

Union Park

d i n i n g r o o m

2022 FALL/WINTER MENU / \$69+ PER PERSON / 3 COURSE PRIX-FIXE

ARTISINAL BREAD BASKET +\$5

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

SMOKED TOMATO JAM, PEPPER REMOULADE

BURRATA

HEIRLOOM TOMATO, PROSCIUTTO, BALSAMIC CREMA

ADDITIONAL STARTERS / AVAILABLE AS AN ADDITIONAL COURSE ONLY / NO SUBS.

FOIE GRAS

SEARED, ALMOND APPLE CAKE, PRESERVES, MAPLE BOURBON GLAZE +\$30
(LIMITED AVAILABILITY)

OYSTERS

6 OYSTERS, ON THE HALF SHELL, CUCUMBER MIGNONETTE, WASABI GRANITA +\$24

SECOND COURSE

BLACKENED REDFISH

CREAMY CRAWFISH RISOTTO, BASIL OIL, CORN MILK CRÈME FRIACHE
(LIMITED AVAILABILITY)

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

CHICKEN

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

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 +\$10 UP CHARGE

THIRD COURSE

CRÈME BRULÉE

RICH VELVETY CUSTARD, BURNT SUGAR CRUST

CHOCOLATE TART

CHOCOLATE GANCHE, 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, RISOTTO \$15
LUMP CRAB \$20, BLUE CHEESE \$8, ANCHOVIES \$5

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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
\$69 MINIMUM CHARGE PER PERSON/**NO CHILDREN'S MENU**
BYOB, OR LOCAL WINES AVAILABLE BY THE BOTTLE

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

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