

Union Park
d i n i n g r o o m

NEW YEAR'S EVE, 2019 MENU

FIRST COURSE

LOBSTER BISQUE

MADERA FROTH / MICRO ANISE

ARUGULA

ARUGULA / PORT POACHED PEARS / GOAT CHEESE / SHERRY VINAIGRETTE

SECOND COURSE

ROCK SHRIMP

CORN / POTATO / PEPPERS / CITRUS VINAIGRETTE / CHIPOTLE AIOLI

FOIE GRAS

ALMOND BREAD / BALSAMIC CREMA / FIG PRESERVES / MAPLE BOURBON

RICOTTA GNOCCHI

SHAVED BLACK TRUFFLES / FINE HERBS / GORGONZOLA SMUDGE

TUNA TARTARE

VIETNAMESE SLAW / SCALLION PANCAKE / WASABI TOBIKO

THIRD COURSE

CITRUS SORBET

FOURTH COURSE

DUCK BREAST

CRACKLING / FARRO CONFIT / POACHED PEARS,
SHAVED FOIE GRAS / GINGER CHILI GLAZE

ROASTED BEEF TENDERLOIN

HERB POTATO CAKE / PORCINI GLACE / FOIE GRAS

LOBSTER TAIL

SAFFRON LOBSTER RISOTTO / PANCETTA / LEMON CRÈME FRAICHE

AHI TUNA

GOLDEN BEETS / BLACK SEAWEED / GINGER GLAZE,
SAFFRON CREMA / CUCUMBER KIMCHEE

FIFTH COURSE

WHISKEY GANACHE

WHISKEY GANACHE / CHOCOLATE SEMI FREDDO / COCOA DUST

CRÈME BRULEE

RICH & VELVETY CUSTARD / BURNT SUGAR CRUST

TIRAMISU

LADY FINGERS / MASCARPONE CREAM / COFFEE COCOA

BROWNIE

FLOWERLESS / CHOCOLATE GANACHE / VANILLA RICOTTA

EXECUTIVE CHEF / JOHN SCHATZ

4:00-5:45 \$65 PER PERSON + TAX & SERVICE

6:00-7:45 \$90 PER PERSON + TAX & SERVICE (COMPLIMENTARY CHAMPAGNE)

8:00-10:00 \$105 PER PERSON + TAX & SERVICE (COMPLIMENTARY CHAMPAGNE)

CREDIT CARD REQUIRED FOR ALL RESERVATIONS

FOR RESERVATIONS AND FURTHER DETAILS,

PLEASE CALL 609-884-8811