



**THE UNION KITCHEN**  
BELLAIRE BLVD

*Valentine's Day Menu*

**AMUSE BOUCHE**

**Smoked Salmon Wonton**

*Fried wonton filled with white truffle mascarpone topped with smoked salmon and fresh dill.*

**SMALL PLATE**

**Aphrodite's Heart Salad**

*Grapefruit segments, pomegranate seeds, feta cheese, red oak, butter lettuce and radicchio.  
Tossed in a champagne vinaigrette.*

**Smoked Sherry Lobster Bisque**

*Creamy lobster soup. Served with smoked sherry foam.*

**Crispy Pork Belly**

*Served over smoked BBQ beet puree.*

**ENTRÉE**

**Lobster Thermidor**

*8oz lobster tail stuffed with cooked lobster in a creamy white wine sauce, topped with Parmesan cheese.  
Accompanied by potatoes Au Gratin and white truffle oil mushrooms.*

**Potato crusted Halibut**

*Yukon gold potato crusted Halibut over cauliflower couscous, parsnip puree and sugar snap peas.*

**Sous Vide Peppercorn NY Strip**

*Peppercorn crusted NY Strip sliced over potatoes Au Gratin, red wine peppercorn reduction and mint pea puree.*

**DESSERT**

**2 Chocolate Dipped Tuxedo Strawberry Lollipops**

**Red Velvet Cheesecake**

**\$65 per person • \$120 per couple**