEAK

HAND-CUT FRIES, LEMON-BASIL PESTO

LAMB LOIN CHOPS

FINGERLING POTATOES, DEMI-GLACE

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

PRIVATE PARTY ROOM

SEATS 15 -100 GUEST

EVENTS@NIARESTAURANT.COM

