

t b e m a n s i o n
R E S T A U R A N T



5PM-9PM

RESERVATIONS RECOMMENDED

SOUP AND SALAD

***SEAFOOD CHOWDER ~ 9**
fresh herbs, potato, whole milk

GREENS AND RADISH ~ 12
maple rock greens and micro greens, colored radish, evoo, lemon,
cracked pepper, crispy fried black radish

SPINACH SALAD ~ 12
organic feta, marinated onions, raisins,
pistachios, bacon vinaigrette

YAKIMA ASPARAGUS SOUP ~ 9
roasted chicken stock, lemon zest parmigiano-reggiano, black
garlic and lavender crema

SHARING PLATES

***JUDD COVE OYSTERS ~ 15**
six raw orcas island oysters, mignonette, lemon

***SINGING SCALLOPS ~ 24**
lopez "pink shells", spring peas, pioppino mushrooms
peruvian "picante de mariscos" style

ASPARAGUS AND MORELS ~ 23
sautéed yakima asparagus and skagit morel mushrooms, whey
ricotta, cherry valley grey salt butter,
hazelnuts, coddled organic egg yolk

***BEEF CARPACCIO ~ 22**
north cascade cooperative thin sliced tenderloin,
pepper crust, arugula, lemon aioli, reggiano

PAPPARDELLE RAGÙ ~ 23
house-made pappardelle, lopez island grass-fed lamb,
root vegetables, parmigiano-reggiano

***ALBACORE TUNA CRUDO ~ 23**
chive blossom oil, braised rhubarb, mrf radish
samish bay organic greek yogurt

***ROASTED OKANAGAN MARROW BONE ~ 20**
fire roasted bone, parsley salad with
capers and shallots, grilled miche

PÂTÉ DE CAMPAGNE ~ 22
house-made duck and rabbit pâté, pistachios dried cranberries,
golden raisins, mostarda, grilled miche bread

LARGE PLATES

***CRISPY SKIN DUCK BREAST
"SALTIMBOCCA STYLE" ~ 31**
braised red cabbage and apples,
marsala pan sauce, neeps purée

***JACK MOUNTAIN PORK CHOP ~ 32**
organic grass-fed milk, white cabbage,
sunday bacon, hodge podge,
jack mountain gruyere cheese

MOROCCAN SPICED EGGPLANT ~ 22
falafel, cous cous, arbequina olives, almonds,
golden raisins, mint and cilantro labneh

BRAISED ACME VALLEY RABBIT ~ 38
red wine braised rabbit legs, skagit river ranch chorizo,
carrots and pea shoots, house-made pappardelle

***BOUILLABAISSE DE MARSEILLE ~ 39**
king crab, salmon, halibut, clams,
coonstripe shrimp, mussels, saffron, pernod,
tomato broth, grilled miche, rouille

***SALISH SEA HALIBUT ~ 39**
pan roasted with lemon and rosemary
green risotto, confit baby tomatoes

***SNAKE RIVER FLAT IRON STEAK ~ 40**
pan-roasted flat iron, greek romanesco and yukon
potato kapama, red beets sauce, tomato gremolata

ROASTED SAGE AND SKY FARM CHICKEN ~ 31
(please allow a minimum of 30 minutes)
half bird, roasted carrots and russet potato,
rosemary lemon pan jus

Split plate charge on large plates \$4.

*An automatic 18% gratuity may be added
for unsigned checks and tabs left open.*

*Peanut oil is used in some meals.
Please advise your server of any known allergies.*

**Consuming raw or undercooked foods
may contribute to your risk of food borne illness.*

RAYMOND SOUTHERN, EXECUTIVE CHEF