

eat **mosaic**

kalá Christoúgenna!
GREEK CHRISTMAS TASTING
December 1,2,+3

poached SQUID+OCTOPUS
dilled rice, avgolemono broth, fennel confit, burnt tomato-feta

bacon wrapped SAGANAKI
gigante beans, spicy tomato ragout, crisped capers, pickled peppers

LINGUINI with white LAMB sauce
arugula, chickpea, mint, chili candied lemon,
whipped white anchovy-taramasalata

nescafé roast SNAKE RIVER FARMS BEEF
pumpkin-leek spanakopita, cauliflower,
grilled bitters, beet skordalia, nutmeg-oregano honey

warm KARYDOPITA
walnut ice cream, smoked carrot-orange preserves, loukoumi butterscotch

86. per person
t.b.d. optional indigenous/biodynamic/organic wine pairing
featuring wines from EKLETIKON

ph. 631.584.2058 418 North Country Road St. James, NY www.eatMosaic.com