Brasserie Mémère

Beaujolais Dinner

Thursday, November 19th 2026

6:30PM

WELCOME TOAST

DOMAINE DE MARRANS, *BEAUJOLAIS NOUVEAU* 2024

First Course

TERRINE OF DUCK CONFIT RILLETTE

grain mustard, cornichon, brioche, egg mimosa

STÉPHANE-AVIRON, *JULIENAS* 2020

Second Course

PIKE QUENELLE

sauce nantua, petit herb salad

STÉPHANE-AVIRON, *FLEURIE* 2020

Third Course

OVEN-ROASTED POULET ROUGE

fingerling potato, mushrooms, tarragon, truffle jus

STÉPHANE-AVIRON, *MOULIN-A-VENT* 2019

Fourth Course

CAMEMBERT

black mission fig brûlée

STÉPHANE-AVIRON, *SAINT-AMOUR* 2020

$94 PER PERSON
(PLUS TAX & GRATUITY)

MENU IS SUBJECT TO CHANGE

Call 201.660.8822 for Reservations