

## SHELLFISH

Half Dozen Local Maine Oysters ✧  
Lemongrass Mignonette | Chili Pearls MP

## CHEESE and CHARCUTERIE

Artisanal Cheese Plate  
Chef's Selection of Three Seasonal Cheeses  
Local Honey | Stone Fruit Chutney  
Toasted Walnuts | Sliced Bread 18

Charcuterie Board  
Three Assorted Cured Meats  
House Made Fennel Mustard  
Grilled Bread | Marinated Olives 17

## SALADS

Arugula and Fennel Salad  
Feta | Baies Rose Buds | Smoked Almonds  
Compressed Honey Dew 11

Sugar Snap Pea Salad  
Radish | Bibb | Mint | Bagna Couda 12

Warm Oyster Mushroom Salad  
Local Kale | Celery | Hazelnuts  
Sherry Vinegar | Parmesan  
Toasted Shallots 13

## STARTERS and SMALL PLATES

Chilled Pea Soup  
Local Cream | Truffle Oil | Bacon Powder  
Cheddar Crisp 10

Marinated Hamachi ✧  
Cucumber | Pickled Peppers  
Sesame | Lime 16

Ricotta Gnudi  
Ham Hock Broth | Market Vegetables  
Truffle 13

Local Rabbit Terrine  
Radish | Pumppernickel | Violet Mustard  
Dill Pickled Cauliflower 14

Shirred Local Hen Egg ✧  
Shaved Asparagus | Parmesan  
Lemon Puree | Speck 12

Chickpea Falafel  
Whipped Yogurt | Fenugreek  
Shaved Carrots 11

Grilled Local Clams  
Chinese Fermented Sausage | Toasted Garlic  
Chili | Preserved Orange 17

## MAINS

Roast Salmon ✧  
Spring Beet Dashi | Char Sui Pork  
Bok-Choy | Ginger | Sticky Rice 30

Spring Chicken Thighs  
Cous Cous | Moroccan Spice  
Market Vegetables | Olives  
Lemon | Dates 26

Grilled Mountain Trout  
Smoked Fingerlings | Caraway  
Horseradish | Grapefruit Oil  
Watercress 27

Braised Beef Shoulder  
Roast Bone Marrow  
Mustard Seeds | Shiitake | Spinach  
Pickled Cipollini Onions 29

Local Cod  
Panache of Legumes | Beurre Monte  
Shaved Smoked Scallops | Pea Tendrils 27

Lamb Leg  
Spring Dug Parsnips | Mint  
Wheat Berries | Tamari | Cumin 28

Seared Scallop ✧  
Carrot-Chorizo Emulsion | Cilantro  
Pistachio | Chicharrones 32

Chitarra Pasta ✧  
Connecticut River Shad Roe Bottarga  
Shaved Egg Yolk | Chili | Sorrel 24

## SIDES

Vegetable of the Evening 7  
Panache of Spring Legumes 7

Roast Local Potatoes | Chili  
Garlic | Sea Salt 7

Glazed Asparagus | Lemon Beurre Monte 7

Lebanese Cous Cous | Ras al Hanout  
Garlic | Shallots 7

**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. APRIL 2016

## 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.