



THE UNION KITCHEN
KINGWOOD

Valentine's Day Menu

AMUSE BOUCHE

Smoked Salmon Spread

Capers, red onions and dill on a water cracker.

SMALL PLATE

Lobster Fondue

Pepper jack cheese sauce, mushrooms and spinach with crostinis for dipping.

Tuscan Pear Salad

Arugula, radicchio, kale, pine nuts, dried cranberries and Gorgonzola drizzled with home-made pomegranate vinaigrette.

ENTRÉES

Herb Crusted Lamb Chops

Served with sautéed haricot vert and cherry port wine reduction.

Pan Seared Flounder

Topped with Ponchartrain sauce, served with lobster risotto cakes.

8 OZ. Herb Seasoned Prime Rib and Lobster Tail

Served with haricot vert, shrimp mac and cheese, au jus, horseradish cream sauce and Bernaise.

DESSERT

Churros Love Bites Fondue

Marshmallows, strawberries, bananas and chocolate fondue.

Red Velvet Cheesecake

Chocolate crust, strawberries and white chocolate sauce.

\$65 per person • \$120 per couple