

Union Park

d i n i n g r o o m

2021 THANKSGIVING MENU / \$75 PER PERSON / 3 COURSE PRIX-FIXE / 2-7.30PM

FIRST COURSE

SOUP

ASIAN STYLE PUMPKIN BISQUE

BEETS SALAD

MESCLUN, CHEVRE, PUMPKIN SEED BRITTLE, BERRY VINAIGRETTE

TUNA TARTARE

SEAWEED SALAD, PINEAPPLE RELISH, MEZCAL, AVOCADO CREMA,
GUAJILLO CHILIES, TORTILLA CRISP

ROCK SHRIMP

CHILLED, GARLIC SEARED, CELERIAC CUCUMBER REMOULADE, HARISSA AIOLI

CRAB CAKE

LEMON CREMA, SMOKED PEPPER REMOULADE

BURRATA

HEIRLOOM TOMATO, PROSCIUTTO, BALSAMIC CREMA

SECOND COURSE

TURKEY

TRADITIONAL AMERICAN TURKEY DINNER

SCALLOPS

WILD MUSHROOM RISOTTO, TOMATO BACON JAM, BASIL OIL

VEGETABLE

ROASTED CARROTS, BASIL RICOTTA, THAI STYLE CAULIFLOWER

ST. LAURENT SALMON

SPAGHETTI SQUASH, CUCUMBER CRAB SALAD, BASMATI RICE, CURRY GINGER GLAZE

SHORT RIB

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

NORTH AMERICAN LOBSTER

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

FILET MIGNON

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

LAMB

CHAR GRILLED, ARTICHOKE PISTO, PATATAS BRAVAS, ROMESCO

THIRD COURSE

CRÈME BRULÉE

RICH VELVETY CUSTARD, BURNT SUGAR CRUST

APPLE COBBLER

SAUTÉED APPLES, APPLE ALMOND BREAD, VANILLA ICE CREAM

PUMPKIN CHEESECAKE

CARMELIZED CHEESECAKE, SALTED CARAMEL

ICE CREAM OR SORBET



20% SERVICE CHARGE WILL BE ADDED TO SIT DOWN PARTIES OF FIVE OR MORE
\$75 MINIMUM CHARGE PER PERSON / CHILDREN'S TURKEY PLATE \$50

EXECUTIVE CHEF / JOHN SCHATZ