



♥ UNION ♥

VALENTINES DAY

Prix Fixe

• MENU •

[VALENTINES DAY]

FOUR COURSE MENU // 75 PER COUPLE

Amuse Bouche TO SHARE

SEARED SNAPPER SASHIMI // Grape seed oil, strawberry pico, ponzu, balsamic reduction, Thai chili sauce

SHORT RIB AND WILD MUSHROOM RAGOUT // Crispy polenta, white truffle, mascarpone

Soup / Salad

ARUGULA // Heirloom grape tomatoes, toasted walnuts, goat cheese, crispy pancetta, fig vinaigrette

KALE // Roasted beets, heirloom carrots, citrus segments, watermelon radish, lavender honey dressing

WINTER SQUASH BISQUE // Sweet almond cream, edible orchids

Entree

QUAIL // Union pancetta stuffing, red potato hash, white wine poached apple salad

NY STRIP // Dry aged, whipped potatoes, roasted fall vegetables, Meyer lemon and chive compound butter

LOBSTER RISOTTO // Hazelnut and basil pesto, baby kale, red pepper reduction, heirloom tomato

Dessert TO SHARE

CHOCOLATE CHOCOLATE CAKE // Whiskey caramel, French buttercream, raspberry coulis

STRAWBERRIES AND CREAM // Sweet biscuit, fresh strawberry, aged balsamic, whipped cream