

# eat **mosaic**

## GAME MENU

NOVEMBER 5+6

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### CRISPY RABBIT LEG CONFIT

bottarga-sweet corn tea, parmesan custard, wilted escarole salad,  
red wine pickled garlic, fennel seed tuile

### ELK CARPACCIO

mustard seed pickled red cabbage, banana-walnut "butter",  
pumpernickel pretzel, humboldt fog goat cheese, roasted arabica beans

### COCONUT GLAZED VEAL SWEETBREADS

Thai basil zucchini bread, lemongrass braised murasaki potato,  
yuzu-chili cucumber, cashew yogurt, coconut-cashew crumble

### LIVER+ONIONS STUFFED QUAIL

potato polenta, cremini escargot, vermouth-prune,  
creamed spinach coulis, garlic-parsley butter, croissant shards  
optional seared FOIE GRAS supplement 29.

### APPLE-SAGE CAKE

aged cheddar-vanilla ice cream, crisped chicken skin,  
walnut-honey brittle, cherry molasses

154. per person

76. optional wine pairing

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[www.eatMosaic.com](http://www.eatMosaic.com)