

MOSAIC RESTAURANT & WINE LOUNGE Fact Sheet

- Address:** 6675 Front Street (Highway 116)
Forestville, CA 95436
- Phone / Web:** (707) 887-7503
www.mosaiceats.com
- Number of Seats:** 48 - Main Dining Room
11 - Wine Lounge
35 – Outdoor Garden Grill
- Market Hours:** Dinner: Tuesday – Sunday 5:30 PM to 9:30 PM
Brunch: Sunday, 10 AM to 2 PM
- Media Contact:** Rob Akins, Akins/Berry Communications
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- Cuisine:** From the garden to the table, the California Global menu at Mosaic Restaurant & Wine Lounge reflects chef/owner Tai Olesky's native Sonoma County roots and philosophy of serving local, fresh, seasonal ingredients. The menu's global influence reflects California's multi-cultural heritage and is seen in such dishes as Olesky's signature Coffee Encrusted Filet Mignon with Chocolate Demi-Glace. Nightly house-made pasta and fresh seafood specials complete the menu. Much of the vegetables, fruit and herbs used on the menu are grown by Olesky on his Forestville property.
- Inside & Outside:** With a sophisticated, bohemian vibe and warm, rustic interior, Mosaic sets the stage for Olesky's cuisine. Earthy tones of sage, rust and chocolate provide color to the concrete floor, drapes and tiled fireplace, while brightly colored set-plates act as jewelry on the wood table tops. A partially open kitchen allows diners to see the action in the main dining room. A second, cozy dining space, accented with a stunning wall sculpture, makes for a more intimate experience. The Wine Lounge with its handmade wood accents and leather loveseats looks out onto the private outdoor Backyard. For the ultimate in alfresco dining, the Backyard offers diners an outdoor dining experience with rustic redwood fences and planters, gravel walkways, grassy lawn seating area. A giant Redwood tree is the focal point of the garden, while an outdoor fireplace warms the tables and chairs nearby. An outdoor kitchen serving a more casual, rustic menu completes the setting for Dinner. Sunday brunch features live jazz and a separate Brunch menu, offering classic egg dishes, fresh baked breads, muffins and biscuits, meats, and salad.

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Chef/Owner:

Tai Olesky

Growing up in Sonoma County, chef/owner Tai Olesky experienced first-hand the bounty of the area's farms, rivers and ocean. A self-trained chef, Olesky's passion for food began at a young age, helping his Italian in-laws work in the garden and cook meals. His brother-in-law taught him to fish and hunt and introduced him to the idea of seasonal food. At the age of 9, he started watching the *Great Chef* series on PBS and reading cookbooks. By 12 years old he was making one meal a week for his family, giving the ingredient list to his parents to shop. Starting in small local restaurants, Olesky worked his way up to executive chef at the Harvest Grille and Nectar at the Hilton Sonoma County before fulfilling his life-long dream of owning his own restaurant. Olesky opened Mosaic in the fall of 2005. In his free time, Olesky loves to travel and has so far been to Australia, Brazil, Europe, the Caribbean, Cambodia and Thailand. Spain and Portugal are on the list to visit next.

Menu:

Using the freshest ingredients from local gardens, farms, and ranches, Chef Olesky depends on an abundant supply of the finest and freshest meat and produce as the raw materials for the nightly menu. Dinner offers an array of starters and entrees showcasing Olesky's California perspective of global cuisine. Combining the flavors of California with South America, Mexico, Spain, Asia and Italy, Olesky's Dinner menu features items such as:

Grilled Romaine Hearts

Avocado Green Goddess Dressing, Parmigiano Reggiano

Crispy Prawns

Sriracha Chili-Lime Glaze, Snow Pea-baby Bok Choy Slaw

Vegetable Napoleon

Grilled Seasonal Veggies, Feta Cheese, Pearl Couscous, Smoked Tomato-Roasted Garlic Coulis

Ahi Tuna Tar Tar

Ponzu-Sake Cilantro Vinaigrette, Avocado Tempura, Pickled Diakon Radish, Wasabi Crème Fraiche

Roasted Duck Breast

Forbidden Rice, Braised Rappini, Prickly Pear-Pinot Gastrique, Macerated Dried Bing Cherries

Mosaic's wine list features small production wines from local and regional winemakers who buck tradition in favor of bright, fresh varietals that complement the menu. Mosaic's wine list is the intersection where wine and food meet. The "Hey Sweetie" Dessert menu offers guests an array of house made sweets ranging from fresh seasonal Crème Brulee, to Tiramisu with mascarpone, coffee and Marsala chocolate, to Lemon Cheesecake.

Groups/Private Events: **Mosaic** is available for off-site catering and buy-outs and has a number of seating options from 20 to 75 people.

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