

# Union Park

d i n i n g   r o o m

2022 THANKSGIVING DAY MENU 2PM-7PM / \$79 PER PERSON / 3 COURSE PRIX-FIXE

## *FIRST COURSE*

### CAESAR

ROMAINE, FOCACCIA CROUTON

### BEETS

CHEVRE, SUNFLOWER SEED, HERB VINAIGRETTE

### TUNA TARTARE

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

### THAI ROCK SHRIMP

GARLIC, CELERIAC, CUCUMBERS, THAI STYLE DRESSING, SRIRACHA AIOLI

### CRAB CAKE

CHARRED CORN RELISH, LEMON CREMA, SMOKED PEPPER REMOULADE

### BURRATA

HEIRLOOM TOMATO, PROSCIUTTO, BALSAMIC CREMA

## *SECOND COURSE*

### TURKEY

TRADITIONAL AMERICAN TURKEY DINNER

### ST. LAURENT SALMON

CRAB & CUCUMBER SALAD, BASMATI RICE, AVOCADO CREMA

### NORTH AMERICAN LOBSTER

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

### VEGETABLE

ROASTED CARROTS, SWEET CHILI CURRIED BROCCOLI, ROASTED GARLIC RICOTTA

### DUCK TRIO

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

### DRY AGED PORK CHOP

14 OZ, CHAR GRILLED, PORK SHOULDER RILETTE, BACON, APPLE ONION COMPOTE  
(LIMITED AVAILABILITY)

### SHORT RIB

ROASTED, GARLIC AU JUS, GREMOLATA, BALSAMIC ONIONS, YUKONS

### FLAT IRON STEAK

8 OZ. MUSTARD CREMA, ARUGULA, TRUFFLE MANCHEGO FRITES, CHIMICHURRI

### FILET MIGNON

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



*THIRD COURSE*

CRÈME BRULÉE

RICH VELVETY CUSTARD, BURNT SUGAR CRUST

CHOCOLATE TART

CHOCOLATE GANCHE, SHORTBREAD CRUST, PISTACHIO BARK

APPLE COBBLER

SAUTÉED APPLES, APPLE ALMOND BREAD, VANILLA ICE CREAM

BASQUE BURNT CHEESECAKE

CARMELIZED PUMPKIN CHEESECAKE, SALTED CARAMEL

ICE CREAM OR SORBET

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PRESENTS

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 \$38

2021 CHARDONNAY \$39

*ROSE*

2021 LIGHTHOUSE BLUSH/SWEET \$30

2021 CAPE MAY ROSE/DRY \$37

*RED WINES*

2019 CAPE MAY RED \$33

2019 MERLOT \$40

2019 CABERNET SAUVIGNON \$41

2019 SYRAH \$45

20% SERVICE CHARGE WILL BE ADDED TO SIT DOWN PARTIES OF FIVE OR MORE  
**\$79** MINIMUM CHARGE PER PERSON / **CHILDREN'S TURKEY PLATE \$50**  
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)