

Union Park

d i n i n g r o o m

HAPPY NEW YEAR, 2026!!!

COMPLIMENTARY CHAMPAGNE TOAST/AMUSE BOUCHE

FIRST COURSE

SHELLFISH BISQUE

SCALLOPS, SHRIMP, LOBSTER, CRAB

BEET SALAD

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

SECOND COURSE

TUNA TARTAR

PINEAPPLE SALSA, SEAWEED, WONTON CRISP

CARPACCIO

A5 WAGYU, FOIE GRAS MOUSSE, TRUFFLE ,CAVIAR

FOIE GRAS

TORCHON, BELGIUM WAFFLE, QUINCE BLUEBERRY PRESERVES, PEDRO XIMENEZ

RICOTTA GNOCCHI

MUSHROOMS, SHAVED REGGIANO CHEESE, BASIL OIL

MEZCAL SALMON

MESCAL CURED SALMON, AVOCADO LIME CREMA, TORTILLA CRISP

OCTOPUS

CHAR GRILLED ,CHORIZO, PATATAS BRAVA, SAFFRON AIOLI

THIRD COURSE

ELK CHOP

CHOCOLATE COFFEE RUB, DATE GRANOLA FARO, ZINFANDEL GLACE

FILET MIGNON

PARSNIP PUREE, SAUCE AUPOIVRE, CRUMBLED BAY BLUE

NY STRIP

1 6OZ DRY AGED ,COWBOY BUTTER, POTATO GRATIN

LOBSTER TAILS

POACHED, SAFFRON LOBSTER RISOTTO, PANCETTA, LEMON CRÈME FRAICHE

SEA BASS

BELUGA LENTIL, CRAB, CRAWFISH, THAI GLAZE

FOURTH COURSE

TIRAMISU

CHOCOLATE GARNISH, COFFEE SAUCE

CRÈME BRULÉE

RICH & VELVETY CUSTARD, BURNT SUGAR CRUST

BASQUE BURNT CHEESE CAKE

BLUEBERRY BOURBON BASIL COMPOTE

EXECUTIVE CHEF / JOHN SCHATZ

\$145 PER PERSON

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

