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**MOSAIC RESTAURANT & WINE LOUNGE SERVES UP  
LOCAL FLAVOR WITH A GLOBAL PERSPECTIVE**

*Chef/Owner Tai Olesky's Garden to Table Concept  
Features the "Best in Fresh" in Forestville*

(FORESTVILLE, CA) – The story goes something like this: Local boy grows up in wine country, hunting, fishing, gardening and cooking. Local boy works his way up through the kitchens of Sonoma County. Local boy travels the world experiencing new cultures and flavors. Local boy returns home and opens his own restaurant in the town he grew up in.

Such is the sweet, condensed story of Chef Tai Olesky and his highly acclaimed restaurant **Mosaic Restaurant & Wine Lounge** where a fresh perspective to wine country cuisine is served up nightly on his California Global menu. The Forestville native's philosophy of serving local, fresh, seasonal ingredients takes on a new twist when combined with the unique flavors of California's multi-cultural heritage.

***Sonoma County's Homegrown Talent***

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. "Everything came out of my brother-in-law's Italian garden," states Olesky. "It was all organic and even the garlic they grew was a special variety brought over from Italy. My brother-in-law took me fishing for steelhead, forging for wild mushrooms, diving for abalone, and hunting for wild pig and deer. I learned to cook and eat by the seasons from these early experiences."

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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, he 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.

### ***Forestville Style***

With a sophisticated, bohemian vibe and warm, rustic interior, **Mosaic** reflects Forestville's funky, laid-back present with a nod to its farm heritage past. Earthy tones of sage, rust and chocolate provide color to the stained concrete floor and velvet drapes. Brightly colored set-plates act as jewelry on the wood table tops and are repeated in the brightly colored mosaic fireplace surround. A partially open kitchen allows diners to see the action from 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 redwood 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, and a grassy lawn seating area. A giant Redwood tree is the focal point of the garden, while an outdoor fireplace warms the tables and oak barrel stave 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.

### ***Local Flavor, Global Perspective***

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. In fact, during the growing season, much of the vegetables, fruit and herbs that appear on the menu come from Olesky's Forestville property nearby. 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*

**Coffee Encrusted Filet Mignon**

*Mushrooms Deglazed with Madeira, Caramelized Onion Mashed Potatoes, Chocolate-Cabernet Demi-Glace, Blue Cheese Compound Butter, Truffle Oil*

**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. 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 Triple Lemon Cheesecake.

*Mosaic Restaurant & Wine Lounge brings the garden to the table nightly with a California Global menu that showcases the freshest local and regional ingredients. Located in the heart of Forestville at 6675 Front Street (on Highway 116), the restaurant serves dinner indoors and out (weather permitting) Tuesday-Sunday from 5:30 pm to 9:30 pm, and Sunday Brunch from 10:00 am to 2:00 pm. All major cards are accepted. Reservations are recommended and can be made by calling (707) 887-7503. [www.mosaicceats.com](http://www.mosaicceats.com).*