

Brasserie  Mémère

# OREGONIAN WINE DINNER

.....  Thursday, October 17<sup>th</sup> 2024  .....

6:30PM

## FIRST COURSE

**SMOKED TROUT SALAD**

*golden beets, celery root*

RIESLING, HYLAND ESTATES *OLD VINE SINGLE VINEYARD*, 2022  
McMinnville, Willamette Valley

## SECOND COURSE

**WILD MUSHROOM RISOTTO**

*mushroom jus, parmesan*

PINOT NOIR, BETHEL HEIGHTS VINEYARD *ESTATE*, 2021  
Eola-Amity Hills, Willamette Valley

## THIRD COURSE

**DUCK LEG CONFIT**

*cassoulet beans, sausage*

SYRAH, BERGSTRÖM WIME *GARGANTUA | PANTAGRUEL*, 2020  
Calkins Lane, Newburg

## FOURTH COURSE

**BARELY BUZZED BEEHIVE CHEESE**

*cow's milk, coffee & lavender rubbed*

**\$94 Per Person**  
(plus tax and gratuity)

Please call for Reservations 201.660.8822