



# TILTON MANSION

*home to*

*The University and Whist Club Since 1958*



## BAR MENU

Fall/Winter 2019-2020 Mixologist Brian Burnett

### SMALL PLATES

#### FOIE GRAS BRULEE

Maitake mushroom bread pudding, pumpkin butter and vanilla apricot chutney

#### SHORT RIB CROSTINI

Beef short rib, Kennett Square mushrooms, herb Goat cheese, pickled pearl onions on grilled crostini

#### TUNA DUO

Torched tuna, tuna crudo, charred corn relish, corn nuts, corn coulis, pickled jalapeno and Fresno chili peppers topped with cilantro

#### COLORADO LAMB CHOP

Butternut squash puree, fig and cognac reduction

#### MAPLE-BRAISED PORK BELLY

Served with candied crab apple and charred carrot puree

#### BEEF AND GOAT CHEESE

Red and gold beets, Goat cheese mousse, Belgian endive, pickled strawberry and balsamic caviar

#### SHRIMP AND SHORT RIB TACOS

Short rib, and shrimp tacos in corn tortillas with pickled veggie slaw & queso fresco crumble



### RAW BAR SELECTIONS

#### CHARBROILED OYSTERS (OR RAW)

served with garlic butter

#### TRIPLE FLIGHT

shrimp & crab cocktails, bloody mary oyster shooter

#### A LA CARTE

shrimp cocktail crab cocktail oysters (6)



### SOUP

#### LOBSTER BISQUE

butter-poached lobster tail

#### SNAPPER

traditional snapper soup, topped with sherry

#### SOUP DU JOUR

soup of the day

### SALADS

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

#### BURRATA

Rocket arugula, heirloom tomatoes, Verjus gel, balsamic caviar and Pestu

#### GRILLED CAESAR

Cheese tuile, heirloom tomato, white anchovy, croissant croutons and garlic vinaigrette

#### BUTTERNUT SQUASH

Candied pumpkin seeds, Feta cheese, arugula, kale, shaved fennel and pomegranate dressing

### CHEESE BOARD

Served with fig jam, honeycomb, grapes and grilled flatbread

#### HUMBOLDT FOG

(California) Goat - ripens from the outside to the center, resulting in a fresh goat cheese center

#### TILLAMOOK CHEDDAR

(Oregon) Cow - has a complex, slightly acidic taste that is characteristic in sharp cheddar

#### BEEMSTER XO

(Holland) Cow - notes of whiskey, butterscotch, toasted pecan, caramel

#### DANISH BLEU

(Denmark) Cow - powerful strong salty, tangy flavor with a slightly sweet finish, creamy yet crumbly texture

### CHARCUTERIE

Served with pickled mushrooms, cornichons, grain mustard, fig jam and grilled flatbread

#### SAN DANIELLE PROSCIUTTO

#### SPANISH CHORIZO

#### SPECK





## ENTREES



### BROILED 7 OZ. CRAB CAKE

Butternut squash puree, baby Brussels sprouts and pea tendrils

### SEARED SCALLOPS WITH TALLUTO'S PUMPKIN TORTELLINI

Wilted spinach, toasted pumpkin seeds, brown butter and crispy prosciutto

### KING SALMON

Risotto cake, thyme cream and wilted spinach

### SEARED DUCK BREAST

Crackling, gooseberry, confit croquette, butternut squash puree and candied fennel



### CHILI-GLAZED SHORT RIB

Sweet corn risotto and mole demi-glace

### GRILLED 8 OZ. FILET MIGNON

Parsnips trio, port wine demi-glace and herb oil



### STUFFED PORTABELLO

Couscous, spinach, roasted tomatoes and red pepper coulis

### ROASTED CHICKEN BREAST

Stuffed with thigh meat and mushrooms, chicken jus, sage oil, braised endive and whipped sweet potato

## BURGERS AND SANDWICHES

### BELLEVUE BURGER

Pork belly, maple aioli, aged provolone, on a Brioche bun

### BUILD-A-BURGER

Choose your own toppings to build your customized burger!  
(Burger and bun included all added toppings extra)

### TILTON BURGER

Fried Portobello frites, Swiss cheese, on a Brioche bun

### CRAB CAKE SANDWICH

4oz. Colossal crab cake served with pea tendrils, citrus and brown butter aioli on a Brioche bun

## SIDES

Pommes Frites  
Portabello Frites

University and Whist Club



Wilmington

- Crab - Corn - Vegetarian