

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



DINNER
5pm-9pm daily

RESERVATIONS RECOMMENDED

SOUP AND SALAD

*SEAFOOD CHOWDER ~ 9
fresh herbs, potato, whole milk

MAPLE ROCK GREENS ~ 12
mixed greens from maple rock farm,
pure nelida farm organic strawberries,
fried samish bay vache, sour lemon dressing

SPINACH SALAD ~ 12
organic feta, marinated onions, raisins,
pistachios, bacon vinaigrette

CHILLED BORAGE "VICHY" ~ 9
chef's garden borage, roasted chicken stock,
russet potatoes, heavy cream, borage flowers

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

RIGATONE BOLOGNESE ~ 24
house-made pasta, lum farm goat bolognese sauce,
grated parmigiano reggiano

*FUSILLI CON CONIGLIO ~ 23
house-made pasta, crispy fried rabbit belly, easter egg radish,
shaved purple asparagus, warm valley snow peas

GRILLED GIANT OCTOPUS ~ 23
yukon gold potatoes, baby tomato, rocket,
kalamata aioli, raw pimentón ahumado

PÂTÉ DE CAMPAGNE ~ 22
house-made rabbit pâté with ten fold farm pork lard,
dried cranberries, hazelnuts

*RAZOR CLAM CEVICHE ~ 24
red shed farm radish, cucumber,
cilantro, red onion, baby peppers, cucumber sorbet

SPANISH POTATO CROQUETAS ~ 17
linguiça pecorino croquetas,
navel orange jam, saffron aioli

LARGE PLATES

SLOW ROASTED HALF DUCK ~ 39
braised red cabbage and apples, LIV fireside port,
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

*SKAGIT RIVER KING SALMON ~ 32
butter-poached fiddleheads, morels, asparagus,
kale leaves, golden beet purée, tempura lovage

BRAISED VALLEY RABBIT ~ 32
red wine, tomatoes, italian sausage, rabbit broth,
maple rock farm baby zucchini, sage flowers,
house-made buttered pappardelle noodles, garlic scapes

SAVOY CABBAGE ROLLS ~ 28
buckwheat groats, red lentils, vegetable bolognese,
smoky tomato sauce, skagit hazelnuts,
shoestring russet potatoes

*BOUILLABAISSSE DE MARSEILLE ~ 42
king salmon, halibut, clams, mussels,
coon stripe shrimp, giant octopus, saffron, pernod,
tomato broth, grilled miche bread, rouille

*SALISH SEA HALIBUT ~ 43
pan-roasted lummi island wild halibut,
ralph's greenhouse red beet risotto,
mattawa asparagus sauce

*NORTH CASCADE TENDERLOIN "ROSSINI" ~ 42
madeira pan sauce, duck liver mousse,
mushrooms, smoky creamed kale,
pommes fondant

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.*