



THE UNION LEAGUE OF PHILADELPHIA



Dinner Menu

APPETIZERS

Please select ONE option

- Soba Noodles with Ginger Grilled Chicken Breast, Sesame Soy Vinaigrette
- East Coast Oysters on the Half Shell, Mango, Mint Mignonette
- House Smoked Salmon, Horseradish Apple Slaw
- Sweet Potato Tart, Mélange of Jicama, Orange and Pineapple
Cilantro Curry Vinaigrette
- Chilled Shellfish Crab, Shrimp and Smoked Mussels
Citrus Mustard Aioli, Old Bay Crackers
- Herb Grilled Shrimp, Saffron Rice, Chorizo Sauce
- Lentil Soup, Crispy Shallots
- Kale and Potato Soup, Italian Sausage
- Petite Crepe Lasagna, Tomato Basil Sauce, Pecorino
- Black Bean Falafel, Pineapple Shrimp Relish, Salsa Verde

SALADS

Please select ONE option

- Arcadian Mixed Greens, Romaine, Carrots, Red Cabbage
Cucumbers, Tomatoes, House Vinaigrette
- Baby Romaine Caesar Salad, Parmesan Cheese, Croutons, Caesar Dressing
- Spinach Salad, Mushrooms, Eggs, Croutons
Warm Bacon Vinaigrette
- Romaine Wedge, Roasted Squash, Bleu Cheese Crumbles
Dried Cranberries, Walnuts, Sage Vinaigrette
- Mixed Greens, Cranberries, Walnuts, Goat Cheese, Balsamic Vinaigrette
- Moroccan Pork Terrine, Tabbouleh Salad
Preserved Lemon Vinaigrette
- Napa Cabbage, Shiitake Mushrooms, Carrots, Peppers
Pickled Ginger Vinaigrette
- Baby Kale and Shaved Fennel, Radish, Orange Segments, Pine Nuts
Basil Pesto Vinaigrette
- Orange Marinated Farro
Goat Cheese Crumbles, Micro Arugula, Basil Vinaigrette

All prices are subject to a 20% Service Charge and 8% Sales Tax



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ENTRÉES

Everything Crusted Salmon

Pumpnickel Bread Pudding, Smoked Carrot, Dill Nage

Chicken Milanese

Fingerling Potato and Haricot Vert, Lemon Caper Roasted Chicken Jus

Dry Rubbed Thick Cut Pork Chop

Sweet Potato Puree, Apple Pork Jus

Grilled Salmon Medallion

Spinach Quinoa, Tomato Chutney, Lemon Oil

Wood Roasted New York Strip

Red Wine and Shallot Potato, Green Beans, Rosemary Beef Jus

Swordfish Medallion

Toasted Orzo and Fennel, Puttanesca Sauce

Grilled Beef Tenderloin

Roasted Garlic and Saffron Potato Puree, Tomato Pepper Compote, Jerez Beef Jus

Slow Cooked Veal Osso Bucco

Saffron Risotto, Broccolini, Gremolata Veal Jus

Braised Beef Short Rib

Creamed Spinach, Roasted Marble Potatoes, Red Wine Reduction

Striped Bass

Roasted Cauliflower Puree, Wild Rice Citrus Nage

French Cut Chicken Breast

Spiced Cous Cous, Kale, Jeweled Chicken Jus

LAND AND SEA

Beef Tenderloin and Crab Cake

Roasted Garlic and Saffron Potato Puree, Tomato and Pepper Compote, Jerez Beef Jus

Beef Filet and Butter Roasted Lobster

Spinach Farro, Brandy Beef Jus

French Cut Chicken Breast and Marinated Shrimp

Fennel and Yukon Gold Potato Gratin, Wilted Spinach, Roasted Pepper Chicken Jus

Slow Cooked Short Rib of Beef and Grilled Salmon

Roasted Shallot Potato Puree, Broccolini, Horseradish Beef Jus

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DESSERT

Please select ONE option

Peanut Butter Caramel Truffle
Popcorn Mousse, Dark Chocolate Sauce

Raspberry Cheesecake
Whipped White Chocolate, Citrus Graham

Salted Hazelnut Crunch Torte
Milk Chocolate Mousseline, Espresso Nutella

Pina Colada Tart, Passion Fruit Praline Chantilly
Malibu Rum Coulis

Strawberries and Cream Panna Cotta
Honey Angel Food Cake, Vanilla Meringue

SEASONAL DESSERTS

WINTER

January - March

Brown Butter Chocolate Chip Cookie Bar
Maple Ice Cream
Bourbon Bacon Caramel

Pomegranate Mousseline
Spiced Gingerbread, Honey Chai Coulis

SPRING

April - June

Amaretto White Velvet Cake
Citrus Apricot Compote, Almond Nougatine

Carrot Cheesecake Torte
Pineapple Marmalade

Freshly Brewed Ellis© Coffee, Decaffeinated Coffee and Assorted Mighty Leaf© Teas

SUMMER

July - September

Neapolitan Mousse Tart
Roasted Strawberry Jam, Chocolate Crispy Crunch

Mojito Sponge Torte
Cucumber Ribbons, White Rum Gel

FALL

October - December

Spiced Pumpkin and Pecan Torte
Bourbon Crème Fraiche Coulis

Saigon Cinnamon Crème Caramel
Baked Apple Chutney, Cranberry-Pomegranate Jus

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