

Tilton Mansion

home to

The University and Whist Club



Dinner Menu Summer 2019

SMALL PLATES

Edamame Hummus

Heirloom Crudite / Grilled Flatbread
Chili Oil / Micro Cilantro

Lobster Donuts

Savory Beignets / Lobster Salad
Tarragon / Tarragon Oil Powder

VG Tuna Ribbons

Avocado / Pickled Cucumber
Radish / Ginger / Unami Gel
Micro Cilantro

Seared Scallops

Pestu / Anson Mill Grits / Popcorn
Bacon Jam / Micro Cilantro

BEACHED SEAFOOD

Shrimp, Crab, Oysters & Lobster
Tail served on a bed of "sand"

-or-

**Shrimp
Cocktail**
Inside-
out
cocktail
sauce

**Crab
Cocktail**
Citrus
jus

Oysters
sea salt
foam

SOUP

Traditional
Snapper

Soup du
Jour

Cheese Board

Served with Fig Jam / Honeycomb
Grapes / Grilled Flatbread

Beemster XO
Danish Bleu
Tillamook Cheddar
Humboldt Fog

Charcuterie

Served with Pickled Mushrooms
Cornichons / Grain Mustard
Fig Jam / Grilled Flatbread

Spanish Chorizo
Aged Prosciutto
Speck

SALADS

Optional Protein Additions: chicken, crab cake 4 oz.,
hanger steak, salmon, shrimp

GF Modern Caesar

Tuscan Kale / Baby Romaine / Anchovies / Parmesan Frico / Heirloom Tomatoes
Puffed Quinoa / Roasted Garlic Vinaigrette

GF Burrata

Rocket Arugula / Heirloom Tomatoes / Verjus Gel
Balsamic Caviar / Pestu

Watermelon Pretzel Panzanella

Rocket Arugula / Macerated Watermelon / Feta Cheese / Toasted Pretzels
Pickled Onions / Jalapeno Lime & Mint Vinaigrette

VG GF Farmer's Salad

Farm Greens / Heirloom Tomatoes / Pickled Onions / Cucumbers / Shaved Carrots
Amish Honey & White Balsamic Dressing

ENTREES

Colossal Crab Cake

7 oz. Broiled Colossal Crab / English Peas / Corn / Bacon / Roasted Peppers
Pea Tendrils / Citrus & Brown Butter Aioli

GF Caribbean Seared Salmon

Caramelized Mango & Chipotle Salsa / Charred Summer Squash

VG Talluto's Fresh Pasta

Pestu / Caramelized Kennett Wild Mushrooms
Toasted Pecans / Beemster

Bouillabaisse

Shrimp / Scallop / Crab / Lobster / Tomato-Saffron Jus
Grilled Baguette / Micro Greens

Pistachio-Crusted Rack of Lamb

English Pea Risotto / Mint Mushroom Demi-Glace

GF Point Five Chicken

Roasted Baby Vegetables / Celery Root Puree / Citrus Herb Honey

CUSTOMIZE YOUR BEEF

Filet Mignon 8 oz. Hanger Steak 8 oz.

Sauces

Bearnaise - or - Mushroom Demi-Glace

Choose Two Sides

Parmesan Risotto / Pomme Frites / Yukon Gold Smashed
Roasted Vegetables / Grilled Asparagus / Wild Mushrooms
(Also available for \$5 each)

Surf & Turf

8 oz. Filet Mignon & 4 oz. Crab Cake with Sauce Foyot
Served with asparagus and smashed potatoes

VG - Vegetarian **GF** - Gluten-Free

Please alert your server to any dietary restrictions you may have and our chef will be happy to accommodate.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

