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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

ROASTED SQUASH SOUP ~ 9  
hopewell farm roasted butternut squash and poblanos,  
roasted vegetable stock, samish bay greek yogurt  
with lime and evoo, miche bread croutons

SHARING PLATES

\*HAMMERSLEY INLET 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

\*ALBACORE TUNA CRUDO ~ 24  
roasted walnut oil, boldly grown red kuri squash,  
shaved prosciutto, fennel, cascade bay mint

RIGATONE RAGÙ ~ 24  
house-made pasta, lum farm lamb sauce,  
grated parmigiano-reggiano

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

DUCK LEG CONFIT ~ 22  
tuscan white bean and cabbage stew with  
medjool dates, cinnamon stick, crispy duck skin

\*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

\*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 wild halibut with lemon  
and rosemary, green risotto with roasted white corn,  
confit baby tomatoes

\*NORTH CASCADE TENDERLOIN "ROSSINI" ~ 42  
madeira pan sauce, duck liver mousse,  
mushrooms, smoky creamed kale, 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  
JESSE BERNING, SOUS 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.*