



THE UNION KITCHEN
MEMORIAL

Valentine's Day Menu

AMUSE BOUCHE

Campechana "Mexican Seafood Cocktail"

*Shrimp, fresh lump Blue Crab and avocado in a fresh tomato salsa,
served on a tortilla chip.*

SMALL PLATE

Raspberry Spinach Salad

Baby spinach, candied spiced pecans, Goat cheese tossed with raspberry vinaigrette.

Butter Poached Lobster Bisque

with cognac cream.

ENTRÉES

Baked Stuffed Flounder

*Stuffed with our crab cake stuffing and Cajun citrus butter,
Served with herb roasted fingerling potatoes and tasso green beans.*

Petit Filet

topped with shrimp scampi over parmesan risotto and grilled asparagus.

Australian Warm Water Lobster Tail

*Eight ounce lobster tail broiled with lemon and white wine, topped with herb butter.
Served with white cheddar scalloped potatoes and charred Brussels sprouts.*

DESSERT

The Chocolate Bag

*Dark chocolate bag filled with white and dark chocolate mousse topped with Grand Marnier
chocolate cake balls and fresh berries.*

Red Velvet Cheesecake

with brandied strawberry coulis.

\$65 per person • \$120 per couple