

## mosaic tasting menu

### *first course*

mussels & clams, garlic, butter, basil, white wine

*or*

braised pork shoulder, pearl onions, smoked black eyed  
peas, homemade barbecue sauce

### *second course*

arugula, bosc pear, reggiano salad, lemon grapeseed  
dressing

*or*

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

### *third course*



baja scallops

wild diver scallops, crispy lardon, celeriac puree,  
sweet corn veloute, watercress and  
apple salad garnished with garlic chips

*or*

steak

mesquite smoked new york, roasted shallot butter,  
potato leek gratin,  
haricot vert, local mushroom

### *dessert*

sorbet trio, berry compote

*or*

vanilla bean panna cotta, chocolate ganache

coffee or tea

*sixty*

**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*

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