

# Union Park

d i n i n g   r o o m

2022 SIT DOWN MENU / \$69+ PER PERSON / 3 COURSE PRIX-FIXE

ARTISINAL BREAD BASKET +\$5

*FIRST COURSE*

CAESAR

ROMAINE, FOCACCIA CROUTON

BEETS

CHEVRE, SUNFLOWER SEED, HERB VINAIGRETTE

TUNA TARTARE

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

BAY SCALLOPS

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

CRAB CAKE

CHARRED CORN RELISH, LEMON CREMA, SMOKED PEPPER REMOULADE ENTRÉE+\$10

BURRATA

HEIRLOOM TOMATO, PROSCIUTTO, BALSAMIC CREMA

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

FOIE GRAS

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

SHRIMP COCKTAIL

GARLIC ROASTED, THAI DIPPING SAUCE +\$15

OYSTERS

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

*SECOND COURSE*

SCALLOPS

CHARRED CORN RELISH, AVOCADO CREMA, SUCCOTASH, BASIL OIL

VEGETABLE

ROASTED CARROTS, BASIL RICOTTA, THAI STYLE CAULIFLOWER

CHICKEN

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

ST. LAURENT SALMON

TOMATO CRAB SALAD, APPLE QUINOA SALAD, SAUCE VERTE

SHORT RIB

ROASTED GARLIC AU JUS, GREMOLATA, BALSAMIC ONIONS, YUKONS

PETIT TENDER

CHAR GRILLED. MUSTARD CREMA, ARUGULA, TRUFFLE MANCHEGO FRITES, CHIMICHURRI

*PREMIUM ENTREES / AVAILABLE AS A SUBSTITUTION FOR AN UP CHARGE*

NORTH AMERICAN LOBSTER

TWIN 4 OZ. BUTTER POACHED LOBSTER TAILS, LOBSTER SAFFRON RISOTTO,  
LEMON CRÈME FRAICHE, PANCETTA +10

DUCK TRIO

DUCK BREAST, FARRO CONFIT, FRISEE, PEAR, CRACKLING,  
SHAVED FOIE, PEDRO XIMENEZ REDUCTION +\$5

FILET MIGNON

CHAR GRILLED, POINT REYES BLUE CHEESE, BOURBON ONIONS,  
HARICOTS VERTS, YUKONS +\$10

LAMB

CHAR GRILLED, PISTO ARTCHOKE, PATATAS BRAVAS, ROMESCO +\$10

*THIRD COURSE*

CRÈME BRULÉE

RICH VELVETY CUSTARD, BURNT SUGAR CRUST

CHOCOLATE TART

CHOCOLATE GANCHE, SHORTBREAD CRUST, PISTACHIO BARK

FRUIT TART

VANILLA CUSTARD, KIWI, PEACHES, PLUMS, CRISPY PHYLLO

BASQUE BURNT CHEESECAKE

CARMELIZED CHEESECAKE, BLUEBERRY BOURBON COMPOTE

ICE CREAM OR SORBET

*SIDES*

4 OZ. LOBSTER \$22, HARICOTS VERTS \$8, RISOTTO \$15, CAULIFLOWER \$14  
LUMP CRAB \$20, BLUE CHEESE \$8, ANCHOVIES \$5

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PRESENTS

CAPE MAY WINERY

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

*WHITE WINES*

2021 PINOT GRIGIO \$38

2021 CHARDONNAY \$39

*ROSE*

2021 LIGHTHOUSE BLUSH/SWEET \$30

*RED WINES*

2019 CAPE MAY RED \$33

2019 MERLOT \$40

2019 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)