



NEW YEAR'S DINNER MENU

DECEMBER 31ST

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



FIRST SERVICE

MINI FISH SOUP BOUILLABAISSE STYLE

SQUASH CAPPUCCINO

Parmesan mousse and truffle

SECOND SERVICE

MARbled FOIE GRAS

Country bread, pan-fried figs in Beaume-de-Venise

CARPACCIO OF BISON

Fresh horseradish, Louis d'Or cheese, red currants and pea shoots

BRAISED BEEF CROQUETTE

Dijonnaise with grape must, pistachios and sour vegetables

THIRD SERVICE

TROU NORMAND

FOURTH SERVICE

DEER LOIN

Quebec pepper, squash mousseline, balsam fir and smoked beetroot

SEA BASS IN PORCINI CRUST

Spätzle, fennel, burnt leeks and saffron consommé

BEEF FILET

Yams roasted with herbs, beef juice with candied shallots and old Porto

FIFTH SERVICE

QUEBEC CHEESE PLATTER WITH ITS GARNISHES

SIXTH SERVICE

MONT BLANC REVISITED WITH BLACKCURRANT

POT OF CREAM

Chocolate and tangerine

DACQUOISE

Figs, pistachios and goat cheese shavings

\$109

Tax & service not included



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