

# Union Park

d i n i n g   r o o m

2023 RESTAURANT WEEK MENU / \$65+ PER PERSON / 3 COURSE PRIX-FIXE

JUNE 4<sup>TH</sup>-11<sup>TH</sup>, 2023, CLOSED TUESDAY & WEDNESDAY

## *FIRST COURSE*

### CAESAR

ROMAINE, FOCACCIA CROUTON

### BEETS SALAD

CHEVRE, ARUGULA, PUMPKIN BREITTE, HONEY VINAIGRETTE

### BURRATA

HEIRLOOM TOMATO, PROSCIUTTO, BALSAMIC CREMA

### TUNA TARTARE

SEAWEEED 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

## *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

### 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

## *THIRD COURSE*

### CRÈME BRULÉE

RICH VELVETY CUSTARD, BURNT SUGAR CRUST

### CHOCOLATE TART

CHOCOLATE GANACHE, SHORTBREAD CRUST, PISTACHIO BARK

### LEMON CHAI TART

LEMON CHAI MOUSSE, GRAHAM CRAKER CRUST, TOASTED MERINGUE

### TIRAMISU

LADY FINGERS, COFFEE CREAM, WHIPPED CREAM, COFFEE SAUCE

### ICE CREAM OR SORBET

*Union Park*  
dining room

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

**\$65** 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)