

# mosaic

## RESTAURANT & BAR

### starters

LOCAL YELLOWTAIL & AHI TARTAR 14  
radish, yuzu, agua chile

CHARRED SHISHITO PEPPERS 12  
japanese seasoning, puffed rice, crispy chicken

LAMB LOLLIPOPS 14  
spicy harissa, candied shallots

ROSEMARY SKEWERED TENDERLOIN CUBES 15  
black pepper glaze

BLACKBERRY BARBEQUE BABY BACK RIBS 16  
sweet corn compote, pickles

### garden

CAESAR 12  
romaine, shaved parmesan, croutons

LOCAL GREENS 10  
roasted beets, goat cheese, citrus vinaigrette

WILD BERRY 13  
seasonal berries, candied walnuts, gorgonzola

ICEBERG WEDGE 12  
bacon, blue cheese, heirloom tomato, shaved onion

ADD CHICKEN 6  
ADD SHRIMP 8  
ADD STEAK 10

### handcrafted

SMOKED RIBEYE STEAK 31  
roasted carrots, herb parsley butter, warm potato salad

MOSAIC FILET MIGNON 32  
herb roasted fingerlings, grilled asparagus

MARY'S HALF CHICKEN 23  
wild mushroom "coq au vin", hasselback potato, fresh local peas

SHRIMP FRA DIAVOLO CAMPANELLE 25  
ballerina pasta, spring peas, chili flake

CALIFORNIA STRIPED BASS 28  
braised marble potatoes, bacon lardons, spinach, green beans

DOUBLE CUT PORK CHOP 27  
smoked bacon mac and cheese, marinated green beans

### sides

MACARONI AND CHEESE 6

GRILLED ASPARAGUS 5

WARM POTATO SALAD 6

HONEY BOURBON ROASTED CARROT 5

*Parties of 6 or more subject to a 20% service charge. For guests with food allergies or specific dietary requirements, please ask to speak to a Manager. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.*