

Brasserie **M** Mémère
FARELLA VINEYARD

SPECIAL GUEST WINEMAKER RYAN PASS



Wednesday, May 1st 2024
6:30PM



WINE & MARKETPLACE

FIRST COURSE

SCALLOP CEVICHE

pineapple, tarragon, jalapeno

SAUVIGNON BLANC, FARELLA VINEYARD *La Luce Estate Grown*
Coombsville 2022

SECOND COURSE

WILD MUSHROOM RISOTTO

truffle, parmesan

MERLOT, FARELLA VINEYARD *Estate Grown Coombsville 2017*

THIRD COURSE

LAMB SIRLOIN

potato gratin, herb salad

SYRAH, FARELLA VINEYARD *Estate Grown Coombsville 2017*
MALBEC, FARELLA VINEYARD *Estate Grown Coombsville 2018*

FOURTH COURSE

HUDSON VALLEY CAMEMBERT

fig jam, hazelnut, grilled rustic bread

CABERNET SAUVIGNON, FARELLA VINEYARD *Estate Grown*
Coombsville 2018

\$86 Per Person
(plus tax and gratuity)

Call for Reservations 201.660.8822