



VALENTINE'S DAY MENU

FEBRUARY 14TH TO 17TH

by our Chef Dayron Concepcion



FIRST SERVICE

FOIE GRAS

Brioche, pear and hibiscus tile

BETROOT

Radish, labneh, basil and sea buckthorn

SECOND SERVICE

SCALLOPS

Celeriac, cucumber, shellfish and golden mullet emulsion

SALSIFIES

Mushrooms, horseradish, feta and truffle

THIRD SERVICE

TROU NORMAND

FOURTH SERVICE

WALLEYE

Yucca, borage flower, saffron sauce and turnip

DEER

Artichokes, winter vegetables, redcurrants and venison sauce

HOMEMADE PAPPARDELLES

Peperonata, parmesan, jicama, ricotta, basil and lime

FIFTH SERVICE

RED VELVET CAKE

With beetroot and cream cheese

KAKI

Fruit salsa and bourbon chantilly cream

\$70

Tax & service not included

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