

Happy New Year

Choice of

Broiled Local Oysters Motoyaki

lump crab, lemongrass rice, caviar sabayon
Chateau Talmard Chardonnay, Macon, France 2017

Rosa del Veneto Radicchio

shaved aged goat cheese, crumbled olives,
fennel juice vinaigrette, orange zest
Domaine du Vieux Lazaret Blanc, Chateauneuf-du-Pape, France 2016

Housemade Venison Sausage

rye dumpling, coffee roasted carrots, cassis jus, thyme
Domaine de la Haute Coudraie Cabernet Franc, Anjou, France 2017

Choice of

Roasted Duck Breast

foie gras & sweet potato puree, golden figs, charred endive, thyme
Closerie des Alisiers Gamay, Coteaux Bourguignons, France 2016

Forty Day Butter-Aged Beef Tenderloin

truffle potato cream, roasted sweet onion,
watercress, black garlic jus
Terre di Bo, Barolo, Italy 2014

Pan Seared Scallops

walnut ravioli, smoked butter,
hen of the woods mushrooms, pea tendrils
Ruttenstock Grüner Veltliner, Niederosterreich, Austria 2017

Spice Seared Cauliflower

chickpea tagine, preserved tomato, golden raisin, cilantro
Joseph Cattin Riesling, Alsace, France 2017

Choice of

Dark Chocolate Pudding

passion fruit macaron, local cream, gold flake
Herbert Messmer Pinot Noir, Pfalz, Germany 2018

Pumpkin Cheesecake

gingerbread gelato, pumpkin seed crumble, pear brûlée
Lustau East India Solera, Jerez, Spain NV

Cherry Pavlova

vanilla meringue, almond cake,
compressed cherries, grains of paradise
J. Lohr Late Harvest Riesling, Arroyo Seco, California 2017

Three Course | 89
With Wine Pairings | 119

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04101 | **altogether local** | MAINE

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FOOD & DRINK

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