

eat **mosaic**

AUTUMN GAME MENU

NOVEMBER 19+20

CELERY ROOT+APPLE BISQUE

elk "pastrami" tartare, caraway crouton, sour cherry jam, rosemary mustard, watercress

TUNA CRUDO+"FRENCH TOASTED" VEAL SWEETBREADS

sweet potato-radicchio salad, golden raisins, green banana maple gastrique

PORCINI STEWED WILD BOAR

root vegetable colcannon, pancetta-chestnut crumble,
juniper pickled blueberry, tarragon gremolata

CARDAMOM CHARRED VENISON

black pepper potato rösti, baby greens,
glazed+pickled turnips, fig mostarda, foie gras aioli

BURNT HONEY SEMI-FREDDO

roast pear, green peppercorn pear gel,
baklava walnuts, prosciutto-thyme kataifi nest

159. per person

89. optional wine pairing