

# Union Park

d i n i n g   r o o m

NEW YEAR'S EVE, 2023 MENU / **\$160 PER PERSON**

## FIRST COURSE

### SHELLFISH CHOWDER

SCALLOPS, OYSTERS, CLAMS

### BEET SALAD

GREENS, CHEVRE, BEETS, PUMPKIN SEED BRITTLE, SPICED HONEY VINAIGRETTE

## SECOND COURSE

### TUNA

SESAME CRUSTED, VIETNAMESE SLAW, AVOCADO CREMA

### FOIE GRAS

SEARED, ALMOND APPLE CAKE, PRESERVES, MAPLE BOURBON

### RICOTTA GNOCCHI

MUSHROOMS, SHAVED REGGIANO CHEESE, BASIL OIL

### BLACKENED DIVER SCALLOPS

CRAWFISH RISOTTO, MICRO GREENS

## THIRD COURSE

### LONG ISLAND DUCK BREAST

CRACKLING, FARRO CONFIT, PETIT PEAR,  
SHAVED FOIE GRAS, POMEGRANATE GINGER GLAZE

### PRIME FILET MIGNON

PARSNIP PUREE , SHERRY GLAZE, BLACK TRUFFLE ESPUMA,  
GREMOLATA, SHAVED TRUFFLES

### LOBSTER TAILS

POACHED, SAFFRON LOBSTER RISOTTO, PANCETTA, LEMON CRÈME FRAICHE

### SEA BASS

ROASTED, POTATO CAKE, BASIL OIL

## FOURTH COURSE

### CHOCOLATE GANACHE

CHOCOLATE SEMI FREDDO, COFFEE CRUSTED

### CRÈME BRULEE

RICH & VELVETY CUSTARD, BURNT SUGAR CRUST

### BASQUE BURNT CHEESE CAKE

BLUEBERRY BOURBON BASIL COMPOTE

EXECUTIVE CHEF / JOHN SCHATZ

**20% SERVICE CHARGE AND 6.625 % NJ SALES TAX, WILL BE ADDED TO ALL CHECKS**