

CHEESE and CHARCUTERIE

Artisanal Cheese Plate
 Chef's Selection of Three Seasonal Cheeses
 Local Honey | Stone Fruit Chutney
 Toasted Walnuts | Sliced Bread 17

Charcuterie Board
 Three Assorted Cured Meats
 House Made Fennel Mustard
 Grilled Bread | Marinated Olives 18

SOUP and SALADS

Autumn Pumpkin Puree Soup
 Burnt Sunflower Butter | Coconut
 Cracked Coriander 9

Arugula Salad
 Fennel | Roast Grapes | White Balsamic
 Saba | Local Goat Cheese
 Grilled Ciabatta 11

Shaved Butternut Squash
 Chopped Kale | Frisee | Pumpkin Seed
 Sorghum | Smoked Maple 10

Roast Cauliflower Salad
 Local Apple | Pecorino | Parsley
 Lemon Emulsion | Pine Nuts 10

STARTERS and SMALL PLATES

Poached Duck Egg
 Roasted Garlic Porridge | Duck Lardons
 Cloth Bound Cheddar 12

Crispy Brussels Sprouts
 Walnut Aioli | Charred Lemon
 Extra Virgin Olive Oil 10

Flash Fried Local Squid
 Black Sesame Puree | Shaved Red Cabbage
 Fish Sauce | Lime | Chili Oil 12

House Made Venison Sausage
 Violet Mustard | Marinated Lentils
 Preserved Orange | Green Fennel 13

Roast King Oyster Mushrooms
 Sweet & Sour Eggplant
 Shiso | Cilantro 11

Cast Iron Spoon Bread
 Pork Rilette | End of Season Tomato Jam
 Thyme 10

MAINS

Local Cod
 Napa Cabbage | Oyster Mushrooms
 Sorrel | Miso Beurre Monte 25

Pan Roast Salmon
 Local Beets | Grain Mustard Crema
 Freshly Rasped Horseradish
 Pumpernickel 26

Seared Scallops
 Local Clams | Braised Leek
 Orecchiette
 Smoke House Ham 28

Short Rib of Beef
 Potato Cream | Caramelized Shallots
 Salsify | Raisin Puree
 Rosemary Ash 28

Crisp Cornish Rock Hen
 Roast Parsnip | House XO Sauce
 Wild Rice | Ginger Oil 24

Pork Loin Chop
 Cider Brine | Celery Root Fondue
 Brussels Sprouts | Chestnut Honey 25

Braised Local Rabbit
 Fazzoletti Pasta | Preserved Tomatoes
 Orange | Olives
 Whipped Mozzarella 24

Squash & House Yellow Curry
 Bok Choy | Soba | Mushrooms
 Chili Threads 19

SIDES

Vegetable of the Evening 6

Roast Maine Potatoes | Sea Salt
 Garlic & Chili Oil 6

Roast Beets | Orange Powder | Cilantro 6

Wild Rice | Pepitas | Pumpkin Seed Oil 6

Bok Choy | Black Vinegar | Soy Caramel 6

chef's tasting menu



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 EXECUTIVE CHEF | JOSH BERRY

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Let us create a three or five course tasting menu uniquely prepared just for you and your table. Menu changes nightly based on the season.

Three Courses | 55
 82 with wine pairing

Five Courses | 79
 116 with wine pairing

In order to properly execute service we recommend that all guests at the table participate.

We believe that being supplied by the best local farms allows you to enjoy ingredients at their peak of flavor. We partner with farms and producers across New England to ensure that when you dine at UNION you are truly getting a taste of the region's finest ingredients. Enjoy the bounty of what our oceans, streams and local purveyors have produced as we commit to using sustainable Maine products whenever possible.

FOR YOUR CONVENIENCE, AN 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE. PLEASE ADVISE US IF YOU HAVE ANY DIETARY CONCERNS OR FOOD ALLERGIES.

⚠ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. OCT 2016