Mozaik

MODERN AMERICAN CUISINE

STARTERS

OLIVE BOWL, *castlevetrano olives, herb chevre on crostini, parsley 6*

MOZAIK'S CRUNCHY HAND CUT IDAHO FRIES, *parmesan dusted, smoked jalapeño-banana ketchup 6*

SWEET POTATO FRITES & GORGONZOLA, *triple fried & crispy, citrus-jalapeno tupelo honey, balsamic, cilantro & scallion 6*

(above starters are great for sharing with the table)

EGGPLANT, *fried medallions, mixed greens, herb chevre, jalapeno-tomato jam, balsamic 8*

BRUSCHETTA, *garlic rubbed & grilled crusty ciabatta, roasted grape tomatoes, broiled parmesan cheese, tomato-garlic-basil relish, marinated mozzarella, béarnaise aioli, balsamic reduction 7*

CRAB CAKES, *asian spiced, kimchee cabbage, ponzu aioli, soy glaze 12*

ESCARGOT, *mashed yukons, oven roasted grape tomatoes, balsamic crimini's, pearl onions, herbed butter & red wine syrup 9*

YELLOW FIN TUNA POKÉ*, cucumber sunomono, cilantro, red onions, house pickled peppers, ginger-scallion vinaigrette, house made fried wontons 9*

ROASTED CORN & POBLANO CHOWDER, *cilantro sour cream, parsley oil & scallions 6*

CHILLED GEORGIA PEACH & CANTELOPE SOUP, *crumbled gorgonzola, balsamic drizzle, mint chiffonade 6*

GREENS

FRIED GREEN TOMATO SALAD, *apple cured bacon, red onion, sweet vidalia onion vinaigrette 7.5*

HARVEST SALAD, *organic greens, grilled vidalia, balsamic roasted beets, almond-dried cranberry & parsley relish, white truffle-preserved lemon & champagne vinaigrette 8*

ICEBERG WEDGE, *grape tomatoes, red onion, apple cured bacon, smoked poblano ranch 6.5*

CLASSIC CAESAR, *romaine hearts, garlic-parsley croutons, shaved parmesan, anchovies, fresh lemon juice 7.5*

...add gorgonzola to any above salad 1

THE CITRUS, *bibb lettuce, gorgonzola, fresh berries, florida oranges, toasted & salted peanuts, candied orange vinaigrette 7.5*

PLATES

YELLLOW FIN TUNA, *mango-jalapeño seared, crispy sweet potatoes, bok choy-zucchini-squash spring roll, arugula-grape tomato-roasted pepper & onion salad, ginger-soy vinaigrette 26*

FISH OF THE DAY, *herb seared, three bean ragout with roasted red pepper & baby spinach, eggplant & béarnaise aioli, charred & spiced heirloom tomato & saffron gastrique 24*

ATLANTIC SALMON, *cast iron seared, coconut-jasmine rice & roasted broccoli, tiger slaw, sweet & spicy thai curry & basil oil 24*

VEGETARIAN/GLUTEN FREE, *a pan chowder of moroccan cauliflower-asparagus-pleuro farms oyster mushrooms-grilled vidalia onions & garlic roasted baby bliss potatoes, coconut-curry broth 19.5*

TANGLEWOOD FARMS CHICKEN, *slow roasted organic-free range-**bone in** & marinated with honey-lemon & herbs, sour cream-scallion yukon mash & griddled asparagus, roasting jus*
*...***LEG & THIGH** *17* *...***BREAST** *19* *...***HALF CHICKEN** *25*

GAME DUO, *cast iron seared duck breast & char grilled domestic lamb lollipop, dried cranberry & preserved fig arborio risotto, sautéed napa cabbage & portabella mushrooms, molasses-cider bourbon glaze 27*

SKIRT STEAK BULGOGI, *korean barbequed black angus, coconut jasmine rice, kimchee & organic lettuce hearts, basil & cilantro, jalapeño-chili oil & scallion 24*

FILET MIGNON, *hand cut & char grilled 6oz. black angus, yukon-parsnip root & grilled scallion sour cream mash, roasted moroccan cauliflower & sautéed haricot vert, red wine demi glace 28.5*

June 18, 2013

Check Us Out Online @ dinemozaik.com & On Facebook!!

20% Gratuity may be added to parties of 6 or more & to credit card transactions without a signed merchant receipt
There are health risks associated with the consumption of raw or undercooked protein.
A $1 PER PLATE CHARGE WILL BE ADDED FOR ANY SPLIT ENTREES