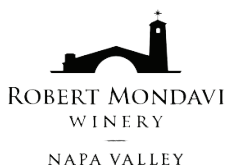




THE UNION KITCHEN



MENU

To Kalon Vineyards Vertical Wine Dinner
Featuring a three-year vertical of Mondavi
Reserve, and Opus One

AMUSE-BOUCHE

*Shrimp and Crab Arancini
Fresh herbs, shrimp, crab, and white fish smoked
gouda and mozzarella cheese. Topped with
a garlic shrimp sauce.*

1st COURSE

STEAK CAPRESE

*A blend of fresh mixed greens, basil leaves, grilled
tomatoes topped with a fresh slice of
mozzarella cheese. Topped with a thinly sliced
chimichurri marinated hanger steak.*

2nd COURSE

LAMB LOLLIPOPS

*Two day marinated char-grilled lamb lollipops in a
blueberry puree lightly grilled and topped with a
red wine & blueberry reduction.*

3rd COURSE

BLACKBERRY HOISIN GINGER LIME PORK LOIN

*Sous vide marinated pork loin brushed with a red
wine and orange reduction. Served with smashed
chipotle sweet potato mash and roasted
root veggies.*

4th COURSE

FLAMING CARAMEL ICE CREAM PECAN BALL

*Scoops of salted caramel ice-cream rolled in
crushed candied pecans served in a candied
almond crisp bowl drizzle with flaming 151 and
salted caramel.*