

Brasserie  Mémère

JOSEPH DROUHIN WINE DINNER

..... WITH GUEST SPEAKER

ALEXANDRA CALLA

Thursday, April 28th 2022 6:30PM

FIRST COURSE

PAILLARD DE SAUMON

gently cooked salmon, european white asparagus, young onion vinaigrette

CHARDONNAY, Joseph Drouhin *LAFORÊT 2020, Burgundy*

SECOND COURSE

HALIBUT

english npeas, mint, ramps

POUILLY-FUISSÉ, Joseph Drouhin 2019, *Mâconnais*

CHABLIS, Joseph Drouhin 2020, *Vaudon*

THIRD COURSE

VEAL "BLANKET"

spring vegetables, first potatoes

MEURSAULT, Joseph Drouhin 2018, *Côte Beaune*

FOURTH COURSE

EPOISSE

hazelnut tartin

PINOT NOIR, Domaine Drouhin 2019, *Dundee Hills*

\$116 per person

(INCLUSIVE TAX AND GRATUITY)