

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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UNIONPARKDININGROOM.COM