

## small bites

### onion soup

caramelized onions, sherry broth, thyme, potato bread, fontina cheese

**eight**

### chowder

northwest style, halibut, salmon, mussels, clams, dill, grilled flatbread

**ten**

### roasted chicken tortilla soup

avocado and pico de gallo

**ten**

### beef carpaccio

thinly sliced beef tenderloin, baby roquette, parmesan, garlic chips, caper aioli

**twelve**

### mussels & clams

garlic, butter, basil, white wine

**thirteen**

### crab cake

dungeness crab cake, avocado ragu, red curry beurre blanc

**fifteen**

### pork

braised hock, pearl onions, cannellini beans, homemade barbecue sauce

**thirteen**

### escargot

pesto spaetzle, wild mushroom

**thirteen**

## salads

### mosaic

green apple, double smoked bacon, roasted walnuts, baby greens, roquefort crème

**ten**

### caesar

romaine, traditional dressing, fresh parmesan, white anchovy, warm garlic crouton

**ten**

add grilled chicken

**fifteen**

### beet

roasted baby beets, truffle sherry vinaigrette, goat cheese mousse

**nine**

### arugula

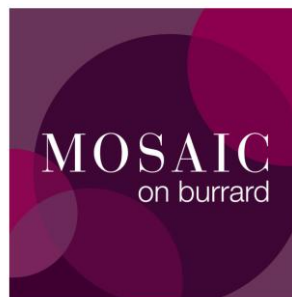
bosc pear, reggiano salad, lemon grapeseed dressing

**nine**

### garden salad

mixed mesclun greens, sun gold tomatoes, popcorn sprouts, balsamic

**eight**



BAR & GRILLE

### MOSAIC BAR & GRILLE

2nd floor (Plaza Level)

open daily

breakfast: 06:30 – 11:30  
lunch: 11:30 – 14:00  
dinner: 17:30 – 22:00

## chef de cuisine – daniel chiang



**Ocean Wise** - Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice

*Please advise your server of any special dietary needs*

*Tax & Gratuities Not Included*

## big bites

### chicken

buttermilk fried chicken, yukon gold potato puree, garden salad, gravy

**twenty six**

### scallops

seared qualicum bay scallops, wild mushroom, napa cabbage, baby onion, potato croquettes, hollandaise sauce

**thirty one**

### shepherd's pie

braised lamb leg, young carrots, pearl onion, green peas,

winter truffle mash potato

**thirty one**

### wild mushroom risotto

biodynamic rice, chanterelle, morel, crimini, arugula, parmesan reggiano

**twenty four**

### steak frites

aaa 10oz strip loin, hand cut french fries, haricot vert, orange mushroom sauce

**thirty four**

### osso bucco

braised beef shank, mirepoix vegetables, potato puree

**thirty one**

### potato gnocchi

roasted squash, vegetable stock, pine nuts, feta cheese

**twenty one**

### b.c. sable fish

brussel sprout hash, cauliflower puree, young carrots, olive jus

**thirty four**

### grilled wild salmon

paella style risotto, chorizo sausage, scallions, green peas,

sun gold tomatoes

**thirty one**

## mosaic tasting menu

### first course

#### mussels & clams

garlic, butter, basil, white wine

or

#### beef carpaccio

thinly sliced beef tenderloin, baby roquette, parmesan, garlic chips, caper aioli

### second course

#### arugula salad

bosc pear, reggiano salad, lemon grape seed dressing

or

#### mosaic salad

green apples, double smoked bacon, roasted walnuts, baby greens, roquefort crème

### third course

#### scallops

seared qualicum bay scallops, wild mushroom, napa cabbage, baby onion, potato croquettes, hollandaise sauce

or

#### osso bucco

braised veal shank, mirepoix vegetables, potato puree

### dessert

#### cane sugar crème brulee

petit fours

or

#### red wine jelly panna cotta

macerated berries

#### coffee or tea

**sixty**

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