

## APPETIZERS

<b>AHI TUNA CEVICHE</b> <sup>DF</sup>	16
ceviche vinaigrette . tobiko . jalapeno . taro chips	
<b>WAGYU CARPACCIO</b> <sup>DF</sup>	23
spring greens . puffed tendon . apple mustard . radish	
<b>MUSSELS</b>	22
granville island lager . heirloom tomatoes . ciabatta crostini . frites	
<b>LOBSTER MAC 'N CHEESE</b> <sup>GF</sup>	20
lobster bisque . sun dried tomatoes . smoked cheddar	
<b>FRIED CALAMARI</b>	15
baby kale . pickled vegetables . avocado lime aioli	

## SOUP & SALADS

<b>MOSAIC SEAFOOD CHOWDER</b> <sup>GF</sup>	14
fennel . croutons . chive oil	
<b>TOMATO BISQUE</b>	11
grilled ciabatta . chives . parmesan	
<b>SUMMER VEGETABLE SOUP</b>	12
summer vegetables . truffle ricotta crostini . preserved onion	
<b>CRISPY ARTICHOKE SALAD</b> <sup>V</sup> <sup>DF</sup>	19
arugula . lemon cashew butter . heirloom tomato vinaigrette	
<b>ASPARAGUS SALAD</b>	16
peas . halloumi cheese . quail eggs . prosciutto	

## PLATES

<b>WILD SALMON CONFIT</b> <sup>GF</sup>	29
tomato . baby squash . pickled green strawberries . lemon cream petit potato . clam sauce	
<b>PAN SEARED SEABASS</b> <sup>GF</sup>	35
mushrooms . asparagus . fresh almonds . salsify . fennel . black quinoa . wild garlic vinaigrette	
<b>BEEF STRIPLOIN</b>	39
artichoke . king oyster mushroom . mustard . mashed yukon gold potatoes . red wine jus	
<b>LAMB RACK</b>	39
white sun chokes . wild garlic . blue potatoes . rhubarb sauce	
<b>FARMCREST CHICKEN</b> <sup>GF</sup>	24
green chick peas . black truffle . pancetta . wild mushrooms . berries	
<b>CRISPY GRAIN RISOTTO</b> <sup>V</sup> <sup>GF</sup> <sup>DF</sup>	22
summer vegetables . black garlic . pine nuts	

*Marc-Andre Poirier, Chef de Cuisine*

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD, SHELLFISH & EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS"

PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES

<sup>OW</sup> OCEAN WISE <sup>SM</sup> SIGNATURE MOSAIC DISHES <sup>GF</sup> GLUTEN FREE <sup>DF</sup> DAIRY FREE <sup>V</sup> VEGAN