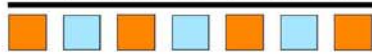


Mosaic



Small Plates

Vaca Frita Flat Bread

Cuban Style Beef, Roasted Poblano & Shropshire Cheese
Topped With Goat Cheese, Thin Sliced Tomato & Infused Oils 8-

Mosaic Pepper Shrimp 🔥

With Duel Cabbage Slaw, Jalapenos, Bell Peppers, Edamame
& Red Onions. Tossed In Mirin And Sherry Wine
12-

New Zealand Lamb Chops

Parmesan Encrusted. Served With Goat Cheese, Fresh Mint,
Watercress Mousse & Pomegranate Blackstrap Molasses 12-

Eggplant, Portobello Mushroom & Artichoke Confit

Topped With Green Onion & Parmesan Cheese
Served With Crispy Flat Bread Chips 9-

Blackened Habanero Jerk Red Snapper 🔥

Served On Crispy Lotus Root Chip, Parsley Pesto Radish,
Arugula Salad And Mirin Wine Glaze 12-

Shrimp Lollipops 🔥

Coconut & Shrimp Mixed With Serrano Peppers
Served On Lemongrass.
Topped With An Almond Honey Sauce.
Accompanied By Apple, Mango & Walnut Slaw 12-

Seared Day Boat Scallops 🔥

Dusted with Ground Habanero Powder.
Wrapped With Smoked Applewood Bacon
& Tossed With Frangelico Hazelnut Brandy Sauce 13-

Tempura Salmon Roll

Accompanied By Caramelized Leek & Smoked Applewood Bacon
Compote. Served With Soy Syrup, & Wasabi Sauce 12-

Braised Black & Green Lip Mussels

Sautéed With Fresh Garlic, Chorizo & Fresh Herbs In A Miso- Cajun
Broth. Accompanied By Chipotle Rubbed Crostini 11-

Balkan Meat & Potato Stones

Ground Lamb & Beef Tenderloin Wrapped With Truffle Mashed
Potato. Smoked Thai Chili Corn Sauce, & Crispy Onion Shards 11-

Soups & Salads

Roasted Fennel And Lentil Soup

Topped With Roasted Lamb, Cumin Dusted Onion Shards, Cilantro
& Red Pepper Infused Oils 7-

Seafood Cioppino Broth 🔥

Lump Crab, Lobster, Oysters & Shrimp In A Spicy Cioppino Broth.
Served With Pesto Flat Bread 8-

White Anchovy Caesar Salad

Romaine Lettuce, & Radicchio Tossed With Poached Egg
& Parmigiano-Reggiano Shards. Served With Brioche Crostini 9-

Stacked Lamb Or Turkey Cobb Salad

Layers Of Avocado, Lamb Or Turkey, Smoked Bacon & Roma
Tomato, Topped With Watercress, Arugula, Shropshire Bleu Cheese
& Mint Orange Dressing 13-

Shrimp & King Crab Salad

Butter Lettuce, Kiwi, Shaved Pineapples, Blueberries,
Baby Micro Greens & Hazelnut Basil Dressing 14-

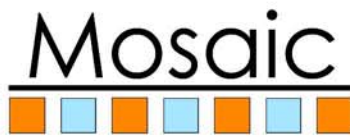
Mosaic Salad

Smoked Salmon, Smoked Trout, Israeli Couscous, Arugula, Dried
Sweet Corn, Trail Mix, Basil Pesto Dressing & Tomato Brushetta 11-

🔥 Spicy

Please Let Your Server Know About Your Special Dietary Needs Or Food Allergies

There Will Be An Additional Charge For Split Plates And Substitutions



Entrée

Mosaic Steak Tower

Asparagus & Crab Wrapped With Rib-Eye Steak. Topped With A Mango Béarnaise. Served With Truffle Herb Mashed Potatoes & Baby Vegetables **25-**

Asian Rubbed Boneless Beef Short Ribs

Served With Truffle Mashed Potato, Bok Choy, Grilled Fresh Corn & Fresh Cilantro **27-**

Salmon & Day Boat Scallops

Pan Seared Finished With Smoked Onion Broth & Balsamic Glaze. Accompanied By Lobster, Hominy & Potato Hash & Watercress Kiwi Salad **26-**

Oven-Roasted Lamb Chops

With Pomegranate Garlic Demi-Glaze, Corn Potato Cakes & Sautéed Baby Watercress. Tossed With Feta Cheese & Topped With A Walnut Mint Chutney **27-**

Chipotle Rubbed Flat-Iron Steak

Topped With Toasted Cumin Compound Butter. Accompanied By Baby Vegetables, Truffle Herb Mashed Potatoes & Huge Onion Rings **21-**

Blackened Red Snapper

Topped With Lemon Oil. Served With Warm Fresh Corn Hash, Mango & Cucumber Pico De Gallo, Fresh Kiwi And Truffle Herb Mashed Potatoes **25-**

Beef Tenderloin

Grilled & Topped With Mushroom Herb Demi-Glaze. Accompanied By Truffle Oil Infused Mashed Potato, Baby Vegetables & Crispy Onion Shards **30-**

Chipotle Lobster Macaroni & Cheese

Orange Scented Lobster Tail Sautéed With Cavatappi Pasta & Lobster Meat. Topped With Parsley Infused Oil & Lobster Chipotle Cheese Sauce **27-**

Dry Aged Rib Eye Steak

Grilled & Topped With a Cherry Mole Demi-Glaze. Served With Truffle Herb Mashed Potatoes & Baby Vegetables **28-**

Grilled Bone In Pork Chop

Topped With Shropshire Bleu Cheese And Apple Au Jus. Accompanied By Truffle Herb Mashed Potatoes, Baby Vegetables & Raisin Fig Compote **21-**

Portobello Mushroom Tower

Served With Goat Cheese Polenta, Baby Spinach, Sautéed Feta Brick Cheese & Smoked Tomato Broth **17-**

Oven Roasted Stuffed Poblano Pepper

With Avocado, Rice, And Black Beans. Served With Roasted Yellow Pepper Coulis And Goat Cheese Torte **17-**

Pan Seared Chicken Mediterranean

Marinated Chicken Breast, Baby Spinach, Kalamata Olives, Artichokes, Green Peppercorns, Toasted Pine Nuts & Roasted Tomatoes In A Chicken Truffle Broth With Angel Hair Pasta **20-**

Oven Roasted Mojito Glazed Half Chicken

Accompanied By Baby Vegetables, Grilled Flat Bread & Pineapple Salsa. Topped With Mango Sauce & Crispy Plantains **20-**

Fresh Basil Crusted Sea Bass

Pan Seared Accompanied By Hominy Shrimp Potato Hash, Steamed Asparagus, Roasted Tomato And Thyme Vinaigrette **27-**



Spicy

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