

Brasserie



Mémère

# Celebrate Mom!

Sunday May 10<sup>th</sup> 2026

11am-7pm

## APPETIZER

*choice of:*

### SALADE DE BETTERAVES

*baked beets, pickled rhubarb, hazelnuts, arugula, champagne vinaigrette*

### SALADE DE POIRE ET FROMAGE

*butter lettuce, anjou pear, roquefort, walnuts, pickled onion*

### POTAGE PARMENTIER

*potato soup, leeks, chorizo, clams, crouton*

### TERRINE DE FOIE GRAS

*duck foie gras, rhubarb compote, brioche*

### GRATIN DE FRUITS DE MER \$6 SUPP

*lobster, scallops, shrimp, lobster bisque, asparagus, fines herbes*

## ENTRÉE

*choice of:*

### QUICHE

*crabmeat, gruyère, mushroom, chive, salad jardin*

### PAVÉ SAUMON

*brioche crusted salmon, pommes purée, asparagus, sauce américaine*

### CONFIT DE CANARD

*duck confit, beluga lentils, frisee, orange lacquer, natural jus*

### POULET RÔTI DES HERBES

*half herb-roasted amish chicken, pommes frites, sauce blanche*

### FILET MIGNON \$8 SUPP

*parsnip purée, ramp pistou, red wine bordelaise*

### VEGAN BOLOGNESE

*rigatoni, tempeh, jackfruit, mushroom, chive, nutmeg, oregano, san marzano tomato*

## DESSERT

*choice of:*

### ALSATIAN TARTE AUX MYRTILLES

*blueberries, meyer lemon custard, vanilla*

### PETIT GÂTEAU AU CHOCOLAT

*chocolate cake, valrhona chocolate ganache, cocoa nibs, crème anglaise*

### TAHITIAN VANILLA CRÈME BRÛLÉE

*vanilla custard, caramelized sugar, strawberry*

**\$86 per person**

**(plus tax & gratuity)**

**FOR RESERVATIONS CALL 201.660.8822**