

# Union Park

d i n i n g   r o o m

2021 SIT DOWN MENU - \$60 PER PERSON / TAKE OUT - \$50 PER PERSON  
3 COURSE PRIX-FIXE / AVAILABLE FROM 5PM-9.30PM, CLOSED TUESDAYS

## *FIRST COURSE*

### CAESAR

ROMAINE, FOCACCIA CROUTON

### BEETS

CHEVRE, SUNFLOWER SEED, HERB VINAIGRETTE

### TUNA TARTARE

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

### BAY SCALLOPS

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

### CRAB CAKE

CHARRED CORN RELISH, LEMON CREMA, SMOKED PEPPER REMOULADE ENTRÉE+\$5

### BURRATA

HEIRLOOM TOMATO, PROSCIUTTO, BALSAMIC CREMA

## *SECOND COURSE*

### SCALLOPS

CHARRED CORN RELISH, AVOCADO CREMA, SUCCOTASH, BASIL OIL

### VEGETABLE

ROASTED CARROTS, BASIL RICOTTA, THAI STYLE CAULIFLOWER

### CHICKEN

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

### ST. LAURENT SALMON

TOMATO CRAB SALAD, GOAT CHEESE APPLE QUINOA SALAD, SAUCE VERTE

### SHORT RIB

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

### PETIT TENDER

CHAR GRILLED. MUSTARD CREMA, ARUGULA, TRUFFLE MANCHEGO FRITES, CHIMICHURRI

## *THIRD COURSE*

### CRÈME BRULÉE

RICH VELVETY CUSTARD, BURNT SUGAR CRUST

### CHOCOLATE BROWNIE

VANILLA RICOTTA, COOKIE GARNISH

### FRUIT TART

VANILLA CUSTARD, KIWI, PEACHES, PLUMS, CRISPY PHYLLO

**SIT DOWN ADDITIONS**  
NOT AVAILABLE FOR TAKE OUT / LIMITED AVAILABILITY

**ADDITIONAL STARTERS**  
*AVAILABLE AS AN ADDITIONAL COURSE ONLY / NO SUBSTITUTIONS*

**SHRIMP**

GARLIC ROASTED, THAI DIPPING SAUCE **+\$15**

**FOIE GRAS**

SEARED, ALMOND APPLE CAKE, PRESERVES, MAPLE BOURBON GLAZE **+\$30**

**OYSTERS**

6 CAPE MAY SALTS, ON THE HALF SHELL, CUCUMBER MIGNONETTE,  
WASABI GRANITA **+\$22**

**PREMIUM ENTREES**

*AVAILABLE AS A SUBSTITUTION FOR AN UP CHARGE*

**NORTH AMERICAN LOBSTER**

TWIN 4 OZ. BUTTER POACHED LOBSTER TAILS, LOBSTER SAFFRON RISOTTO,  
LEMON CRÈME FRAICHE, PANCETTA **+8**

**TUNA**

RARE, SAFFRON CREMA, CUCUMBER KIM CHEE, YELLOW BEET HIJIKI SALAD **+\$8**

**DUCK TRIO**

DUCK BREAST, FARRO CONFIT, FRISEE, PEAR, CRACKLING,  
SHAVED FOIE, PEDRO XIMENEZ REDUCTION **+\$8**

**FILET MIGNON**

CHAR GRILLED, POINT REYES BLUE CHEESE, BOURBON ONIONS,  
HARICOTS VERTS, YUKONS **+\$10**

**LAMB LOIN**

CHAR GRILLED, PISTO, PATATAS BRAVAS, PISTACHIO SALSA VERDE, ROMESCO **+\$10**

**ADDITIONAL DESSERTS**

**BASQUE BURNT CHEESECAKE**

CARMELIZED CHEESECAKE, BLUEBERRY BOURBON COMPOTE

**ICE CREAM OR SORBET**

**SIDES**

4 OZ. LOBSTER \$20, HARICOTS VERTS \$8, RISOTTO \$15, CAULIFLOWER \$14  
LUMP CRAB \$15, BLUE CHEESE \$8, ANCHOVIES \$5

20% SERVICE CHARGE WILL BE ADDED TO SIT DOWN PARTIES OF FIVE OR MORE  
**\$60** 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**