

Union Park

d i n i n g r o o m

2017 CAPE MAY RESTAURANT WEEK, NOVEMBER 3RD & 4TH, 2017

FIRST COURSE

SOUP DU JOUR

BEETS

CHEVRE, SUNFLOWER SEED, HERB VINAIGRETTE

CAESAR

ROMAINE, PECORINO, FOCACCIA CROUTONS

BAY SCALLOPS

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

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

SECOND COURSE

CHICKEN BREAST

SUN DRIED TOMATO, GOAT CHEESE, SPINACH, CHICKEN MOLE HASH, AU JUS

VEGETABLE

ROASTED CARROTS, HERBED POPPED SORGHUM, BASIL RICOTTA,
BLACK LENTIL SUCCOTASH, CHARRED ASPARAGUS

ST. LAURENT SALMON

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

DUCK DUET

SEARED BREAST, DUCK CONFIT FARO HASH, ARUGULA & PEAR SALAD,
SHAVED FOIE GRAS, GINGER CHILI GLAZE, PEDRO XIMENEZ REDUCTION

SHORT RIB

CHOCOLATE PORTER GLACE, SMOKED BACON MARMALADE, CARROT GINGER, YUKONS

NORTH AMERICAN LOBSTER

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

THIRD COURSE

SEASONAL FRUIT TART

PROFITEROLES

CHOCOLATE SEMIFREDDO

5PM-10PM / \$35 PER PERSON +TAX + SERVICE,

EXECUTIVE CHEF / JOHN SCHATZ

727 BEACH AVE. CAPE MAY, NJ 609-884-8811

UNIONPARKDININGROOM.COM