

Union Park

d i n i n g r o o m

2024 EARLY DINNER PRIX-FIXE MENU / \$65

AVAILABLE NIGHTLY FROM **5PM-545PM**

FIRST COURSE

CAESAR SALAD

ROMAINE, PECORINO, FOCACCIA CROUTON

BEETS SALAD

CHEVRE, ARUGULA, PUMPKIN SEED BRITTLE, HONEY VINAIGRETTE

BURRATA

HEIRLOOM TOMATO, PROSCIUTTO, BALSAMIC CREMA

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

NORTH AMERICAN LOBSTER

6 OZ. BUTTER POACHED LOBSTER TAIL, LOBSTER SAFFRON RISOTTO,
LEMON CRÈME FRAICHE, PANCETTA

SLOW ROASTED SHORT RIB

ROASTED GARLIC AU JUS, GREMOLATA, YUKONS

THIRD COURSE

FRUIT TART

VANILLA CUSTARD, KIWI, PEACHES, PLUMS, CRISPY PHYLLO

TIRAMISU

CHOCOLATE GARNISH, COFFEE SAUCE

CHOCOLATE MOUSSE

20% SERVICE CHARGE WILL BE ADDED TO SIT DOWN PARTIES OF FIVE OR MORE
ENTIRE PARTY MUST BE SEATED **BY 5.45 PM** / NOT AVAILABLE FOR FUNCTIONS OVER 12 GUESTS

NO CHILDREN'S MENU

EXECUTIVE CHEF / JOHN SCHATZ

727 BEACH AVE. CAPE MAY, NJ 609-884-8811 UNIONPARKDININGROOM.COM