

Mother's Day @ MOSAIC CUISINE and CAFE

Sunday May 9 2010

Mimosa 5.95

Monica's strawberry scone with Romanoff sauce 2.95

Seasonal fruit salad 5

Soufflé egg white omelette pesto-roasted vegetables, fresh fruits and choice of toast or a waffle. 11 ♥

Western omelette ham, peppers and American cheese, a potato hash and choice of toast or a waffle. 10

Mosaic omelette baby spinach, grilled tomatoes, Swiss, a potato hash and choice of toast or a waffle 10

Eggs benedict 2 soft poached eggs atop an English muffin with roasted potato hash and Hollandaise sauce.
grilled Canadian bacon or fresh sautéed spinach 11 grilled chicken sausage 12 sautéed scallop cake 13

Breakfast Mosaic-style 3 scrambled eggs, a potato hash, a rasher of bacon, two links sausage, a cup of fresh seasonal fruit and a half waffle 10

Smoked salmon platter with capers, lemon, cream cheese and your choice of bagel 13

Simply sweet The true Brussel Belgian waffle with your choice of strawberries or warm roasted Fuji apples, caramel cream or whipped cream 8

Smoked salmon and grilled asparagus frittata potato galette and lemon sauce \$10

Waffle French toast and scrambled eggs 8.50

Savory Waffle filled with Smoked Salmon capers and cream cheese 11, pecan grape chicken salad 10, fresh mozzarella and tomato 10, turkey breast with herb mayonnaise 9, grilled vegetables with olive pesto spread 9, paprika parmesan chicken with lemon caper sauce 11, hickory bacon sirloin burger caramelized onions, Chipotle sauce 11, proscuitto Di Parma and basil 12

Warm goat cheese soufflé salad grilled pesto eggplant 13 ♥, grilled chicken or salmon Caesar salad topped with waffle croutons 12 / 14, pan seared marinated scallops salad tossed in a sesame lime dressing 15 ♥
grilled vegetable salad with Feta, Balsamic dressing 9 ♥ Add chicken breast or grilled Salmon 3 / 5

Soups: Cup / Bowl 4.50 / 5.50 tomato pesto and coriander (vegetarian) chicken and vegetable ♥ lightly
Curried sweet potato wild mushroom (vegetarian) ♥ wild mushroom (vegetarian) ♥ Ask your server for the Soup of the Day

Mustard and miso marinated filet of artic cod Provencal zucchini and onion steamed asparagus, 17 ♥

Blackened chicken breast smokey barbeque sauce and chipotle dressing, potato galette and asparagus 14

Ricotta and Romano cheese filled raviolis sweet basil Chablis sauce 13

Parmesan paprika chicken picatta with lemon caper sauce, potato galette, roasted vegetables 15

Flat iron steak rubbed with smoked BBQ spices, Mosaic fries and pepper ginger cole slaw 17

Boeuf Bourguignon fork tender morsels of beef slow cooked in red wine with vegetables over egg pasta 16

♥ HIGH IN TASTE LOW IN FAT