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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

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

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

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

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

\*SALT AND PEPPER SHRIMP ~ 26  
crispy anacortes spot prawns, fried garlic,  
jalapeños, sesame oil

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

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

\*BOUILLABAISSE 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.*