

Brasserie  Mémère  
**ROSÉ WINE DINNER**

.....  **Thursday, April 18<sup>th</sup> 2024**  .....

**6:30PM**

**WELCOME DRINK**  
LILLET Rosé Spritz

**FIRST COURSE**  
**BEET AND RHUBARB SALADE**  
*sheep's milk ricotta, hazelnuts*  
**BLEND, OTT BY OTT 2022, PROVENCE**

**SECOND COURSE**  
**PURPLE CARROT SOUP**  
*shrimp, red curry, coconut*  
**BLEND, MAS DE DAUMAS GASSAC MOULIN DE GASSAC GUILHEM**  
**2022, LANGUEDOC & ROUSSILION**

**THIRD COURSE**  
**GRILLED LAMB SIRLOIN**  
*mint chimichurri, fregola sarda, fava beans*  
**CABERNET FRANC, HOSMER WINERY 2022, FINGER LAKES**

**FOURTH COURSE**  
**GOAT'S MILK CAMEMBERT**  
*strawberry marmalade, baguette*  
**CREMANT, PIERRE SPARR BRUT NV, ALSACE**

**\$76 PERSON**  
(plus tax and gratuity)

**CALL FOR RESERVATIONS 201.660.8822**

*menu subject to change*