

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



5PM-9PM DAILY

RESERVATIONS RECOMMENDED

SOUP AND SALAD

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

SKAGIT VALLEY MIXED GREENS ~ 12
the crow's farm radicchio and mixed lettuce,
hima farms jupiter grapes and roasted asian pears,
chopped hazelnuts, greek yogurt green goddess

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

CREAMY PURPLE CARROT SOUP ~ 9
ralph's greenhouse carrots, roasted vegetable stock,
toasted coriander and anise seed, miche bread croutons,
corn and chive labneh

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

*AHI TUNA CRUDO ~ 21
evoo, greek yogurt, shaved cucumber,
fresh mint and basil

RIGATONE BOLOGNESE ~ 24
house-made pasta, lum farm lamb bolognese,
grated parmigiano-reggiano

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

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

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

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

*ALBACORE TUNA ~ 39
pan-roasted lummi island wild tuna 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.*