

Valentine's Day 2020

Historic Tilton Mansion

home to the University & Whist Club since 1958

Chef de Cuisine - Nathaniel Adjin Tetley



SOUPS & SALADS

Pumpkin Lobster Bisque 12
pumpkin seeds and oil chervil

Snapper Soup 10
traditional snapper soup topped
with sherry

Roasted Beet Salad 12
goat cheese mousse, hazelnut
microgreens

Kale Salad 10
caramelized apples, pickled red
onions, parmesan,
whole grain mustard vinaigrette

Grilled Caesar Salad 10
cheese tuile, heirloom tomato,
white anchovies, croissant
croutons,
garlic vinaigrette

SMALL PLATES

Black Truffle Risotto 10

Charcuterie
Served with pickled mushrooms,
cornichons, grain mustard, fig jam
and grilled flatbread
San Danielle Prosciutto 6
Spanish Chorizo 6
Speck 6

Cheese Board
Served with fig jam, honeycomb,
grapes and grilled flatbread
Humboldt Fog 6
Tillamook Cheddar 4
Beemster XO 6
Danish Bleu 4

Lobster & Foie Gras Ravioli 16
lobster mushrooms, lobster
emulsion

Stuffed Quail 15
brioche stuffing, celeriac puree,
swiss chard,
truffle sauce

Raw Bar
Choose from:
crab cocktail 15
shrimp cocktail 14
oysters 16

ENTREES

VG **Roasted Cauliflower
Rosettes** 20
poblano peppers, tofu,
walnut pesto

VG **Stuffed Portobello
Mushrooms** 22
couscous, spinach, roasted
tomatoes, red pepper coulis

Seared Chicken Breast 24
duck fat sauteed root vegetables,
chicken jus

Duck Breast 28
french lentil, braised endive,
apricot duck jus

Porcini-Crusted Lamb Loin 32
salsify, black trumpet
mushrooms, jus

Pan-Seared Dover Sole 38
sauce veronique, potatoes gratin

Crab Cake* 31
potato and fennel hash,
romesco sauce

Grilled Ribeye 34
cured lemon,
smoked paprika butter,
pommes puree, broccolini

Surf & Turf 55
grilled fillet and butter-poached
lobster, fingerling potatoes,
asparagus, red wine veal demi



GF **Cherry Crisp**
warm cinnamon-cherries with almond crumble and
vanilla ice cream

Velvet Torte
Chocolate genoise, brandy-laced white chocolate
mousse, topped with dark chocolate ganache and
macerated raspberries

Chocolate Caramel Pecan Tart
crisp chocolate tart shell, layered with caramel, pink
sea salted pecans and chocolate cream, served with
caramel salted ice cream

Red Velvet Strawberry Torte
red velvet cake with layers of pastry cream and
strawberries, served with strawberry sauce

VG - vegan **GF** - gluten-free

*CAN BE MADE GLUTEN-FREE; PLEASE ASK YOUR SERVER.
SUBSTITUTIONS MAY INCUR AN ADDITIONAL CHARGE.

WINE BY THE GLASS & BOTTLE

Choice of 5 oz., 8 oz. or bottle



Sparkling, Whites & Rose

Ruffino, Glera 10

187 mL, Italy

Segura Viudas, Spanish Cava 6, 8, 22

Spain

Bottega Vinaia, Pinot Grigio 7, 10, 28

Northern Italy

Nautilus Estate, Sauvignon Blanc* 7, 11, 29

Marlborough

Vasse Felix, Filius Chardonnay* 9, 14, 40

Margaret River

Pierre Sparr, Riesling 7, 10, 29

Alsace

Ferrari-Carano, Chardonnay 9, 15, 43

Sonoma County

Pierre Sparr, Pinot Gris 9, 14, 39

Northern France

Mi Mi Cotes En Provence, Shiraz 8, 13, 36

Cotes De Provence

Reds

Cline, Zinfandel 8, 12, 37

Ancient Vines, California

Brooks Runaway Red, Pinot Noir* 9, 14, 40

Willamette Valley

The Counselor, Cabernet Sauvignon* 11, 15, 48

Alexander Valley

Tommasi, Ripasso 9, 14, 41

Ripasso, Italy

Chateau de Parenchere* 7, 10, 29

Bordeaux Superieur, France

Cantena La Consulta, Malbec* 8, 13, 35

Argentina

Cloudline, Pinot Noir 9, 14, 39

Willamette Valley, Oregon

Canvasback, Cabernet Sauvignon 10.50, 16.5, 45

Red Mountain, Washington State

Michael David Winery, Petite Petit, Sirah 8, 12, 34

Lodi, California

SPECIALTY CRAFT COCKTAILS

My Everlasting Love 13

bourbon or whiskey, blackberry-maple-spice liqueur, orange bitters, vanilla bitters, garnished with a blackberry and an orange twist

My Sweetheart 12.50

vodka or gin, strawberry-lemongrass liqueur, lemon juice, topped with lemon-Champagne foam and garnished with a twist

universityandwhistclub.com

*Wines selected by the University & Whist Club Wine Committee