

Union Park

d i n i n g r o o m

NEW YEAR'S EVE, 2022 MENU / **\$145** PER PERSON

FIRST COURSE

SHELFISH CHOWDER

SCALLOPS, OYSTERS, CLAMS

BEET SALAD

MESCLUN, CHEVRE, BEETS, PUMPKIN SEED BRITTLE , BERRY VINAIGRETTE

SECOND COURSE

TUNA

SESAME CRUSTED, VIETNAMESE SLAW, AVOCADO CREMA

FOIE GRAS

SEARED, ALMOND APPLE CAKE, PRESERVES, MAPLE BOURBON

RICOTTA GNOCCHI

MUSHROOMS, SHAVED REGGIANO CHEESE, BASIL OIL

ROASTED OYSTERS

ANDOUILLE MANCHEGO, CRAWFISH STUFFING

THIRD COURSE

DUCK BREAST

CRACKLING, FARRO CONFIT, POACHED PEARS,
SHAVED FOIE GRAS, PEDRO XIMENEZ GLAZE

WAGYU FILET MIGNON

PARSNIP PUREE , SHERRY GLAZE BLACK TRUFFLE ESPUMA,
GREMOLATA, SHAVED TRUFFLES

LOBSTER TAILS

SAFFRON LOBSTER RISOTTO, PANCETTA, LEMON CRÈME FRAICHE

HALIBUT

MUSROOM RISOTTO, GARLIC SPINACH, BASIL OIL

FOURTH COURSE

WHISKEY GANACHE

WHISKEY GANACHE, CHOCOLATE SEMI FREDDO, COCOA DUST

CRÈME BRULEE

RICH & VELVETY CUSTARD, BURNT SUGAR CRUST

BASQUE BURNT CHEESE CAKE

BLUEBERRY BOURBON BASIL COMPOTE

EXECUTIVE CHEF / JOHN SCHATZ

20% SERVICE CHARGE AND 6.625 % NJ SALES TAX, WILL BE ADDED TO ALL CHECKS