

eat **mosaic**

SWEET + SOUR TEA

yellow amberjack sashimi, crisp vegetable spring roll, bell pepper-miso pickled tofu,
fermented black bean ink, basil seeds, caviar

RIESLING

SEAFOOD MARISCADA STEW

[langostine, crab, scallop, shrimp, squid, mussels, clams]

green banana pasteles cake, crunchy herb salad, coconut granola, manzanilla chili

SPARKLING BRUT ROSE

miso seared TURKEY BREAST

gingered mushroom française, olive oil crushed rutabaga,
roasted garlic-spinach ohitashi, pignoli togarashi dust

PINOT NOIR

roast BEEF RIBEYE

short rib + dried fruit stuffed cabbage, moliterno-pastina risotto,
charred shallot-red wine jus, burnt tomato compote, shaved winter truffle

TUSCAN CABERNET BLEND

BUTTERMILK-PEAR PANNA COTTA, honey gel, allspice cobbler crumb

warm CHOCOLATE BANANA BREAD, vanilla ice cream, nut crumble

SWEET POTATO GNOCCHI, torched soft meringue, salted caramel, cinnamon pecan

MOSCATO d'ASTI

98. per person

49. suggested wine pairing

eat **MOSAIC**

Indian summer GAZPACHO

tomato, grilled sweet corn, roasted peppers, pigeon peas, Asiago crouton, sweet chili jam
GEWURZTRAMINER

pastrami spice blackened SALMON

chicken fried eggplant, bread+buttermilk pickled fennel, Russian tartare sauce
CHARDONNAY

sautéed DUMPLING NOODLES

little neck clams, chorizo, fresh tomato, celery, parsley, paprika crumbs, lemon
TEMPRANILLO ROSADO

roast BEEF SHORT RIB

celery root polenta, mushroom duxelles, pancetta, horseradish fondue, glögg wine gastrique
SYRAH

BUTTERNUT SQUASH PANNA COTTA, dulce de leche, pepita pie crumb

DARK CHOCOLATE MOUSSE, almond dacquoise, orange preserves

PEAR-MARSCAPONE TART, candied cranberry, balsamic maple

late harvest RIESLING

98. per person

49. suggested wine pairing

eat **MOSAIC**

POLISH ONION soup

caramelized onion and sauerkraut, kielbasa, potato-cheese crouton, buttermilk-cucumber, caraway

PINOT BLANC

SEA SCALLOP SEVICHE

lentil falafel, butter lettuce, marsala eggplant caponata, grapefruit puree, shaved bleu cheese, mint

DRY RIESLING

orange-chili lacquered PORK SHOULDER

general tso's cauliflower, peanut-rice noodle salad, fermented black bean gremolata

MALBEC

herb roast BEEF STRIP

ratatouille tartlette, balsamic charred haricots vert, roasted tomato salsa, Parmesan aioli

NEBBIOLO

COCONUT JASMINE RICE PUDDING, roasted banana, macadamia brittle

WARM ALMOND CROISSANT, triple crème cheese mousse, raspberry-rosemary preserves

DARK CHOCOLATE CREME BRULEE, black forest compote, cocoa soil

LAMBRUSCO

98. per person

49. suggested wine pairing

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www.eatMosaic.com