



THE UNION LEAGUE OF PHILADELPHIA



Dinner Menu

APPETIZERS

Please select ONE option

- Grilled Marinated Shrimp, Herbed Polenta, Tomato Jam
- 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
- Wild Mushroom and Caramelized Onion Tart
Crisp Grana Padano, Baby Watercress
- Chilled Shellfish Crab, Shrimp and Smoked Mussels
Citrus Mustard Aioli, Old Bay Crackers
- Lobster “Hot Pot” Soup, Rice Noodles, Edamame, Ginger
Kale and Potato Soup, Italian Sausage
- Petite Crepe Lasagna, Tomato Basil Sauce, Pecorino
- Orrechiette “Cacio Pepe” Seasonal Vegetable Garnish
SPRING: Asparagus & Lemon / SUMMER: Grilled Corn and Tomato
FALL: Roasted Mushrooms and Herbs / WINTER: Torn Kale and Pumpkin

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
- Baby Kale and Shaved Fennel, Radish, Orange Segments, Pine Nuts
Basil Pesto Vinaigrette
- Orange Marinated Farro
Goat Cheese Crumbles, Micro Arugula, Basil Vinaigrette



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ENTRÉES

Seared Salmon

Gingered Sweet Potato, Shiitake and Cabbage, Soy Nage

Chicken Milanese

Green Beans Pepper and Tomato Compote, Fennel Puree

Wood Grilled Thick Cut Pork Chop

Twice Baked Chipotle Potato, Cider Sauce

Grilled Salmon Medallion

Spinach Quinoa, Tomato Chutney, Herb Oil

Roasted New York Strip Steak

Prosciutto and Pecorino Potato Gratin, Creamed Kale, Lemon Herb Beef Jus

Seared Swordfish

Toasted Orzo and Basil, Puttanesca Sauce

Slow Cooked Veal Osso Bucco

Saffron Risotto, Broccolini, Gremolata Veal Jus

Braised Beef Short Rib

Melted Tomato Potato Puree, Natural Beef Sauce

Striped Bass

Black Rice, Bok Choy, Coconut Curry Sauce

French Cut Chicken Breast

Roasted Cauliflower and Yukon Gold Potato Puree, Glazed Zucchini Thyme Chicken Jus

Roasted Beef Tenderloin

Smoked Leek and Creamy Steel Cut Oats, Baby Carrots, Black Pepper Sauce

LAND AND SEA

Beef Tenderloin and Crab Cake

Melted Tomato and Potato Puree, Broccolini, Natural Beef Jus

Beef Filet and Butter Roasted Lobster

Parmesan and Basil Twice Baked Potato, Haricot Vert, Chive Beef Jus

French Cut Chicken Breast and Marinated Shrimp

Fennel and Potato Gratin, Spinach, Charred Pepper Chicken Jus

Slow Cooked Short Rib of Beef and Salmon

Roasted Shallot Potato Puree, Kale, Horseradish Beef Jus



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DESSERT

Please select ONE option

Candy Bar Crème Brulee
Milk Chocolate Custard, Peanut Butter Mousse, Langue du Chat

Key Lime Cheesecake
Toasted Meringue, Raspberry Prickly Pear Coulis

Cappuccino-Mascarpone Tart
Amaretto Coffee Caramel, Almond Crunch

Strawberry Lemonade Shortcake
Citrus Sponge, Vanilla Mousseline, Strawberry Jam

Coconut Cream Cake
Passion Fruit Cremeaux, Roasted Pineapple, Mango Sorbet

SEASONAL DESSERTS

WINTER

January - March

“Bananas Foster” Tart
Brown Sugar Cool Whip
Speculoos Cookie, Maple Caramel

Citrus Torte
Cranberry Mousseline, Pomegranate Gelee

SPRING

April - June

Rhubarb Lemon Profiterole
White Chocolate Namelaka, Lemoncello

Ginger Cheese Flan
Pickled Blueberry Compote, Crispy Wafer Cookie

SUMMER

July - September

Yellow Peach Clafoutis
Buttermilk Ice Cream, Saffron-Citrus Coulis

Mint Chocolate Chip Semifreddo
Cocoa Streusel, Hot Fudge

FALL

October - December

Pumpkin Chip Bread Pudding
Spiced Chocolate Sauce, Butter Pecan Ice Cream

Honey & Fig Torte
Hazelnut Dacquoise, Balsamic Reduction

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