

eat Mosaic

VALENTINE'S 2019

Blue Island OYSTERS or shaved JAMÓN
celery root-potato broth, herbed crêpe noodle,
pickled onion, egg, fried caper, lemon crème fraîche, black pepper-tarragon gremolata
blanc de noir, extra brut CHAMPAGNE ulysse collin 2014

cured LAMB LOIN or market CRUDO
yoghurt stuffed falafel zeppole, fennel confit, orange, dried black olive, dill, mint, za'atar
the knoll - lahoma vineyard RIESLING red newt 2014

grilled DUCK BREAST with foie gras-leg cassoulet
or seared SEA SCALLOP with latin roots cassoulet
white beans, cumin coriander crumb, queso viejo, herb salad, citrus recaito, chipotle honey
citrusdal mountain PINOTAGE fram 2015

roast BEEF CHATEAUBRIAND+COLD WATER LOBSTER TAIL
[surf+surf or turf+turf also available]
asiago-sundried tomato polenta cake, red wine piccata wilted escarole,
roasted garlic-cherry jam, espresso huitlacoche
BRUNELLO baricci colombaio montosoli 2011

vanilla-pistachio WAFFLE
ricotta gelato, white chocolate-pink peppercorn meringue, candied apricot, ginger-lime caramel
late harvest SAUVIGNON BLANC 'muku', kenzo estate 2017

dark chocolate TRUFFLES

149. per person
89. suggested wine pairing