

eat **mosaic**

VALENTINE 2018

FRENCH ONION-POTATO CROQUETTE SLIDER
watercress, Gruyere, black mustard, pickled green apple
PINOT BLANC

OYSTER CHOWDER
Rockefeller crostini, baby spinach, Pernod roasted garlic
or
RICH TRUFFLE-MUSHROOM BROTH
smoked vanilla spaetzle, pastrami soil, celery root, pineapple, shaved winter truffle
CHARDONNAY

CARPACCIO of TUNA or VENISON
arugula, asparagus, cucumber, toasted malanga,
pepitas, shaved bleu cheese, horseradish-juniper mignonette
MERLOT

SURF + TURF
[also available: surf+surf or turf+turf]
slow roast filet of beef + tomato butter poached seafood
maseca falafel, saffron zucchini, minted meyer lemon, garam masala
SYRAH

CHOCOLATE TASTING
brûlée, mousse, truffle, fudge brownie, panna cotta, et cetera
fresh RASPBERRY + PORT BELLINI

145. per person
195. with suggested wines