



NEW YEAR'S BRUNCH MENU

JANUARY 1ST

*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

FINE TART WITH PROSCIUTTO

Cantaloupe, ricotta, basil and pecans

SHRIMP AND GREEN APPLES PISSALADIÈRE

KIMCHI AND SMOKED SALMON DUO

Blinis, sour cream with lime and fresh herbs

BELLEVUE SALMON IN CUCUMBER SHELL

Eggs mimosa

DUCK EGGS BENEDICT

Snow goat and Bearnaise sauce

SALAD BAR

ASSORTED BREADS

WELLINGTON OF POULTRY

Brie, pecans and duxelles of mushrooms

TIAN PROVENÇAL

Tapenade and caramelized onions

RABBIT LEGS WITH MORELS

CANDIED BABY POTATOES WITH SALT AND GREEN PEPPER

COD ROASTED ON SKIN

Shellfish à la marinière with wild garlic

VEGETARIAN POKE BOWL

CHOCOLATE FONDUE

FRUIT SKEWERS

ASSORTMENT OF VERRINES, PASTRIES AND TARTS

TROPÉZIENNE WITH ORANGE BLOSSOM

\$65 PER ADULT, INCLUDING A MIMOSA

\$32.50 PER CHILDREN

Tax & service not included

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