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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

MAPLE ROCK ASIAN GREENS ~ 12
maple rock asian greens and lettuce
arugula, smiling dog plums, blueberries,
opal basil, citrus dressing

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

SHAVED FENNEL AND HEIRLOOM TOMATO ~ 19
burrata, evoo, baby tomatoes, balsamic, cracked pepper

*ROASTED OKANAGAN MARROW BONE ~ 24
parsley salad, capers and shallots, grilled miche

RIGATONE RAGU ~ 24
house-made pasta, sage and sky lamb ragu,
grated parmigiano-reggiano

*ALBACORE TUNA CRUDO ~ 23
evoo, greek yogurt, shaved cucumber,
fresh mint and opal basil

PÂTÉ DE CAMPAGNE ~ 22
house-made duck and rabbit pâté with golden raisins,
pistachios, dried cranberries, and hazelnuts

DUCK CONFIT "CAFÉ DU MARCHE" ~ 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

HASENPFEFFER ~ 38
acme valley rabbit stew, carrots, buttered noodles,
braised red cabbage, sour cream

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

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

*MISHIMA RESERVE FLAT IRON STEAK ~ 42
pan-roasted wagyu flat iron, greek romanesco and yukon
potato kapama, red beets sauce, tomato gremolata

ROASTED SAGE AND SKY FARM CHICKEN ~ 32
(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.*