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R E S T A U R A N T



5PM-9PM (SUN-THURS)
5PM-10PM (FRI-SAT)

RESERVATIONS RECOMMENDED

SOUP AND SALAD

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

MAPLE ROCK ASIAN GREENS ~ 12
maple rock farm salad greens, nectarines,
blueberries, peaches, citrus dressing, fried shallots

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

SUMMER SQUASH AND APPLE SOUP ~ 9
maple rock farm green and yellow squash, apples,
roasted vegetable stock, apple slaw with mint and thyme

SHARING PLATES

*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

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

MUSHROOMS! ~ 22
sautéed chanterelle and lobster mushrooms,
yellow cauliflower purée, grilled miche bread

RIGATONE BOLOGNESE ~ 24
house-made pasta, lopez island goat bolognese,
grated parmigiano-reggiano

*ALBACORE TUNA NIÇOISE ~ 24
mrf green beans, boiled organic egg, baby lettuce,
flowers and tomatoes, kalamata aioli, arbequina olives

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

PROSCIUTTO E MELONE ~ 19
horse drawn farm cantaloupe, san danielle prosciutto,
rosario mint, honey labneh, evoo

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

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

PAN ROASTED COHO SALMON ~ 36
salish sea salmon, polenta purée, tuscan style stewed
green beans, caper and baby greens salad

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

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

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

*NORTH CASCADE TENDERLOIN "ROSSINI" ~ 42
madeira pan sauce, duck liver mousse,
mushrooms, smoky creamed kale and beet greens,
pommes fondant

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.*