

Union Park

d i n i n g r o o m

2021 SIT DOWN MENU - \$65 PER PERSON / TAKE OUT - \$60 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 **+\$24**

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 **+5**

TUNA

RARE, SAFFRON CREMA, CUCUMBER KIM CHEE, YELLOW BEET HIJIKI SALAD **+\$5**

DUCK TRIO

DUCK BREAST, FARRO CONFIT, FRISEE, PEAR, CRACKLING,
SHAVED FOIE, PEDRO XIMENEZ REDUCTION **+\$5**

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 \$22, HARICOTS VERTS \$8, RISOTTO \$15, CAULIFLOWER \$14
LUMP CRAB \$18, BLUE CHEESE \$8, ANCHOVIES \$5 WHIPPED POTATO \$10

20% SERVICE CHARGE WILL BE ADDED TO SIT DOWN PARTIES OF FIVE OR MORE
\$65 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