

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



Nouvelle Cuisine

FRIDAY, FEBRUARY 9, 2018

Paul Bouse

QUENELLES LYON

poached quenelles of Washington coast petrale sole,
lummi island wild coon stripe shrimp "sauce nantua"
2016 ROSÉ

CHOU FARCI "MANGALITSA"

boldly grown savoy cabbage stuffed with warm valley mangalitsa farci,
smoky broth, lardons, tomato-rosemary jam
2014 MÉTIER

BLACK TRUFFLE SOUP "ÉLYSÉE"

acme valley double rabbit consommé, torn duck leg confit,
oregon black truffles, pâte feuilletée
2012 'GRAND CIEL' SYRAH

WINEMAKERS SORBET

2015 roussanne sorbet, candied lemon peel

SELLE D'AGNEAU

sage and sky lamb saddle, valrhona chocolate "mole",
winter carrots with honey and blackberry, parsnip purée
2014 DOYENNE

ILE FLOTTANTE

organic egg white "islands", crème anglaise
CHATEAU D'ÉPIRE SAVENNIÈRES 2015

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.