



CHRISTMAS BRUNCH MENU

DECEMBER 25TH

*by our Chef, Matthieu Saunier,
and Dayron Concepcion*



COLD CUTS AND FINE CHEESE PLATTER

ASSORTED PASTRIES

FRESH BERRIES AND FRUITS

OYSTERS

Sea buckthorn mignonette sauce, mujol caviar

GOAT CHEESE BAVARIAN CREAM

Basil, prosciutto and pistachios

FOIE GRAS

Chutney and homemade brioche

KIMCHI AND SMOKED SALMON DUO

Blinis, sour cream with lime and fresh herbs

14 ARPENTS CHEESE TARTINE

Candied tomato, arugula and truffle oil

CRAB EGGS BENEDICT

Taragon coco mousseline and bisque hollandaise

SALAD BAR

ASSORTED BREADS

ORGANIC CHARLEVOIX TURKEY

Poultry juice and Granny Smith apples

BRAISED VEGETABLES

Fresh herbs and shichimi togarashi

BEEF SHORT RIBS

Mushroom crumble

BLANQUETTE OF MONKFISH WITH SAFFRON AND MUSHROOMS

RATATOUILLE WITH OLIVES AND RICOTTA

MASHED POTATOES WITH TRUFFLE

Fresh thyme and black garlic

CHOCOLATE FONDUE

FRUIT SKEWERS

ASSORTMENT OF VERRINES, PASTRIES AND TARTS

YULE LOG

GINGERBREAD COOKIES

CHERRY SOUP WITH RED WINE

TROPÉZIENNE WITH ORANGE BLOSSOM

\$65 PER ADULT, INCLUDING A MIMOSA
\$32.50 PER CHILDREN

Tax & service not included

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hashtag or @OscoRestaurant username!*