

Union Park

dining room

2025 RESTAURANT WEEK MENU

\$69 PER PERSON / 3 COURSE PRIX-FIXE

JUNE 1ST – 8TH, 2025. AVAILABLE ALL NIGHT

FIRST COURSE

CAESAR SALAD

ROMAINE, PECORINO, FOCACCIA CROUTON

BEETS SALAD

CHEVRE, ARUGULA, PUMPKIN SEED BRITTLE, HONEY VINAIGRETTE

BLT

BABY ICEBERG, TOMATO, APPLEWOOD BACON, PARMESAN, FRIED ONION,
SUNDRIED TOMATO, THOUSAND ISLAND

BURRATA

HEIRLOOM TOMATO, PROSCIUTTO, BALSAMIC CREMA

TUNA TARTARE

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

OCTOPUS

CHAR GRILLED, PATATAS BRAVAS, ROMESCO, AJI AMARILLO, BASIL OIL

BAY SCALLOPS

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

CRAB CAKE

LEMON CRÈME FRAICHE, SMOKED PEPPER REMOULADE

SECOND COURSE

VEGETABLE

ROASTED CARROTS, BLACK LENTIL SUCCOTASH, SWEET SPICY CASHEWS,
ROASTED CAULIFLOWER CURRY GLAZE

CHICKEN

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

ST. LAURENT SALMON

TOMATO CRAB SALAD, BLACK LENTIL SALAD, SAUCE VERTE

BASS

BRANZINO, SPANISH CRAWFISH, CELRIAC SLAW, BASIL OIL

SHRIMP

CHARRED CORN RELISH, MANCHEGO GRITS, ANDOUILLE, BASIL OIL

NORTH AMERICAN LOBSTER

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

LAMB

CHAR GRILLED, PISTO ARTCHOKE, PATATAS BRAVAS, ROMESCO

SLOW ROASTED SHORT RIB

ROASTED GARLIC AU JUS, GREMOLATA, YUKONS

HANGAR STEAK

MARINATED, CHAR GRILLED, CHIMICHURRI, TRUFFLE MANCHEGO FRITES

THIRD COURSE

CRÈME BRULÉE

RICH VELVETY CUSTARD, BURNT SUGAR CRUST

CHOCOLATE MOUSE

CHOCOLATE CHIP COOKIE, PISTACHIO BARK

LEMON CHAI MOUSSE TART

TOASTED MERINGUE

TIRAMISU

LADY FINGERS, COFFEE CREAM, WHIPPED CREAM, COFFEE SAUCE

ICE CREAM OR SORBET

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

2024 PINOT GRIGIO \$39

2024 CHARDONNAY \$39

2024 SAUVIGNON BLANC \$39

2024 ALBARINO \$47

ROSE

2024 LIGHTHOUSE BLUSH/SWEET \$35

2024 CAPE MAY ROSE/DRY \$41

RED WINES

2022 CAPE MAY RED \$39

2022 MERLOT \$41

2022 CABERNET SAUVIGNON \$45

2022 SYRAH \$45

20% SERVICE CHARGE WILL BE ADDED TO SIT DOWN PARTIES OF FIVE OR MORE

\$69 MINIMUM CHARGE PER PERSON/**NO CHILDREN'S MENU**

BYOB, OR LOCAL WINES AVAILABLE BY THE BOTTLE

EXECUTIVE CHEF / JOHN SCHATZ
727 BEACH AVE. CAPE MAY, NJ 609-884-8811

UNIONPARKDININGROOM.COM