Union Park
dining room

Winter Special

$69, 3 course prix- fixe, available all night long,
every Friday and Saturday throughout November and December 2026

Appetizers

Caesar Salad
ROMAINE, PECORINO, FOCACCIA CROUTON

Beets Salad
CHEVRE, ARUGULA, PUMPKIN SEED BRITTLE, HONEY VINAIGRETTE

Burrata
POMEGRANATE, PISTACHIO, FIG JAM, PROSCIUTTO, BALSAMIC WHIPPED HONEY

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

Bay Scallops
CEVICHE, CORN, POTATOES, PEPPERS, CITRUS VINAIGRETTE, CHIPOTLE AIOLI

Crab Cake
LEMON CRÈME FRAICHE, SMOKED PEPPER REMOULADE

Optional Upgrades

Octopus
CHAR GRILLED, PATATAS BRAVAS, CHORIZO, AJI AMARILLO, CHORIZO OIL +$5

Foie Gras Torchon
COLD CURED, BELGIUM WAFFLE, PRESERVES, PEAR CAVIAR, MAPLE BOURBON $30

Entrees

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

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

St. Laurent Salmon
MISO VEGETABLE SALAD, WHITE MISO GINGER GLAZE

North American Lobster
BUTTER POACHED LOBSTER TAILS, LOBSTER SAFFRON RISOTTO,
LEMON CRÈME FRAICHE, PANCETTA

Lamb Duet
CHAR GRILLED LOIN, SHOULDER RAGOUT, CELERIAC PUREE, ROASTED GARLIC JUS

Slow Roasted Short Rib
ROASTED GARLIC AU JUS, GREMOLATA, YUKONS, HARICOT VERT

Flat Iron Steak
8 OZ., CHAR GRILLED, CHIMICHURRI, YUKONS

Optional Upgrades

Duck
CRISPY SKIN, WILD MUSHROOM CONFIT RISOTTO, SHAVED FOIE GRAS +$10

Elk chop
CHOCOLATE COFFEE RUB, FARO, ZINFANDEL GLACE +$20

Filet Mignon
8OZ, CHAR GRILLED, BALSAMIC ONIONS, BAY BLUE, SAUCE AU POIVRE +$20

Desserts

Crème Brulee

rich velvety custard, burnt sugar crust

Chocolate Brownie

chocolate ganache, chocolate mousse, pistachio bark

Tiramisu

coffee soaked lady fingers, mascarpone cream, cocoa

Cheesecake

rich creamy cheesecake, graham craker crust

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

2025 Pinot Grigio $38
2025 Sauvignon Blanc$38
2025 Albarino $45

Rose

2025 Lighthouse Blush/sweet $33
2025 Cape May Rose/dry $39

Red Wines

2022 Pinot Noir $53
2022 Merlot $40
2022 Cabernet Franc $41
2022 Syrah $41

20% service charge will be added to sit down parties of five or more
BYOB, or local wines available by the bottle
Executive Chef / John Schatz
727 Beach Ave. Cape May, NJ 609-884-8811
unionparkdiningroom.com