

the mansion
RESTAURANT



Fall Harvest Wine Dinner

FRIDAY, NOVEMBER 3, 2017

CEDAR CREEK
RANCH & VINEYARDS



BUCK BAY OYSTER TEMPURA

oyster and smiling dog pear tempura, curried penn cove
mussel fritters, samish bay greek yogurt aioli,
plum and apple dipping sauce
2016 VIOGNIER

DUCK RAVIOLI

cairnspring mills durham wheat flour pasta,
skagit valley duck, chanterelle mushrooms,
smoky beets, brown butter
2012 SANGIOVESE

INTERMEZZO

2010 ranch reserve sorbet with starvation alley cranberries

CASSOULET!

crispy veal sweetbreads, rabbit sausage, mangalitsa belly,
mrf shelling beans, barn owl bread crumbs
2009 SYRAH

NAVARIN COU D'AGNEAU

sage and sky lamb neck stewed with ralph's greenhouse
ozette potatoes, carrots, organic peas, celeriac "chips"
2011 PETITE SIRAH

THEO CHOCOLATE PUDDING CAKE

ranch reserve poached pears and quince,
"malted" chantilly cream
MULLED WINE COCKTAIL

RAYMOND SOUTHERN, EXECUTIVE CHEF

JESSE BERNING, SOUS CHEF

CHRISTINA ROCKWEIT, PASTRY CHEF

*Peanut oil is used in some meals. Please advise your server of any known allergies. *Consuming raw or under-cooked foods may contribute to your risk of food borne illness.*