

Brasserie **M** Mémère

Dinner with
**Peter Wasserman
Becky Wasserman & Co**

THURSDAY, MARCH 19TH 2026
6:30PM

FIRST COURSE

DUCK LIVER MOUSSE

sauternes gelée, brioche

CHENIN BLANC, DOMAINE GUIBERTEAU 2022, SAUMUR

SECOND COURSE

VENISON TARTARE

*caraway, walnut, mustard, capers,
cornichon, shallot, cured egg yolk*

CABERNET FRANC, LES MOULINS 2024, SAUMUR

THIRD COURSE

BRAISED SHORT RIBS

chile colorado, sweet potato, maitake, chermoula

GAMAY, DOMAINE LAFARGE VIAL 2022, BEAUJOLAIS

FOURTH COURSE

GATEAUX À L'ORANGE

lemon honey syrup, sorbet

CHENIN BLANC, DOMAINE OGEREAU SAINT LAMBERT 2022, LOIRE

\$96 PER PERSON

(PLUS TAX & GRATUITY)