

Brasserie **M** Mémère

**CHAMPAGNE HENRI GIRAUD**  
GUEST HENRI GIRAUD & EMMANUEL GIRAUD

PRESIDENT OF THE MAISON

Wednesday, April 9<sup>th</sup> 2025  
7PM



**RECEPTION**



HENRI GIRAUD, *ESPIRIT NATURE BRUT*

**FIRST COURSE**

**VINAIGRETTE DE POIREAUX**  
*smoked trout, hazelnuts, crumbled egg*

HENRI GIRAUD, *DAME-JANE ROSÉ*

**SECOND COURSE**

**SAUMON CUIT à LA VAPEUR**  
*scottish salmon, creamy rice pilaf, vermouth,  
asparagus, shiitake mushrooms, wood ear*

HENRI GIRAUD, *PERPETUAL RESERVE BRUT PR90-19*, Aÿ

**THIRD COURSE**

**ESCALOPE DE VEAU**  
*veal, forestiere sauce, truffled pomme purée*

HENRI GIRAUD, *GRAND CRU BRUT FÛT DE CHÊNE MV16*, Aÿ

**FOURTH COURSE**

**CAMEMBERT**  
*honey, fig, country style bread*

HENRI GIRAUD, *SOLERA RATAFIA DE CHAMPAGNE*, Aÿ

**\$220 Per Person (plus tax and gratuity)**