

# Union Park

d i n i n g   r o o m

HAPPY NEW YEAR, 2025!!!

COMPLIMENTARY CHAMPAGNE TOAST

**FIRST COURSE**

**CURRY SHELLFISH BISQUE**

SCALLOPS, SHRIMP, LOBSTER, CRAB

**BEET SALAD**

GREENS, CHEVRE, BEETS, PUMPKIN SEED BRITTLE, SPICED HONEY VINAIGRETTE

**SECOND COURSE**

**TUNA TARTAR**

PINEAPPLE SALSA, SEAWEED, WONTON CRISP

**FOIE GRAS**

TORCHON, BELGIUM WAFFLE, QUINCE BLUEBERRY PRESERVES, PEDRO XIMENEZ

**RICOTTA GNOCCHI**

MUSHROOMS, SHAVED REGGIANO CHEESE, BASIL OIL

**MEZCAL SALMON**

MESCAL CURED SALMON, AVOCADO LIME CREMA, TORTILLA CRISP

**OCTOPUS**

CHAR GRILLED ,CHORIZO, PATATAS BRAVA, SAFFRON AIOLI

**THIRD COURSE**

**ELK CHOP**

CHOCOLATE COFFEE RUB, DATE GRANOLA FARO, PORCINI GLACE

**FILET MIGNON**

PARSNIP PUREE, SAUCE AU POIVRE, CRUMBLLED BAY BLUE

**LOBSTER TAILS**

POACHED, SAFFRON LOBSTER RISOTTO, PANCETTA, LEMON CRÈME FRAICHE

**SEA BASS**

BELUGA LENTIL, CRAB, CRAWFISH, THAI GLAZE

**FOURTH COURSE**

**TIRAMISU**

CHOCOLATE GARNISH, COFFEE SAUCE

**CRÈME BRULEE**

RICH & VELVETY CUSTARD, BURNT SUGAR CRUST

**BASQUE BURNT CHEESE CAKE**

BLUEBERRY BOURBON BASIL COMPOTE

EXECUTIVE CHEF / JOHN SCHATZ

\$135 PER PERSON

20% SERVICE CHARGE AND 6.625 % NJ SALES TAX, WILL BE ADDED TO ALL CHECKS

