

# Union Park

d i n i n g   r o o m

2024 FALL RESTAURANT WEEK MENU  
\$69 PER PERSON / 3 COURSE PRIX-FIXE

OCTOBER 31<sup>ST</sup> - NOVEMBER 2<sup>ND</sup>, 2024. 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, SAFFRON AIOLI, 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

CRAWFISH, CRAB, BELUGA LENTILS, THAI GLAZE

### GARLIC ROASTED SHRIMP

MANCHENGO POLENTA, BASIL OIL, CHORIZO OIL, TOMATO COMPOTE

### NORTH AMERICAN LOBSTER

6 OZ. 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 \$50

### DRY AGED NY STRIP STEAK

16 OZ. BONE IN, 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

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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

2023 PINOT GRIGIO \$37  
2023 CHARDONNAY \$37  
2023 SAUVIGNON BLANC \$37  
2023 ALBARINO \$35

### ROSE

2023 LIGHTHOUSE BLUSH/SWEET \$33  
2023 CAPE MAY ROSE/DRY \$38

### RED WINES

2021 CAPE MAY RED \$35  
2021 MERLOT \$38  
2021 CABERNET SAUVIGNON \$43  
2021 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)