

Union Park

d i n i n g r o o m

2023 SUMMER MENU / \$79+ PER PERSON / 3 COURSE PRIX-FIXE

ARTISINAL BREAD BASKET +\$5

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

MEZCAL SALMON

SALT & MEZCAL CURED SALMON, CILANTRO DILL, AVOCADO, TORTA LIME CREAM

SHRIMP COCKTAIL

GARLIC ROASTED, THAI DIPPING SAUCE

BAY SCALLOPS

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

CRAB CAKE

CHARRED CORN RELISH, LEMON CREMA, SMOKED PEPPER REMOULADE

ADDITIONAL STARTERS / AVAILABLE AS AN ADDITIONAL COURSE ONLY / NO SUBS.

FOIE GRAS

SEARED, ALMOND APPLE CAKE, PRESERVES, MAPLE BOURBON GLAZE +\$30

OYSTERS

6 OYSTERS, ON THE HALF SHELL, CUCUMBER MIGNONETTE, WASABI GRANITA +\$24

SECOND COURSE

VEGETABLE STIR FRY

SESAME ROASTED CARROTS, GREEN PAPAYA, SWEET SPICY CASHEWS, SIRACHA AIOLI

CHICKEN

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

DUCK TRIO

DUCK BREAST, FARRO CONFIT, FRISEE, PEAR, CRACKLING,
SHAVED FOIE, PEDRO XIMENEZ REDUCTION

ST. LAURENT SALMON

TOMATO CRAB SALAD, APPLE QUINOA SALAD, SAUCE VERTE

SEA BASS

SPANISH CRAWFISH, CELERIAC SLAW, BASIL OIL

SCALLOPS

CHARRED CORN RELISH, AVOCADO CREMA, SUCCOTASH, BASIL OIL

NORTH AMERICAN LOBSTER

TWIN 4 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. MUSTARD CREMA, ARUGULA, TRUFFLE MANCHEGO FRITES, CHIMICHURRI

FILET MIGNON

GRILLED, POINT REYES BLUE CHEESE, BOURBON ONIONS, HARICOTS VERTS, YUKONS

LAMB

CHAR GRILLED, PISTO ARTCHOKE, PATATAS BRAVAS, ROMESCO

THIRD COURSE

CRÈME BRULÉE

RICH VELVETY CUSTARD, BURNT SUGAR CRUST

CHOCOLATE TART

CHOCOLATE GANACHE, SHORTBREAD CRUST, PISTACHIO BARK

FRUIT TART

VANILLA CUSTARD, KIWI, PEACHES, PLUMS, CRISPY PHYLLO

BASQUE BURNT CHEESECAKE

CARAMELIZED CHEESECAKE, BLUEBERRY BOURBON COMPOTE

ICE CREAM OR SORBET

SIDES

4 OZ. LOBSTER \$22, HARICOTS VERTS \$8, RISOTTO \$15,
LUMP CRAB \$20, BLUE CHEESE \$8, ANCHOVIES \$5

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

2021 SAUVIGNON BLANC \$37

2021 ALBARINO \$35

2021 BARREL FERMENTED CHARDONNAY \$39

ROSE

2022 LIGHTHOUSE BLUSH/SWEET \$33

RED WINES

2020 CAPE MAY RED \$35

2019 MERLOT \$40

2020 CABERNET SAUVIGNON \$41

2018 CM3 \$55

FRENCH OAK AGED/ BORDEAUX STYLE BLEND
(33% CABERNET SAUVIGNON, 33% MERLOT, 33% SYRAH)

20% SERVICE CHARGE WILL BE ADDED TO SIT DOWN PARTIES OF FIVE OR MORE
\$79 MINIMUM CHARGE PER PERSON/ **NO CHILDREN'S MENU**

CONSUMING RAW, OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH, OR POULTRY,
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

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