



Appetizers & Salads

DUCK CONFIT PARCEL \$13

Chive crepe filled with duck confit, topped with seared foie gras & black truffles

OYSTERS ON THE BEACH \$10

Trio of breaded, fried oysters on the half shell with micro salad

PAINTED DESERT SCALLOP \$9.50

Specialty seasoned scallop with sauteed greens, topped with corn & bean salsa fresca

SPICY WINGS \$6

Spicy wings in a classic buffalo sauce, blue cheese wedge, celery & carrot garnish with house ranch dressing

MOZAIC SALAD \$6

Spicy green lettuce, fresh spinach & hummus-filled cannoli, garnished with goat's cheese & herb-infused olive oil dressing

CLASSIC N.Y. STEAKHOUSE SALAD \$5.75

Half baby iceberg with red & golden grape tomatoes, smoky bacon, aged cheddar with house ranch dressing

INSALATA ANTIPASTI FOR TWO \$11.75

Half head of grilled Boston lettuce, prosciutto de parma, roasted peppers, olives, marinated grilled baby artichoke & parmesan curls

COLORADO LAMB SALAD \$12 (LIGHT MEAL)

Roasted Colorado lamb, our blend of greens, grilled asparagus, caramelized shallots with wasabi plum dressing

QUAIL SALAD \$12 (\$8 VEGETARIAN)

European boned whole quail baked with roasted pumpkin seed oil, custom micro greens, grape tomatoes, herbed goat cheese with a choice of dressing

Entrées

CHEF'S SIGNATURE COWBOY-CUT RIB EYE \$29

16 oz. rib eye crusted with grated Parmigiano-Reggiano, roasted root vegetables & garlic mash

GRILLED FILET MIGNON 8 OZ. \$27 5 OZ. \$23

Filet with three-pepper demi, asparagus tops, gourmet stuffed potato, sautéed greens & tempura Portabella leaves

BRAISED BISON SHORT RIBS \$22

Bison short ribs with smoked chili demi-glace, mashed celeriac with truffle butter & seasonal vegetable

GRILLED COLORADO LAMB CHOPS \$22

Frenched petite rack of lamb crusted with herbs & pine nuts, chef's vegetable medley & Italian barley pilaf

WILD BOAR RAVIOLI \$16

Seasoned braised boar, herb laminated pasta, three cheese soufflé, red wine & wild mushroom demi with Asian slaw

DUCK BREAST CITRON \$17

Seared & roasted duck breast in a blood orange & pomegranate reduction, over herbed angel hair pasta served with vegetable medley

GREEK CHICKEN \$13.50

Chicken breast roasted with parsley, garlic & lemon, served with roasted carrots & mashed blue potatoes

BLACK SESAME COD \$14

Cod filet, curried tomato concasse & parmesan polenta

YELLOW FIN STEAK \$19.75

Seared sushi-grade tuna, saffron risotto & white asparagus bundle

VEGETARIAN STUFFED EGGPLANT \$14

Roasted eggplant cup filled with tomatoes, banana peppers, chickpeas & parsley

A colorful blend of food & friends.



For more than 4,000 years, mosaics have represented cultures, styles & a variety of artistic ideas. Perhaps mosaics have thrived because it is a very accessible form of creative expression. Like the art form, the MoZaic restaurant offers a fusion of international flavors to welcome a colorful blend of food & friends.

Welcome to MoZaic.
The Inn  at Palmer Divide

The mosaic squares above are photographed fragments from the undulating benches welcoming guests to Park Güell in Barcelona.