

UNION KITCHEN | **MOTHER'S DAY 2024**  
BRUNCH 11:00AM -2:30PM | **\$60 3-COURSE PRIX FIXE.**  
DINNER 3:30PM-9:00PM | **A LA CARTE DINNER MENU**



**CHOOSE ONE PER COURSE.**  
**APPETIZERS**

**WHIPPED RICOTTA TOAST** apricot jam | pine nuts |  
vin cotto

**ROASTED ASPARAGUS** parmigiano reggiano |  
lemon | hen egg

**FENNEL RUBBED PORK BELLY** celeriac | arugula |  
vinegar peppers

**CHICKEN KATSU SANDWICH** cabbage | japanese  
milk bread | house tonkatsu sauce

**ROMAN ARTICHOKE**s goat cheese | spinach |  
hazelnuts

**LITTLE GEM CAESAR** pecorino | telicherry pepper |  
creamy tarragon dressing



**ENTREE**

**FRENCH TOAST** japanese milk bread | strawberries  
| maple syrup

**RIGATONI BOLOGNESE** classic ragu | parmigiana  
reggiano

**MAINE LOBSTER OMELETTE** mixed mushrooms |  
cheddar | dressed green salad

**SCOTTISH SALMON** sweet potato & broccoli rabe |  
citrus saffron crema

**SPAGHETTI ALLA NERANO** zucchini | burrata |  
roasted garlic butter

**FREE RANGE CHICKEN** fingerlings & asparagus |  
sauce bearnaise

**STEAK & EGGS (+10)** hanger steak | sauce au poivre | hand cut fries



**DESSERT**

**CARROT CAKE** walnuts | cream cheese frosting

**THREE LAYERED STRAWBERRY CAKE** whipped cream