Brasserie Mémère

Let's Celebrate!
Thanksgiving Feast

Thursday, November 27th 2025

First Course

choice of:

POIRE ET FROMAGE
bibb lettuce, roquefort, pears, walnuts, champagne vinaigrette

SALADE BETTERAVE
baked beets, horseradish crème fraîche, hazelnuts, frisee, pumpernickel crouton, champagne vinaigrette

ESCARGOTS A LA PERSILLADE
garlic-herb butter, rustic bread

SOUPE DE COURAGE
butternut squash, red wine poached quince, pumpkin seeds, vadouvan

FOIE GRAS TERRINE (SUPP $8)
duck foie gras, apple compote, toasted brioche

Second Course

choice of:

ROASTED TURKEY
mashed potato, haricots verts, cranberry, traditional stuffing, giblet gravy

SCOTTISH SALMON
delicata squash, raisins, brown butter, sage

MISO-GLAZED CHILEAN SEA BASS (SUPP $6)
bok choy, ginger-lemongrass velouté, lotus chips

CASSOULET DE CANARD
moulard duck leg confit, white beans, pancetta, lyonnaise sausage

BEEF TENDERLOIN (SUPP $9)
foie gras and mushrooms crusted, bordelaise sauce

ROASTED ACORN SQUASH
beluga lentils, brussels sprouts, pumpkin seeds, coffee-maple brown butter

Third Course

choice of:

PUMPKIN SPICED CRÈME BRÛLÉE
caramelized sugar, macerated strawberries

PECAN PIE
vanilla crème anglaise, spiced chantilly

POT DE CRÈME
caramel, brandied cherries, strawberries, feuilletine

$69 per person
(plus tax & gratuity)

Call 201.660.8822 for Reservations
107 VerValen St., Closter, NJ 07624

Thanks2025