

# Union Park

d i n i n g   r o o m

2024 RESTAURANT WEEK MENU / \$69+ PER PERSON / 3 COURSE PRIX-FIXE

JUNE 2<sup>ND</sup> - 9<sup>TH</sup>, 2024. AVAILABLE ALL NIGHT

## *FIRST COURSE*

### CAESAR

ROMAINE, FOCACCIA CROUTON

### BEETS SALAD

CHEVRE, ARUGULA, PUMPKIN BRITTLE, HONEY VINAIGRETTE

### BURRATA

HEIRLOOM TOMATO, PROSCIUTTO, BALSAMIC CREMA

### TUNA TARTARE

SEAWEED SALAD, PINEAPPLE RELISH, MASAGO, WASABI LIME, WONTON CRISP

### BAY SCALLOPS

CEVICHE, CORN, POTATOES, ONIONS, PEPPERS, CITRUS VINAIGRETTE, CHIPOTLE AIOLI

### CRAB CAKE

LEMON CREMA, SMOKED PEPPER REMOULADE

## *SECOND COURSE*

### VEGETABLE

ROASTED CARROTS, BLACK LENTIL SUCCOTASH, SWEET SPICY CASHEWS,  
ROASTED CAULIFLOWER CURRY GLAZE

### CHICKEN

FRENCH CUT, CHICKEN BREAST, BOURSIN, YUKONS, HARICOT VERT, AU JUS

### LAMB

CHAR GRILLED, PISTO ARTCHOKE, PATATAS BRAVAS, ROMESCO

### ST. LAURENT SALMON

TOMATO CRAB SALAD, BLACK LENTIL SALAD, SAUCE VERTE

### SCALLOPS

CHARRED CORN RELISH, MANCHEGO GRITS, CHILI, BASIL OIL

### NORTH AMERICAN LOBSTER

6 OZ. BUTTER POACHED LOBSTER TAILS, LOBSTER SAFFRON RISOTTO,  
LEMON CRÈME FRAICHE, PANCETTA

### SHORT RIB

ROASTED GARLIC AU JUS, GREMOLATA, BALSAMIC ONIONS, YUKONS

### FLAT IRON STEAK

CHAR GRILLED, TRUFFLE MANCHEGO FRITES, CHIMICHURRI

## *THIRD COURSE*

### CRÈME BRULÉE

RICH VELVETY CUSTARD, BURNT SUGAR CRUST

### CHOCOLATE MOUSSE

CHOCOLATE MOUSSE CHOCOLATE CHIP COOKIE

### LEMON CHAI TART

LEMON CHAI MOUSSE, GRAHAM CRAKER CRUST, TOASTED MERINGUE

### TIRAMISU

LADY FINGERS, COFFEE CREAM, WHIPPED CREAM, COFFEE SAUCE

### ICE CREAM OR SORBET

*Union Park*  
dining room

IS A **BYOB** ESTABLISHMENT, OR LOCAL WINES AVAILABLE BY THE BOTTLE FROM

## CAPE MAY WINERY

HAND CRAFTED PREMIUM NJ WINES, ESTATE GROWN  
AND BOTTLED IN CAPE MAY, SOLD BY THE BOTTLE

### WHITE WINES

2023 PINOT GRIGIO \$37

2023 CHARDONNAY \$37

2023 SAUVIGNON BLANC \$37

2023 ALBARINO \$35

### ROSE

2023 LIGHTHOUSE BLUSH/SWEET \$33

2023 CAPE MAY ROSE/DRY \$38

### RED WINES

2021 CAPE MAY RED \$35

2021 MERLOT \$38

2021 CABERNET SAUVIGNON \$43

2021 SYRAH \$45

20% SERVICE CHARGE WILL BE ADDED TO SIT DOWN PARTIES OF FIVE OR MORE  
**\$69** MINIMUM CHARGE PER PERSON/**NO CHILDREN'S MENU**  
BYOB, OR LOCAL WINES AVAILABLE BY THE BOTTLE

EXECUTIVE CHEF / JOHN SCHATZ  
727 BEACH AVE. CAPE MAY, NJ 609-884-8811

[UNIONPARKDININGROOM.COM](http://UNIONPARKDININGROOM.COM)