



# CHRISTMAS BRUNCH MENU

DECEMBER 25<sup>TH</sup>

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



## COLD CUTS AND FINE CHEESE PLATTER

### ASSORTED PASTRIES

### FRESH BERRIES AND FRUITS

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### 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

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### 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

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### CHOCOLATE FONDUE

### FRUIT SKEWERS

### ASSORTMENT OF VERRINES, PASTRIES AND TARTS

### YULE LOG

### GINGERBREAD COOKIES

### CHERRY SOUP WITH RED WINE

### TROPÉZIENNE WITH ORANGE BLOSSOM

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

*Tax & service not included*

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