

Give Thanks

First Course

choice of

Baby Kale and Poached Pear Salad

goat cheese, candied walnuts, butternut squash,
red wheatberries, poached cranberries

La Freynelle Bordeaux Blanc 2021 (Sauvignon Blanc, Semillon, Muscadelle)

Heritage Squash Bisque

beurre noisette, sage, pancetta, crispy shallots

Hugel 'Gentil' 2019 (Gewurtz, Pinot Blanc, Sylvaner, Riesling, Muscat) 2020

Main Course

choice of

Rosemary-Cider Brined Koch Farms Turkey

potato puree, braising greens, cranberry-bourbon compote,
confit turkey stuffing, pan gravy

Marcel LaPierre Regnie Sans Soufre Beaujolais 2021

Roasted Faroe Island Salmon

smoked mussels, red wheatberries, delicata squash,
lacinato kale, Chablis velouté

Chateau l'Oiseliniere de la Ramee Muscadet-Sevre-et-Maine 2015

Root Vegetable Panzanella

Jerusalem artichokes, crispy Brussels sprouts, celeriac,
black trumpet mushrooms, confit garlic-cider gastrique,
sourdough, fines herbs, Pecorino Romano

Domaine d'Andezon, Cotes du Rhone, 2020

All Mains Served with White Butter Rolls & Salted Quince Butter

Dessert

choice of

Traditional Pumpkin Pie

vanilla crème, spiced pecans
Rare Wine Co. Boston Bual Madeira (MV)

Pineapple-Coconut Torta

pear sorbet, quince compote
Chateau Haut Charmes 2017



UNION

altogether local

Three Course | 79
With Wine Pairings | 124



BRUNCH

congress
— 390 —
street



UNION
AT THE
PRESS
HOTEL



UNION

BREAKFAST & LUNCH & DINNER



WINE
— COCKTAILS —
BEER



FOOD & DRINK

