



# CHRISTMAS DINNER MENU

DECEMBER 24<sup>TH</sup> & 25<sup>TH</sup>

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



## FIRST SERVICE

### SHRIMP BISQUE

Yuzu kosho and Japanese pearls

### POULTRY AND CHESTNUT CREAM

Truffle emulsion

## SECOND SERVICE

### FOIE GRAS

Kumquats candied with lavender, pistachio brioche

### SNOW CRAB

Mint, cucumber and homemade kimchi

### SWISS CHARD

Pistachios, truffle, pesto emulsion, ricotta, candied tomatoes and artichokes

## THIRD SERVICE

### TROU NORMAND

## FOURTH SERVICE

### BRAISED LAMB MOUSSE IN CREPINETTE

Candied shoulder with ras el hanout, artichoke mousseline, Chinese artichoke and foie gras sauce

### PAN-SEARED HALIBUT WITH HAZELNUT BUTTER

Salicorn, galangal, Jerusalem artichoke gnocchis and cuttlefish ink chips

### GUINEA FOWL STUFFED WITH MORELS

Roasted hazelnuts, chestnuts in syrup and cabbages

## FIFTH SERVICE

### TRUFFLED 14 ARPENTS CHEESE

Pepper and ground cherries marmalade with country bread

## SIXTH SERVICE

### ALMONDS AND PEARS FRANGIPANE STYLE

Melon sorbet

### OSCO! CHOCOLATE YULE LOG

Chestnuts and citrus fruits

### POACHED QUINCE

Mascarpone, caramel and Christmas spices

**\$75**

*Tax & service not included*

 *Share photos of your dishes by using the hashtag or @OscoRestaurant username!*