

# Union Park

d i n i n g   r o o m

DINE OUTDOOR MENU, 2020-\$60 PER PERSON/TAKE OUT-\$45 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, 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

### BURRATA

HEIRLOOM TOMATO, PROSCIUTTO, BALSAMIC CREMA

## *SECOND COURSE*

### SCALLOPS

CHARRED CORN RELISH, MASCARPONE RISOTTO, BASIL OIL

### VEGETABLE

ROASTED CARROTS, BASIL RICOTTA, THAI STYLE CAULIFLOWER

### CHICKEN

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

### ST. LAURENT SALMON

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

### SHORT RIB

GREMOLATA, BACON BALSAMIC PEARLS, ROASTED GARLIC GLACE, CARROTS

### NORTH AMERICAN LOBSTER

TWIN 4 OZ. BUTTER POACHED LOBSTER TAILS, LOBSTER SAFFRON RISOTTO,  
LEMON CRÈME FRAICHE, PANCETTA (**SINGLE TAIL FOR TAKE OUT OPTION**)

## *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

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

*STARTERS*

SHRIMP

4 GARLIC ROASTED, THAI DIPPING SAUCE  
ADDITIONAL COURSE+\$16

FOIE GRAS

SEARED, FIG JAM, APPLE CAKE, APPLE CAVIAR, MAPLE BOURBON  
ADDITIONAL COURSE+\$30

OYSTERS

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

*ENTREES*

FILET MIGNON

BALSAMIC ONIONS, POINT REYES BLUE, SAUCE AUPOIVRE  
UPCHARGE+\$12

TUNA

GREEN PAPAYA SLAW, AVOCADO CREMA, FRIED ONIONS, GINGER SAUCE  
UPCHARGE+\$10

DUCK TRIO

DUCK BREAST, FARRO CONFIT, FRISEE, PEAR, CRACKLING,  
SHAVED FOIE, GINGER GLAZE UPCHARGE+\$8

LAMB LOIN

CHAR GRILLED, PISTO, PATAS BRAVAS, PISTACHIO SALSA VERDE,  
ROMESCO UPCHARGE+\$12

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  
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