

eat **mosaic** New Year's Eve

MISO-MUSROOM POTAGE

crispy bleu cheese-rice onigiri, maitake, black garlic baba ganoush,
pickled bamboo, truffle-black sesame tahini, shiso, shaved truffle

SEA SCALLOP CRUDO

chayote, avocado, grapefruit, jalapeño agave,
coconut cashew crema, cilantro, pink peppercorn-coconut crackling
add sturgeon OSETRA CAVIAR 28. supplement

PROSCIUTTO WRAPPED VEAL LOIN SALTIMBOCCA

porcini-potato polenta, frisée salad; caramelized shallot,
yukon "croutons", francese citronette, taleggio gremolata

AMERICAN WAGYU BEEF STRIP "WELLINGTON"

charred beef, pomme fondant, celeriac puree,
thyme-mushroom duxelles, pâte feuilletée crisp, sour cherry-beet, madeira
add seared FOIE GRAS 28. supplement

"TIRAMISU"

chocolate; flourless chocolate cake, mocha ganache, lemon dust
coffee; espresso gelato, brown butter ladyfinger crumble, coffee tuile
mascarpone; mascarpone mousse, amaretto gel, almond-cocoa nib soil

170. per person
90. optional wine pairing