



Gaslamp

UNION *Kitchen & Tap*

January 21st - January 28th, 2018

SDRW DINNER

// FIRST COURSE

Steamed Mussels

Squid Ink Pasta, House Chorizo, Spiced Tomato Broth, Black Lace Tuille, Micro Cilantro

Roasted Garlic Hummus

Roasted Garlic, EVOO, Sumac, Toasted Sesame Seeds, Chives, Shaved Radish & Garlic Chips, Grilled Pita

UNION Dry Rubbed Wings

House Bourbon Peach BBQ, Honey Chipotle, or Spicy Buffalo Sauce, Celery, House Ranch

Big Eye Tuna Poke

Shiso Pesto, Sweet Soy & Sambal Reduction, Candied Pistachios, Pickled Ginger, Micro Shiso, Taro Chips

Arugula Salad

Shaved Fennel, Blood Orange Segment, Blood Orange Vinaigrette, Pickled Cherry Tomato, Goat Cheese Fritter

// SECOND COURSE

Seared Duck Breast

Coffee Butter, Hazelnut Celery Root Purée, Roasted Turnips, Braised Turnip Greens, Pickled Raspberries

UNION Gumbo

Andouille Sausage, Pulled Smoked Chicken, Okra, Green Onions, Jasmine Rice

Sumac Rubbed Steelhead Trout

Butternut Squash Hummus, Spiced Hazelnut Dukkah, Grilled Heirloom Carrots, Carrot Top Pesto, Harissa

UNION Meatloaf

Chipotle Ketchup Glaze, Truffle Potato Purée, Haricot Verts, Crispy Shallots

Shrimp & Grits GF

White Mexican Shrimp, Andouille Sausage, Roasted Tomato, Anson Mills White Cheddar Grits

// THIRD COURSE

Honeycomb Olive Oil Cake

Orange Blossom Almond Brittle, Buttermilk Gelato, Honey Powder, Vanilla Orange Gel, Honeycomb

Mexican Hot Chocolate Pot de Crème

Espresso Whipped Crème Fraîche, Fresh Grated Cinnamon, Chocolate Covered Espresso Beans

// 40.00 PER PERSON

*Pricing not inclusive of beverages, gratuity or applicable CA State sales tax

GF - Gluten Free / V - Vegetarian

