

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



5PM-10PM

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

SUMMER BORSCHT ~ 9
chilled ralph's organic red and yellow beet soup,
samish bay greek yogurt, crispy beet greens, lemon zest

SHARING PLATES

***BUCK BAY OYSTERS ~ 15**
mignonette, lemon

***SCALLOP "CHOP CHOP" ~ 18**
raw sea scallop, japanese mayo, tobiko, nori,
tempura scallions, soy ginger dipping sauce

MUSHROOM "TOASTIE" ~ 23
chanterelle and morel mushrooms from sedro-wooley
sautéed with cherry valley grey salt butter, coddled organic
egg yolk, lettuce flowers, baby chocolate fennel

***ROASTED OKANAGAN MARROW BONE ~ 24**
fire-roasted bone, parsley salad with
capers and shallots, grilled miche

RIGATONE PROSCIUTTO ~ 22
house-made pasta, san danielle prosciutto,
english peas, pea shoots and tendrils

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

***CRISPY SOCKEYE COLLAR AND BELLY ~ 25**
skagit river salmon, asian-style garlic scapes pesto,
dry sake ponzu

DUCK CONFIT "CAFÉ DU MARCHÉ" ~ 22
wilted greens, lyonnaise potatoes

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

***SKAGIT RIVER SOCKEYE ~ 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

RAYMOND SOUTHERN, EXECUTIVE CHEF

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.*