

Brasserie  Mémère

LOBSTER & SUMMER WHITES FOUR-COURSE WINE DINNER

..... Thursday, August 15th 2024 

6:30PM

FIRST COURSE

LOBSTER SALAD

tomatoes, fennel, watermelon

CHAMPAGNE, LOUIS DE SACY *ORIGINEL BRUT NV*, VERZY

SECOND COURSE

LOBSTER BISQUE

tarragon chantilly

GRÜNER VELTLINER, PFAFFL *VOM HAUS*, 2022 ÖSTERREICH

THIRD COURSE

BAKED LOBSTER

1.5lb maine lobster, stuffed

VIOGNIER, DOMAINE GRAEME & JULIE BOTT *FIRST FLIGHT 2021*,
CÔTES DU RHÔNE

FOURTH COURSE

SUMMER BERRY TART

crème pâtissière

RIESLING, HOSMER *LIMITED RELEASE 2019*, CAYUGA LAKES

\$92 PERSON
(plus tax and gratuity)

CALL FOR RESERVATIONS 201.660.8822

menu subject to change