

# NAHA

---

## Private Dining Sample Menus

Hors d'oeuvres.....	pg 2
Starters and Soups.....	pg 3
Salads.....	pg 4
Entrées.....	pg 5
Desserts.....	pg 7

---

Menus can be individually customized to suit your event and can include an amuse to start, a sorbet intermezzo, a cheese course, and chocolates to finish.

A custom printed menu will be provided.

---

## Hors d'oeuvres

Butler passed, 24 piece minimum per item.

Babaganoush and Hummos on Crisp Pita **\$3.00**

“Griddled” *Old Kentucky Tomme* Goat Cheese Sandwich **\$4.25**

Seared *Hudson Valley* Foie Gras with Armenian Fruit Preserves and Port **\$12.00**

Hard-Cooked “Deviled” Quail Egg **\$4.00**

Tempura Squash Blossom, *Capriole Farm* Goat Cheese and Herbs (*Summer only*) **\$6.00**  
or without Goat Cheese **\$4.00**

Duck Rilette, Green Peppercorns, Grain Mustard and Crusty Ciabbata **\$4.25**

Sweet Corn “Pancakes”, Crème Fraîche and Golden Whitefish Caviar **\$5.00**

“Peeky Toe” Crab Cake, Aigrelette Sauce and Chive **\$5.25**

Spicy Wild Salmon, Avocado, Black Sesame Seeds and Little Greens on Seeded Fattoush **\$4.50**

Smoked Chicken, Crimson Raisins and Caramelized Onion on Wood-Grilled Rustic Bread **\$3.75**

Pan-Roasted (served warm) or Chilled Poached Jumbo Shrimp,  
Confit Garlic and Cured Tomato Mayonnaise **\$5.25**

Chili-Spiced Quail, Cilantro and Lime **\$6.00**

“NAHA” Feta Cheese Filo Turnovers **\$4.00**

Individual Mediterranean Flatbread with Roasted Tomatoes, Goat Cheese and Basil **\$2.75**

*La Quercia* “Americano” Prosciutto, Upland Cress, Shaved Apples and Fennel Toast **\$5.50**

Warm Crostini of Italian Burrata, Crisp Bacon and Arugula **\$5.50**

Organic Carnaroli Risotto and Wild Mushroom “Arancini” **\$3.50**

Steak Tartare “Brindille” **\$5.00**

“Brindille” Gougeres **\$2.00**

## Starters and Soups

Please select one from the following list:

“Gigli” Noodles with Hot Smoked Amish Chicken, Oyster Mushrooms, Applewood Slab Bacon and Mushroom Cream

*Barnegat Light* Scallops scented with Vanilla Bean, Spices and Citrus, Caramelized Belgian Endive, Red Grapefruit and Mint +\$15

Organic Carnaroli Risotto, Braised Young Chicken, Wood-Grilled Torpedo Onions and Swiss Chard

*3 Sister’s Garden* White Corn Grits with a “Saute” of *Maine* Pink Shrimp, Local Spinach, Plum Tomatoes, Sweet Garlic and Herbs  
or with a “Saute” of *Cracked Blue Crab* +\$25

Cannelloni of Asparagus, Spinach and Mascarpone with a “Fondue” of Housemade Ricotta Cheese, Tomato Juice and Umbrian Olive Oil  
\*Also Crème Fraîche with Butternut Squash, Apple Cider Cream (seasonal)

*Hudson Valley* Foie Gras with a Tarte Tatin of Pears and Roasted Fennel, Licorice and *Eau de Vie* +\$25

“Peeky Toe” Crab Cake with a Relish of *Green City Market* Vegetables and Aigrette Sauce

Butternut Squash Soup, Smoked Duck, Spaghetti Squash and Crisp Parsnips

Onion Cream Soup with Caramelized Onions, Caraway and Dill, Parmesan Cheese Tuile

Woodland Mushroom Soup, Roasted “Foraged” Mushrooms, Mascarpone and Chervil

Sweet Corn Soup, Roasted Corn, Crisp Tomato Skins and Chives (*Summer only*)

*Greencity Market* “Vine Ripe” Tomato Soup, *Genovese* Basil, Goat Cheese “Soufflé” and Balsamic Syrup (*Summer only*)

“Freshly Juiced” Tomato Soup, *McWethy Farm* Tomatoes, Shaved *Ossau Iraty* Cheese, Sweet Basil Cream and Extra Virgin Olive Oil (*Summer only*)

## Salads

Please select one from the following list:

Salad of Organic Beets, “Upland” Cress, *Great Hill* Blue Cheese, Gala Apples and Candied Pecans

Italian Frisee Salad, Warm Bacon Vinaigrette, Hard Cooked Eggs, Flat Leaf Parsley and Shaved Radishes

A “Bouquet” of Hoop House Greens, Local Triple Crème Brie, Bosc Pears and *Pedro Ximenez* Sherry Vinaigrette

Hearts of Romaine Salad, Fire-Roasted Red Peppers, Spanish Manchego Cheese and Crisp Capers

Tender Leaf Arugula, Shaved Fennel and Apple Salad, Apple Cider Vinaigrette

A Simple Salad of Beautiful Greens, Kohlrabi, Shaved “Beauty Heart” Radishes, Cracked Hazelnuts and *Capriole Farm* Goat Cheese

Mediterranean “Greek Salad” of *Mt. Vikos* Feta, Kalamata Olives, Bermuda Onions, Plum Tomatoes and Cucumbers, Torn Mint, Oregano and a Warm Feta Cheese “Turnover”

Italian Cow’s Milk “Fresh” Burrata from *Puglia* and “Acorn” *La Quercia* Prosciutto, Salad of “Big Leaf” Spinach, Pistachios and Medjool Date, Balsamic Gelée and Wood-grilled Ciabatta  
 +\$25 *when available*

- Cheese Selection on Salads can be offered with a choice from our Artisan Collection of Cheese.

## Entrée Selecons

Please select two entrees:

Note: Menus will reflect the ingredients of the season, items are subject to substitution.

Wild Halibut “Mediterranean” with Rustic Ratatouille, Confit Fennel and Tomatoes, Kalamata Olives and Bouillabaisse Broth **\$125.00**

Hot Smoked and Grain Mustard Seed Glazed Wild Salmon or Arctic Char with Beluga Lentils, Spinach and Caramelized Onions, Balsamic Syrup and Thyme **\$105.00**

Lacquered Aged Moulard Duck Breast, Young Carrots and Turnips, Broccoli-Rabe, and Port **\$115.00**

Wood-Grilled Prime Ribeye of Beef with a Gratin of Macaroni and Blue Cheese, Glazed Shallot and Oxtail Red Wine Sauce **\$135.00**

*The option of Gratin of Macaroni and Goat Cheese may be preselected or Fondant of Fingerling Potatoes, Cipollini Onions and Spinach*

Roast Rack of *Australian* Lamb, a Fondant of Rose Finn Potatoes and Wood-Grilled Scallions, Olive Oil Tomatoes and French Green Beans **\$135.00**

Roasted Young Chicken Breast, Parmesan Scented Soft White Corn Polenta, Red Pearl Onions, Tuscan Kale, Fire-Roasted Peppers, Fava Beans and Tarragon **\$100.00**

Whole Roasted Beef Tenderloin, Goat Cheese Glazed Potatoes, Wilted Spinach, “Hen of the Woods” Mushrooms and Green Peppercorns **\$120.00**  
or Individual 8oz. Filet **\$128.00**

Oven-Roasted Veal Chop, Fingerling Potatoes and Confit Garlic with Oven-Cured Plum Tomatoes, Cipollini Onions and Italian Greens **\$160.00**

**Continued...**

# NAHA

## Entrée Selections, continued

Whole Roasted Live 1 & 1/2 Lb. Maine Lobster, Warm Salad of Leeks, Celery and Carrots, Rich Tomato and Herb scented Butter **\$132.00**  
(also available "out of the shell")

Mushroom Crusted Wild Halibut, Caramelized Cauliflower, Celery Root Mousseline, Golden Chanterelles and "Frothy" Mushroom Broth **\$125.00**

Braised Pork Shank "off the bone", "Duck Fat Fried" Potatoes, Fiddlehead Ferns, Cipollini Onions and Watercress scented with Candied Valencia Oranges, Coriander and Rosemary **\$108.00**

Medallions of Ranch Venison, Roasted Root Vegetables, Brussels Sprouts, Rutabaga, Salsify and Huckleberries (*Late October - Winter Only*) **\$125.00**

Wild Striped Bass and "Fresh Bacon" *Kurobuta* Pork Belly, Oyster Mushrooms, Beluga Lentils, Bulb Onions and Swiss Chard, Lobster Scented Red Wine Jus **\$108.00**

Braised Chicken Thighs, "Slow roasted" Bacon, Cipollini Onions and "Ruffled" Kale, Garganelli Pasta, Wood-Grilled Knob Onions and Lemon Oil **\$100.00**

**NAHA menus reflect the season and we adjust menus based on availability, quality and ingredients.**

**The NAHA ala carte Lunch and Dinner menus can be offered for small groups by request.**

## Desserts

Please select one from the following list:

Gateau Basque "Custard Cake", Roasted Pears, Huckleberries and Star Anise,  
with Olive Oil Ice Cream

Vanilla Crème Brûlée, Crème Chantilly, Candied Fruit Marmalade and Palmiers

Fruit and Almond Tart with Vanilla Crème Anglaise and Honey Sorbet

Rich Double Chocolate Bombe, Malted Milk Ice Cream,  
Caramel Corn and Dark Chocolate Sauce

NAHA Fruit Parfait, Crunchy Meringue and Biscotti Cookies

Chocolate Pot de Crème with Flavors of Espresso, Candied Orange and Vanilla

Italian "Bomboloni" Doughnut with *Door County* Cherries,  
Crème Mousseline and Yogurt Ice Cream

Mignardises (for the table) \$7.00 per person

Items from the NAHA dessert menu can be offered on request.

You may choose to have two desserts for an additional **\$14.00** per person.

NAHA proudly serves our own blend of Intelligentsia coffee  
and a selection of teas in whole leaf pouches, by Mighty Leaf Teas.

If you choose, we are happy to offer cappuccino,  
espresso and premium tea service to your guests.