Union Park

# dining room

2024 THANKSGIVING DAY MENU 2PM-7PM / \$79 PER PERSON / 3 COURSE PRIX-FIXE

## FIRST COURSE

CAESAR ROMAINE, FOCACCIA CROUTON

BEETS SALAD CHEVRE, SUNFLOWER SEED, HONEY VINAIGRETTE

TUNA TARTARE SEAWEED SALAD, PINEAPPLE RELISH, MASAGO, WASABI LIME, WONTON CRISP

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

CRAB CAKE LEMON CRÈME FRAICHE, SMOKED PEPPER REMOULADE

BURRATA HEIRLOOM TOMATO, PROSCIUTTO, BALSAMIC CREMA

## SECOND COURSE

TURKEY TRADITIONAL AMERICAN TURKEY DINNER

ST. LAURENT SALMON CRAWFISH, CRAB, BELUGA LENTILS, THAI GLAZE

### NORTH AMERICAN LOBSTER

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

<u>Vegetable</u>

CARROTS, ROASTED PUMPKIN, CELERIAC HUMMUS, MUHAMMARA SPICED PEPITAS

DUCK BREAST, FARRO CONFIT, FRISEE, PEAR, CRACKLING,

SHAVED FOIE, POMEGRANATE GLAZE

## DRY AGED PORK CHOP

14 OZ, CHAR GRILLED, PORK SHOULDER RILETTE, BACON, APPLE ONION COMPOTE (LIMITED AVAILABILITY)

SHORT RIB ROASTED, GARLIC AU JUS, GREMOLATA, BALSAMIC ONIONS, YUKONS

FILET MIGNON CHAR GRILLED, POINT REYES BLUE CHEESE, BOURBON ONIONS, HARICOTS VERTS, YUKONS, SAUCE AUPOIVRE



THIRD COURSE

CRÈME BRULEE RICH VELVETY CUSTARD, BURNT SUGAR CRUST

CHOCOLATE GANCHE, SHORTBREAD CRUST, PISTACHIO BARK

#### APPLE COBBLER

SAUTÉED APPLES, APPLE ALMOND BREAD, VANILLA ICE CREAM

PUMPKIN CHEESECAKE WHIPPED ,GRAHAM CRAKER CRUST TOASTED MERINGUE

ICE CREAM OR SORBET



IS A BYOB ESTABLISHMENT, OR LOCAL WINES AVAILABLE BY THE BOTTLE FROM

HAND CRAFTED PREMIUM NJ WINES, ESTATE GROWN

AND BOTTLED IN CAPE MAY, SOLD BY THE BOTTLE

WHITE WINES

2022 PINOT GRIGIO \$37

2022 CHARDONNAY \$37

<u>Rose</u>

2022 LIGHTHOUSE BLUSH/SWEET \$33

2022 CAPE MAY ROSE/DRY \$37

<u>Red Wines</u>

2020 CAPE MAY RED \$35

2020 Merlot \$40

2020 CABERNET SAUVIGNON \$41

2020 Syrah \$45

20% SERVICE CHARGE WILL BE ADDED TO SIT DOWN PARTIES OF FIVE OR MORE \$79 MINIMUM CHARGE PER PERSON/ CHILDREN'S TURKEY PLATE \$50 BYOB, OR LOCAL WINES AVAILABLE BY THE BOTTLE

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