

eatmosaic

VALENTINE'S 2026

Fri.13+Sat.14

CAULIFLOWER-TOMATO TIKKA VELOUTÉ

shellfish-potato vada, kashmiri chili-tomato compote,
orange blossom-date honey, salted mint lassi, black lime ash
CHAMPAGNE

caper+blood orange cured HAMACHI CRUDO

bagna cauda stuffed golden mussel, melted fennel,
saffron hollandaise, bitter radicchio gel
optional ossetra caviar: 30. supplement
SICILIANE GRILLO

MUSHROOM-MARSCAPONE AGNOLOTTI

crisped hen of the woods mushrooms, charred swiss chard,
porcini-thyme cream, golden beet-apple gastrique, shaved truffle
optional seared foie gras with apple-kraut jam: 32. supplement
BOURGOGNE PINOT NOIR

SURF+TURE

[citrus-shisho butter-poached lobster+roast marinated filet of beef]
"twice baked potatoes", chinese broccoli, black garlic-plum,
crispy bamboo-onion straw, miso-beurre rouge
TOSCANA CABERNET

DARK CHOCOLATE TORTE

vanilla-black tea gelato, stewed winter fruits,
lemon-white chocolate macadamia, smoked maldon salt-cocoa nib brittle
JEREZ PX SHERRY

MIGNARDISES

[cookies+cream truffles]
mocha-espresso
pignoli cookie
black forest cherry