

# Union Park

## dining room

2025 THANKSGIVING DAY MENU  
2PM-7PM / \$89 PER PERSON / 3 COURSE PRIX-FIXE

### *FIRST COURSE*

#### CAESAR

ROMAINE, FOCACCIA CROUTON

#### BEETS SALAD

CHEVRE, SUNFLOWER SEED, HONEY VINAIGRETTE

#### TUNA TARTARE

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

#### BAY SCALLOPS

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

#### CRAB CAKE

LEMON CRÈME FRAICHE, SMOKED PEPPER REMOULADE

#### BURRATA

HEIRLOOM TOMATO, PROSCIUTTO, BALSAMIC CREMA

### *SECOND COURSE*

#### TURKEY

TRADITIONAL AMERICAN TURKEY DINNER

#### ST. LAURENT SALMON

CRAWFISH, CRAB, BELUGA LENTILS, THAI GLAZE

#### NORTH AMERICAN LOBSTER

TWIN 4 OZ. BUTTER POACHED LOBSTER TAILS, LOBSTER SAFFRON RISOTTO,  
LEMON CRÈME FRAICHE, PANCETTA

#### VEGETABLE

ROASTED DELICITA SQUASH, FARO, GRANOLA, DATES,  
ROASTED CARROTS, SPICED PEPITAS

#### DUCK TRIO

DUCK BREAST, FARRO CONFIT, FRISEE, PEAR, CRACKLING,  
SHAVED FOIE, POMEGRANATE GLAZE

#### DRY AGED PORK CHOP

1 4 OZ, CHAR GRILLED, BACON, APPLE ONION COMPOTE  
(LIMITED AVAILABILITY)

#### SHORT RIB

ROASTED, GARLIC AU JUS, GREMOLATA, BALSAMIC ONIONS, YUKONS

#### FILET MIGNON

CHAR GRILLED, POINT REYES BLUE CHEESE, BOURBON ONIONS,  
HARICOTS VERTS, YUKONS, SAUCE AUPOIVRE



### *THIRD COURSE*

#### CRÈME BRULÉE

RICH VELVETY CUSTARD, BURNT SUGAR CRUST

#### CHOCOLATE TART

CHOCOLATE GANCHE, SHORTBREAD CRUST, PISTACHIO BARK

#### APPLE COBBLER

SAUTÉED APPLES, APPLE ALMOND BREAD, VANILLA ICE CREAM

#### PUMPKIN CHEESECAKE

WHIPPED ,GRAHAM CRAKER CRUST TOASTED MERINGUE

#### ICE CREAM OR SORBET

*Union Park*  
d i n i n g   r o o m

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

2024 PINOT GRIGIO \$39  
2024 SAUVIGNON BLANC \$39  
2024 ALBARINO \$47

#### ROSE

2024 LIGHTHOUSE BLUSH/SWEET \$38  
2024 CAPE MAY ROSE/DRY \$46

#### RED WINES

2022 CAPE MAY RED \$33  
2022 MERLOT \$41  
2022 CABERNET SAUVIGNON \$45  
2022 SYRAH \$45

20% SERVICE CHARGE WILL BE ADDED TO SIT DOWN PARTIES OF FIVE OR MORE  
**\$89** MINIMUM CHARGE PER PERSON/ **CHILDREN'S TURKEY PLATE \$59**  
BYOB, OR LOCAL WINES AVAILABLE BY THE BOTTLE

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