

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

NEW YEAR'S EVE 2016 MENU

FIRST COURSE

LOBSTER BISQUE

MADERA FROTH / MICRO ANISE

ARUGULA

ARUGULA / PORT POACHED PEARS / GOAT CHEESE / SHERRY VINAIGRETTE

SECOND COURSE

BEETS

ROASTED / SUNFLOWER SEEDS / CHEVRE / HERB VINAIGRETTE

FOIE GRAS

FIG ALMOND BREAD / BALSAMIC CREMA / FIG PRESERVES, / MAPLE BOURBON

ROCK SHRIMP

GREEK OLIVE TOMATO TAPENADE / RED PEPPER AIOLI, / PRESERVED LEMONS

THIRD COURSE

CITRUS SORBET

FOURTH COURSE

LEG & CHOP

LEG OF LAMB RAGOUT / LAMB CHOP / RICOTTA GNOCCHI

ROASTED TENDERLOIN

HERB POTATO PUREE / PORCINI GLACE / FOIE GRAS QUENELLE

LOBSTER TAIL

LOBSTER RISOTTO / PANCETTA / LEMON CRÈME FRAICHE

CHILEAN SEA BASS

HERB POTATO CAKE / TOMATO CRAB SALAD / SAUCE VERT

FIFTH COURSE

SEMI-FREDDO DUET

DUTCH CHOCOLATE / SALTED CARAMEL / SEMI FREDDO / CACAO NIBS

ICE CREAM SANDWICH

FRENCH STYLE / CHOCOLATE MACAROON / DULCE DE LECHE ICE CREAM

CRÈME BRULEE

RICH & VELVETY CUSTARD / BURNT SUGAR CRUST

EXECUTIVE CHEF / JOHN SCHATZ

SEATING BETWEEN : 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