
THE UNION BAR

New Year's Eve Menu

Complimentary glass of champagne & warm country bread with green olive & herb butter

FIRST COURSE

CHOICE OF:

JUMBO SHRIMP COCKTAIL

WILD MEXICAN U/10 SHRIMP, HORSERADISH SPIKED COCKTAIL SAUCE

BURRATA CAPRESE

LOCAL HANDMADE BURRATA, HEIRLOOM TOMATO & BASIL SALAD, NUT FREE BASIL PESTO, SOURDOUGH CROSTINI

NEW ENGLAND CRAB CAKE

JUMBO LUMP BLUE CRAB, LEMON DIJON MAYO, PANKO CRUST, REMOULADE SAUCE

CACIO PEPE SPROUTS

ROASTED BRUSSELS SPROUTS, SHAVED PECORINO & TOASTED BLACK PEPPER, FIG VINCOTTO GLAZE

SECOND COURSE

CHOICE OF:

ORGANIC GREEN SALAD

ORGANIC GREENS, RADICCHIO , AVOCADO & SHALLOTS WITH CHAMPAGNE VINAIGRETTE

LENTIL SOUP

PETITE LENTILS, MIXED VEGETABLES, VEGETABLE STOCK, FRESH HERBS

THIRD COURSE

CHOICE OF:

ROASTED SALMON

FAROE ISLAND SALMON FILLET, SHRIMP STUFFING, BUTTERED SPINACH - GOLD POTATO PUREE - LEMON BUERRE BLANC

STEAK DIANE

PRIME FILET MIGNON, COGNAC BUTTER SAUCE, YUKON POTATOES & BRAISED CIPPOLINI

CHICKEN MURPHY

BONELESS ORGANIC CHICKEN BREAST, FENNEL SAUSAGE, SWEET & SPICY VINEGAR PEPPERS & ONIONS, SMASHED POTATOES

WINTER SQUASH CARBONARA

SPAGHETTI PASTA, BUTTERNUT SQUASH & PARMESAN CARBONARA SAUCE, MICRO ARUGULA

FOURTH COURSE

CHOICE OF:

RICOTTA CHEESECAKE

LIGHT & AIRY RICOTTA CAKE, CITRUS ZEST, POWDERED SUGAR

CHOCOLATE LAYER CAKE

DEVILS FOOD CHOCOLATE CAKE, RICH FUDGE FROSTING, VANILLA WHIPPED CREAM

\$100pp, 20% gratuity & tax additional. Cash Bar.