

# NIA SUPER PREMIUM GROUP TASTING MENU 48PP

INDULGE IN A MEDITERRANEAN FEAST, PLEASING FOOD LOVERS SINCE 2008  
SELECT ONE CHOICE FROM EACH COURSE, SERVED FAMILY STYLE, PORTIONED  
OUT TO SATISFY EACH GUEST, DIET RESTRICTIONS ARE ACCOMMODATED  
FOR MORE VARIATION JUST ADD SOME ALA CARTE DISHES

## 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

### **BURRATA**

TOMATO, BASIL, AGED BALSAMIC, CROSTINI

## SECOND COURSE

### **ARTISAN CHEESES**

KEFALOGRAVIERA, MANCHEGO, CHEVRE,  
LOCAL HONEY, CROSTINI

### **SAGANAKI CHEESE**

BRANDY FLAMBÉ, CROSTINI

## THIRD COURSE

### **ARTISAN MEATS**

PROSCIUTTO DI PARMA, SOPRESSATA SALAMI  
PISTACHIO MORTADELLA

### **BACON WRAPPED DATES**

RED PEPPER BUTTER SAUCE

## FOURTH COURSE

### **WILD MUSHROOMS**

OYSTER, CRIMINI, SHITAKE,  
TRUFFLE OIL, CHILES

### **ESCAROLE & GIGANTES BEANS**

GARLIC, OLIVE OIL, CHILIES

### **GREEK FRIES**

HAND-CUT FRIES, CRUMBLLED FETA

### **GRILLED ASPARAGUS**

TOMATO-BASIL RELISH, BLUE CHEESE

## FIFTH COURSE

### **GNOCCHI**

SAGE-BROWN BUTTER SAUCE, HAZELNUTS

### **BAKED GOAT CHEESE**

TOMATO-BASIL SAUCE, GARLIC BREAD

## SIXTH COURSE

### **SAUTÉED SALMON**

ESCAROLE, BEURRE BLANC SAUCE

### **DIVER SCALLOPS**

WHITE BEAN PUREE, TOMATO ROMESCO

### **JUMBO LUMP CRAB CAKES**

SAFFRON AIOLI, FUJI APPLE RELISH

### **GRILLED BABY OCTOPUS**

FINGERLING POTATOES, ARUGULA,  
BALSAMIC GLAZE

## SEVENTH COURSE

### **LAMB & FETA MEATBALLS**

POMODORO SAUCE, MOZZARELLA

### **STRIP STEAK**

LEMON-BASIL PESTO

### **LAMB LOIN CHOPS**

BABY RED POTATOES, DEMI-GLACE

### **BEEF TENDERLOIN BROCHETTE**

HORSERADISH CREAM, PEPPERONATA

## EIGHTH COURSE

### **SAUTÉED BANANA**

VANILLA GELATO, CARAMEL, PECANS

### **CLASSIC BREAD PUDDING**

VANILLA GELATO, CARAMEL

### **ESPRESSO TIRAMISU**

KAHLUA, MASCARPONE, LADYFINGERS

### **BITTERSWEET CHOCOLATE MOUSSE**

SEASONAL BERRIES

### **MADAGASCAR VANILLA CRÈME BRULEE**

Let's Connect @NiaRestaurant



SERVICE ADDED TO ALL PARTIES  
MAX 3 CREDIT CARDS PER TABLE

## **MAKE IT A PARTY!!**

**Bottomless Sangria 25pp/2hrs**  
**Premium Wine Tasting 25pp**  
**Super Premium Wine Tasting 35pp**  
**Four 3oz Pours**