

Union Park

dining room

3 COURSE PRIX FIXE MENU / \$39 PER PERSON + TAX & SERVICE
ALL NIGHT / FRIDAYS & SATURDAYS / NOVEMBER & DECEMBER 2019

----- **APPETIZERS** -----

SOUP DU JOUR

BEETS

CHEVRE, SUNFLOWER SEED, HERB VINAIGRETTE

CAESAR

ROMAINE, PECORINO, FOCCACIA CROUTONS

ROCK SHRIMP

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

PORK BELLY

CARAMELIZED DUROC PORK, VIETNAMESE SLAW, SAFFRON CREMA, GINGER GLAZE

TUNA TARTARE

SEAWEED SALAD, PINEAPPLE RELISH, WASABI LIME, WONTON CRISP

BURRATA

HEIRLOOM TOMATO BRUSCHETTA, PROSCIUTTO, BALSAMIC

CRAB CAKE

LENTIL SUCCOTASH, LEMON CREMA, SMOKED PEPPER REMOULADE

----- **ENTREES** -----

CHICKEN BREAST

BOURSIN CHEESE, HERB CRUST, SHREDDED CHICKEN HASH, AU JUS

VEGETABLE

ROASTED CARROTS, BASIL RICOTTA, CAULIFLOWER RICE,
ROASTED PUMPKIN SEEDS, CHARRED BROCCOLI, GINGER SAUCE

ST. LAURENT SALMON

ROASTED, CRAB CUCUMBER & CELERY ROOT SALAD, APPLE QUINOA, SAUCE VERT

STEAK

TERES MAJOR, PATATAS BRAVAS, BLISTERED VEGETABLES, CILANTRO CHIMICHURRI

SHORT RIB

CHOCOLATE PORTER GLACE, COFFEE RUB PORK MARMALADE, ROASTED CARROTS

LAMB LOIN

GRILLED, ANDOUILLE, RATATOUILLE, YUKONS, GREMOLATA. GARLIC JUS LIE

NORTH AMERICAN LOBSTER

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

----- **DESSERTS** -----

CHOCOLATE BROWNIE

VANILLA RICOTTA

FRUIT TART

VANILLA CUSTARD, CRISPY PHYLLO, SEASONAL FRUIT

PUMPKIN CAKE

CARAMELIZED PEPITAS, PUMPKIN RICOTTA, SALTED CARAMEL SAUCE

PROFITEROLES

CRISPY ÉCLAIR SHELLS, ESPRESSO CHOCOLATE CHIP ICE CREAM

EXECUTIVE CHEF / JOHN SCHATZ

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