

Union Park

dining room

2025 FALL RESTAURANT WEEK MENU
\$69 PER PERSON / 3 COURSE PRIX-FIXE

OCTOBER 30TH - NOVEMBER 2ND, 2025. AVAILABLE ALL NIGHT

FIRST COURSE

CAESAR SALAD

ROMAINE, PECORINO, FOCACCIA CROUTON

BEETS SALAD

CHEVRE, ARUGULA, PUMPKIN SEED BRITTLE, HONEY VINAIGRETTE

BURRATA

HEIRLOOM TOMATO, PROSCIUTTO, BALSAMIC CREMA

TUNA TARTARE

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

OCTOPUS

CHAR GRILLED, PATATAS BRAVAS, CHORIZO, AJI AMARILLO, CHORIZO OIL

BAY SCALLOPS

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

CRAB CAKE

LEMON CRÈME FRAICHE, SMOKED PEPPER REMOULADE

SECOND COURSE

VEGETABLE

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

CHICKEN

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

ST. LAURENT SALMON

TOMATO CRAB SALAD, BLACK LENTIL SALAD, SAUCE VERTE

GARLIC ROASTED SHRIMP

MANCHENGO POLENTA, BASIL OIL, CHORIZO OIL, TOMATO COMPOTE

NORTH AMERICAN LOBSTER

BUTTER POACHED LOBSTER TAILS, LOBSTER SAFFRON RISOTTO,
LEMON CRÈME FRAICHE, PANCETTA

LAMB DUET

CHAR GRILLED LAMB LOIN, LAMB SHOULDER RAGOUT, CELERIAC PUREE, ROASTED GARLIC JUS

SLOW ROASTED SHORT RIB

ROASTED GARLIC AU JUS, GREMOLATA, YUKONS

PETIT TENDERLOIN

8 OZ. TERES MAJOR, CHAR GRILLED, COWBOY BUTTER, YUKONS, HARICOT VERT

THIRD COURSE

CRÈME BRULÉE

RICH VELVETY CUSTARD, BURNT SUGAR CRUST

CHOCOLATE TART

CHOCOLATE GANACHE, SHORTBREAD CRUST, PISTACHIO BARK

PUMPKIN CHEESECAKE

CREAMY CHEESECAKE, GRAHAM CRAKER CRUST, TOASTED MERINGUE

TIRAMISU

LADY FINGERS, COFFEE CREAM, WHIPPED CREAM, COFFEE SAUCE

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 \$35
2024 MERLOT ROSE/DRY \$46

RED WINES

2022 CAPE MAY RED \$39
2022 MERLOT \$41
2022 CABERNET SAUVIGNON \$45
2022 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