

mosaic grille & bar

locally sourced . seasonally inspired

Reservations available 5 pm – 8 pm
604-639-4770 or reserve online

NEW YEAR'S EVE FOUR COURSE PRE-FIXE DINNER

EIGHTY FIVE DOLLARS

KING CRAB SALAD

endive . horseradish . celery . pomegranate
smoked trout caviar . chorizo emulsion

SOY MARINATED SEA BASS

cauliflower . truffled edamame ravioli
citrus manila clam sauce

ASPEN RIDGE BEEF TENDERLOIN

crosnes . swiss chard . yellow foot mushroom . oxtail
roasted marrow sauce

CRÈME FRAICHE PARFAIT

tarragon meringue . pomegranate consommé . blood orange

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