



Dinner Menu

APPETIZERS

(Please select one) Chilled Jumbo Shrimp, Cocktail Sauce \$16.00 Foie Gras Mousse, Lemon Curd, Seasonal Fruit \$14.50 Country Pork Terrine, Diced Cherry and Pistachio \$12.50 Hamachi Crudo, Asparagus, Golden Beet, Carrot, Baby Greens \$13.00 Beef Carpaccio, Endive Salad, Bleu Cheese, Herb Vinaigrette \$14.50 Seared Sea Scallop, Herb Marinated Three-Bean Salad, Micro Greens \$14.00 Seared Polenta Cake, Crab and Tomato Gravy \$12.50 Orrechiette Pasta, Roasted Mushrooms and Peas, White Garlic Cream \$10.00 Sesame Crusted Shrimp Galette, Ginger Carrot Pool, Charred Scallion \$13.00 Tomato Bisque, Basil Crouton \$6.50 Roasted Chicken Soup, Minestrone Style \$6.00 Shrimp and Potato, Leek Chowder \$8.50

SALADS

(Please select one) Arcadian Mixed Greens, Romaine, Julienne Carrots, Cucumbers, Tomatoes, House Vinaigrette \$8.50 Caesar Salad, Parmesan Cheese, Croutons, Caesar Dressing \$9.00 Spinach Leaf Salad, Mushroom, Egg, Toasted Crouton, Warm Bacon Vinaigrette \$9.00 Seared Tuna "Togarashi Style", Napa Cabbage, Julienne Carrots, Shiitake Mushroom, Red Bell Peppers, Pickled Ginger Vinaigrette \$12.00 Roasted Duck Breast, Golden Beets, Mache and Frisee, Sour Cherry Vinaigrette \$12.00 Belgium Endive and Jicama, Orange Segments, Fine Herb Vinaigrette \$9.50 Arcadian Mixed Greens, Confit Portobello Mushrooms, Pickled Bell Peppers, Shallot Vinaigrette \$9.50 Romaine "Wedge" Salad, Bacon, Bleu Cheese, Tomato and Avocado \$9.00

All Prices Subject to a 20% Service Charge and 8% Sales Tax





THE UNION LEAGUE OF PHILADELPHIA

Dinner Continued

ENTREES

(Please select one) SAUTÉED TILAPIA FILLET Roasted Potato and Tomato Ragout, Shrimp Puttanesca Sauce \$29.00 PROSCIUTTO WRAPPED PORK TENDERLOIN Ditalini and White Bean Ragout, Tomato Pork Jus \$29.00 ROASTED ORGANIC CHICKEN BREAST Braised Chicken Farro, Vegetable Parisienne, Rosemary Chicken Sauce \$31.00 WILD MUSHROOM AND SPINACH CRUSTED SALMON FILLET Chive Potato Mouselline, Horseradish Nage \$33.00 **GRILLED SIRLOIN OF BEEF** Slow Cooked Garlic Smashed Potato, Broccoli Floret, Mushroom Red Wine Sauce \$40.00 STRIPED BASS Yukon Potato Risotto, Sautéed Spinach, Brown Butter Caper Sauce \$36 ROASTED CENTER CUT BEEF FILET Truffled Cauliflower and Potato Puree, Red Onion Marmalade, Cabernet Reduction \$42 ROASTED LAMB CHOP Shank Meat Cassoulet, Haricot Vert, Thyme Lamb Jus \$46 HOISIN GLAZED BEEF SHORT RIB Gingered Sweet Potato, Sesame Green Beans, Soy Beef Jus \$39 **GRILLED SALMON** Roasted Fennel and Potato Puree, Tomato Compote, Saffron Coulis \$33 STIR FRIED VEGETABLES Marinated Bean Curd, Forbidden Black Rice, Ginger Soy Jus \$25 **GRILLED HERBED CHICKEN BREAST** Basil and Parmesan Roasted Fingerling Potato, Broccolini, Roasted Chicken Jus \$27

SURF AND TURF

ROASTED PETITE BEEF FILET AND LOBSTER TAIL Truffle and Herb Potato Gratin, Asparagus, Red Wine Salmis \$51.00 **GRILLED FILET MIGNON AND JUMBO LUMP CRAB CAKE** Ratatouille Vegetables, Fingerling Potato, Natural Beef Sauce \$47.00 ORGANIC CHICKEN BREAST AND SALMON Mushroom Farro Risotto, Swiss Chard, Merlot Chicken Reduction \$43.00 GRILLED BEEF AND COLOSSAL SHRIMP Crispy Grit Cake, Baby Carrot, Bacon Beef Jus \$48.00

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

140 South Broad Street Philadelphia, Pennsylvania 19102





Dinner Continued

DESSERTS

(Please select one) VANILLA CHEESECAKE Chocolate Glaze, Oreo® Cookie Crust \$9.00 RICH CHOCOLATE DEVIL'S CAKE Dark Chocolate Mousse, Mocha Caramel \$10.00 SEASONAL CRÈME BRULEE Vanilla Shortbread, Fruit Accompaniment \$9.50

SEASONAL DESSERTS

\$8.50

WINTER

DARK CHOCOLATE BREAD PUDDING Spiced Orange Caramel, Cappuccino Ice Cream CITRUS SOUFFLE CAKE Almond Florentine, Grapefruit Curd

SPRING

COCONUT SORBET

Tropical Fruit Soup, Pineapple Chip

STRAWBERRY RHUBARB CREAM CAKE

Vanilla Bean Chantilly, Mint Coulis

SUMMER

LEMON MERINGUE TORTE Fresh Raspberries, Lemon Jus PEACHES AND CREAM Peach Compote, Vanilla Cream Pudding

FALL

WARM STICKY TOFFEE PUDDING Whiskey Butter Sauce, Spiced Pumpkin Ice Cream APPLE TARTE TATIN Salted Caramel Brittle, Vanilla Ice Cream

ENHANCEMENTS TO YOUR EVENING:

Hors d'Oeuvres Sorbet Intermezzo After Dinner Cordial Cart International Coffee Station Artisanal Cheese Plates Viennese Delight Dessert Table Floral Table Arrangements Specialty China and Linen

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

140 South Broad Street Philadelphia, Pennsylvania 19102