

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



NEW YEAR'S EVE GALA BUFFET

DECEMBER 31, 2017

(MENU SUBJECT TO CHANGE)

LOPEZ ISLAND SEAFOOD BAR

peel & eat shrimp
oysters on the half shell
ahi tuna three ways: spicy sashimi, mediterranean crudo, hawaiian poke
ceviche de pulpo: octopus with peruvian olive sauce
sea scallop chop chop, tobiko and japanese mayo
freshly carved house-cured king salmon
seaweed salads
lemon, mignonette, cocktail sauce, horseradish

HOT POTS

hot pot of fresh alaskan king crab legs, drawn butter
san juan islands salmon chowder
dungeness crab szechuan style, hand-shaved noodles

SEAFOOD DINNER BUFFET

pan roasted halibut filet with tuscan tomato broth
alaskan salmon bake with honey and brown sugar
braised red cabbage with green apples
buttery yukon gold smashed potatoes

THE CARVERY

slow roasted lopez island rib roast, beef jus, horseradish and mustard
whole rotisserie suckling pig, orcas apple compote, apple fennel slaw

ON THE SIDE

winter lettuce salad bar, house-made dressings and condiments
raw winter vegetables, blue cheese dip
local apples and grapes
artisan breads

DESSERTS

pastry chef christina's gala table of freshly made desserts and pastries

RAYMOND SOUTHERN, EXECUTIVE
JESSE BERNING, SOUS CHEF ■ CHRISTINA ROCKWEIT, PASTRY CHEF