

# Union Park

d i n i n g   r o o m

2021 FALL/WINTER MENU / \$65+ PER PERSON / 3 COURSE PRIX-FIXE

## *FIRST COURSE*

### ARTISAN SLICED BREAD+5

#### BEETS

MESCLUN, CHEVRE, PUMPKIN SEED BRITTLE, BERRY VINAIGRETTE

#### TUNA TARTARE

SEAWEEED 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 ENTRÉE+\$10

#### BURRATA

HEIRLOOM TOMATO, PROSCIUTTO, BALSAMIC CREMA

*ADDITIONAL STARTERS / AVAILABLE AS AN ADDITIONAL COURSE ONLY / NO SUBS.*

#### BURGUNDY TRUFFLE FRIES

HOUSE CUT YUKON FRITES, BLACK TRUFFLE AIOLI, MANCHEGO CHEESE,  
SHAVED BLACK BURGUNDY TRUFFLES +\$25

#### 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

## *SECOND COURSE*

#### SCALLOPS

WILD MUSHROOM RISOTTO, TOMATO BACON JAM, BASIL OIL

#### VEGETABLE

ROASTED CARROTS, BASIL RICOTTA, THAI STYLE CAULIFLOWER

#### CHICKEN

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

#### ST. LAURENT SALMON

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

#### SHORT RIB

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

#### PETIT TENDER

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

*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

#### DUCK TRIO

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

#### FILET MIGNON

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

#### LAMB

CHAR GRILLED, ARTICHOKE PISTO, PATATAS BRAVAS, ROMESCO +\$10

*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

BASQUE BURNT CHEESECAKE

CARMELIZED CHEESECAKE, BLUEBERRY BOURBON COMPOTE

ICE CREAM OR SORBET

*SIDES*

4 OZ. LOBSTER \$22, HARICOTS VERTS \$8, RISOTTO \$15, CAULIFLOWER \$14  
BLUE CHEESE \$8, ANCHOVIES \$5, WHIPPED POTATO \$10

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PRESENTS

CAPE MAY WINERY

HAND CRAFTED PREMIUM NJ WINES, ESTATE GROWN  
AND BOTTLED IN CAPE MAY, SOLD BY THE BOTTLE

*WHITE WINES*

2020 RIESLING \$37

2020 BARREL FERMENTED CHARDONNAY \$38

2020 SAUVIGNON BLANC \$36

*ROSE*

2020 CAPE MAY ROSE \$36

*RED WINES*

2018 CAPE MAY RED \$31

2018 MERLOT \$35

2018 CABERNET SAUVIGNON \$38

2018 CAPE MAY RESERVE \$49

2018 PINOT NOIR \$51

2016 CM3 \$53

FRENCH OAK AGED / BORDEAUX STYLE BLEND  
(33% CABERNET SAUVIGNON, 33% MERLOT, 33% SYRAH)

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](http://UNIONPARKDININGROOM.COM)