

# Union Park

d i n i n g   r o o m

## 2023 FALL/WINTER MENU

### *APPETIZERS*

#### ARTISINAL BREAD BASKET \$5

#### CAESAR \$20

ROMAINE, FOCACCIA CROUTON

#### BEETS SALAD \$20

CHEVRE, ARUGULA, PUMPKIN SEED BRITTLE, HONEY VINAIGRETTE

#### BURRATA \$22

HEIRLOOM TOMATO, PROSCIUTTO, BALSAMIC CREMA

#### TUNA TARTARE \$24

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

#### BAY SCALLOPS \$22

CEVICHE, POTATOES, ONIONS, PEPPERS, CITRUS VINAIGRETTE, CHIPOTLE AIOLI

#### CRAB CAKE \$24

LEMON CRÈME FRAICHE, SMOKED PEPPER REMOULADE

#### OYSTERS \$24

6 OYSTERS, ON THE HALF SHELL, CUCUMBER MIGNONETTE, WASABI GRANITA

#### FOIE GRAS \$30

SEARED, ALMOND APPLE CAKE, PRESERVES, MAPLE BOURBON GLAZE

### *ENTREES*

#### VEGETABLE \$40

CARROTS, ROASTED PUMPKIN, CELERIAC HUMMUS, MUHAMMARA SPICED PEPITAS

#### CHICKEN \$44

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

#### DUCK TRIO \$48

DUCK BREAST, FARRO CONFIT, FRISEE, PEAR, CRACKLING,  
SHAVED FOIE, POMEGRANATE GLAZE

#### SALMON \$45

CRAWFISH, CRAB, BELUGA LENTILS, THAI GLAZE

#### SHRIMP \$44

GARLIC ROASTED, MANCHENGO POLENTA, BASIL OIL, TOMATO COMPOTE

#### NORTH AMERICAN LOBSTER \$64

TWIN 4 OZ. BUTTER POACHED LOBSTER TAILS, LOBSTER SAFFRON RISOTTO,  
LEMON CRÈME FRAICHE, PANCETTA

#### SHORT RIB \$50

ROASTED GARLIC AU JUS, GREMOLATA, BALSAMIC ONIONS, YUKONS

#### DRY AGED PORK CHOP \$50

1 4 OZ, CHAR GRILLED, PORK SHOULDER RILLETTE, BACON,  
APPLE ONION COMPOTE (LIMITED AVAILABILITY)

#### FILET MIGNON \$58

CHAR GRILLED, POINT REYES BLUE CHEESE, BOURBON ONIONS,  
HARICOTS VERTS, YUKONS, AU POIVRE

DESSERTS

\$15 EACH

CRÈME BRULÉE

RICH VELVETY CUSTARD, BURNT SUGAR CRUST

CHOCOLATE TART

CHOCOLATE GANACHE, SHORTBREAD CRUST, PISTACHIO BARK

FRUIT TART

VANILLA CUSTARD, KIWI, PEACHES, PLUMS, CRISPY PHYLLO

BASQUE BURNT CHEESECAKE

CARMELIZED CHEESECAKE, BLUEBERRY BOURBON COMPOTE

ICE CREAM OR SORBET

SIDES

4 OZ. LOBSTER \$22, HARICOTS VERTS \$8, LOBSTER RISOTTO \$15,  
LUMP CRAB \$20, BLUE CHEESE \$8, ANCHOVIES \$5

*Union Park*  
d i n i n g   r o o m

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

2022 PINOT GRIGIO \$37

2022 CHARDONNAY \$37

ROSE

2022 LIGHTHOUSE BLUSH/SWEET \$33

2022 CAPE MAY ROSE/DRY \$37

RED WINES

2020 CAPE MAY RED \$35

2020 MERLOT \$40

2020 CABERNET SAUVIGNON \$41

2020 SYRAH \$45

20% SERVICE CHARGE WILL BE ADDED TO SIT DOWN PARTIES OF FIVE OR MORE  
\$20 SPLIT PLATE CHARGE/NO CHILDREN'S MENU

CONSUMING RAW, OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH, OR POULTRY,  
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

EXECUTIVE CHEF / JOHN SCHATZ  
727 BEACH AVE. CAPE MAY, NJ 609-884-8811  
[UNIONPARKDININGROOM.COM](http://UNIONPARKDININGROOM.COM)