

TILTON MANSION

home to

The University and Whist Club Since 1958



DINNER MENU Fall/Winter 2019-2020

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

GF TUNA DUO

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

GF COLORADO LAMB CHOP

Butternut squash puree, fig and cognac reduction

GF MAPLE-BRAISED PORK BELLY

Served with candied crab apple and charred carrot puree

BEET AND GOAT CHEESE

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



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, shrimp

GF BURRATA

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

GF GRILLED CAESAR

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

GF 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 and crispy prosciutto

KING SALMON

Risotto cake, thyme cream and wilted spinach

SEARED DUCK BREAST

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



CHILI-GLAZED SHORT RIB

Sweet corn risotto and mole demi-glace, Fresno chili

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

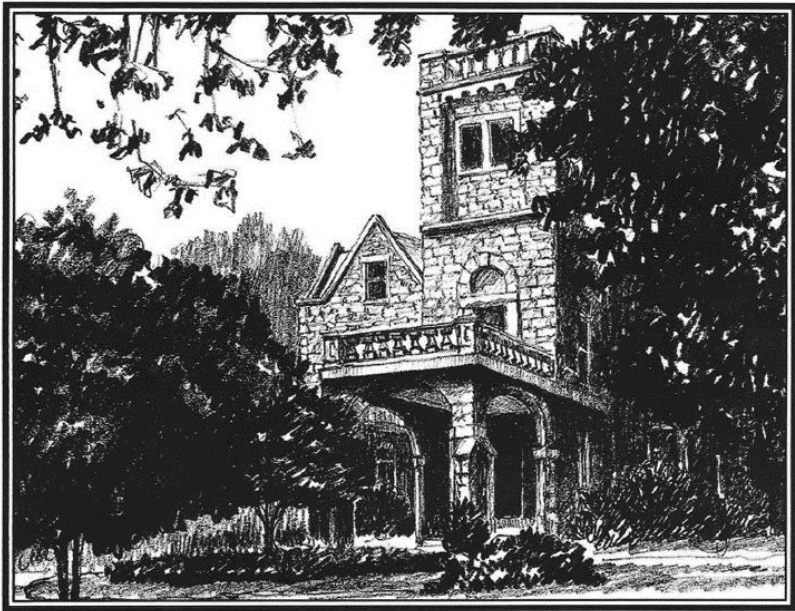
ADDITIONAL SIDES

POMMES FRITES

RISOTTO

GLAZED PARSNIPS

BRUSSEL SPROUTS



TILTON MANSION BUILT IN 1802

FORMER HOME TO DR. JAMES TILTON REVOLUTIONARY WAR SURGEON & HERO
AND J. DANFORTH BUSH, 6TH LT. GOVERNOR OF DELAWARE



James Tilton



- Crab



- Corn



- Vegetarian



- Gluten Free

