

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



5PM-9PM (WEDNESDAY-SUNDAY)

RESERVATIONS RECOMMENDED

SOUP AND SALAD

***SEAFOOD CHOWDER ~ 9**

fresh herbs, potato, whole milk

SKAGIT VALLEY WINTER GREENS ~ 12

ralph's greenhouse kale and radicchio,
mandarin orange, turmeric-greek yogurt dressing,
winter radish, hazelnuts

SPINACH SALAD ~ 12

organic feta, marinated onions, raisins,
pistachios, bacon vinaigrette

GOLDEN BEET SOUP ~ 9

hopewell farm beets, roasted chicken stock, ginger,
barn owl bakery croutons, candied ginger

SHARING PLATES

***JUDD COVE OYSTERS ~ 15**

6 orcas island oysters, mignonette, lemon

***SCALLOP "CHOP CHOP" ~ 18**

raw sea scallop, japanese mayo, tobiko, nori,
tempura scallions, soy ginger dipping sauce

ROASTED "PICKLED" BRUSSELS SPROUTS ~ 19

hopewell farms organic brussels sprouts,
smoky red beets, shaved manchego,
fig balsamic and fireweed honey dipping sauce

RIGATONE BOLOGNESE ~ 24

house-made pasta, lum farm lamb bolognese sauce,
grated parmigiano reggiano

GRILLED GIANT OCTOPUS ~ 23

ozette potatoes, baby tomato, rocket, kalamata aioli,
raw pimentón ahumado

YUKON GOLD CROQUETAS ~ 18

jack mountain gruyere and kielbasa, blood orange jam,
savoy cabbage and purple radish slaw, saffron aioli

***SINGING SCALLOPS "TACU TACU" ~ 26**

lopez island pink scallops, crispy rice and beans,
peruvian "picante de mariscos" style

PÂTÉ DE CAMPAGNE ~ 22

house-made mangalitsa pork and rabbit pâté with
dried apples, pistachios, golden raisins, and hazelnuts

LARGE PLATES

***SLOW ROASTED HALF DUCK ~ 39**

braised red cabbage and apples,
bow hill heirloom blueberry and orange sauce,
potato gratin dauphinoise

***JACK MOUNTAIN PORK CHOP ~ 32**

organic grass-fed milk, white cabbage,
sunday bacon, hodge podge,
jack mountain gruyere cheese

MOROCCAN SPICED EGGPLANT ~ 22

falafel, cous cous, arbequina olives, almonds,
golden raisins, mint and cilantro labneh

VALLEY RABBIT LEGS ~ 32

dog island blue oyster and shitake mushrooms,
dried apples, crispy sunday bacon spätzle

***BOUILLABAISSE DE MARSEILLE ~ 42**

king salmon, halibut, clams, pink shell scallops,
coon stripe shrimp, giant octopus, mussels, saffron,
pernod, tomato broth, grilled miché, rouille

***PAN-ROASTED PACIFIC COD ~ 43**

washington coast long line caught cod,
bolero carrot purée, confit purple and watermelon radish,
roasted yukon golds, shaved oregon black truffle, evoo

***NORTH CASCADE TENDERLOIN "ROSSINI" ~ 42**

madeira pan sauce, duck liver mousse,
mushrooms, smoky creamed kale, pommes fondant

MAD HATCHER CHICKEN ~ 37

breast roulade, gibenes, southern fried wing and thigh,
fermented cairnspring mills durum wheat waffle,
big leaf maple syrup, kimchi-style sautéed cabbage

RAYMOND SOUTHERN, EXECUTIVE CHEF
JESSE BERNING, SOUS CHEF

pSplit 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.*