

Brasserie



Mémère

Celebrate Mom!

Sunday May 12th 2024

11:30am-7pm

APPETIZER

choice of:

SALADE DE BETTERAVES

salt baked beets, goat cheese, fennel, orange

SALADE DE POIRE ET FROMAGE

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

SOUPS AUX CAROTTES

carrot soup, crème fraîche, pumpkin seed, chives

TERRINE DE FOIE GRAS

duck foie gras, strawberry rhubarb compote, brioche

GRATIN DE FRUITS DE MER \$5 SUPP

alaskan king crab, scallops, shrimp, lobster bisque, asparagus, fines herbes

ENTRÉE

choice of:

SAUMON À L'OSEILLE

scottish salmon, asparagus, new potatoes, sorrel

CONFIT DE CANARD

duck confit, ramps, beluga lentils, fava beans

POULET DEUX FAÇONS

sautéed chicken breast and leg au vin, pork belly, root vegetable, pearl onion

FILET MIGNON

wild mushroom, legumes assortis, pomme puree, sauce diane \$8 SUPP

VEGAN BOLOGNESE

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

DESSERT

choice of:

ALSATIAN TARTE AUX BRIMBELLES

blueberries, meyer lemon custard, vanilla

PETIT CHOCOLATE GATEAU

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

\$74 per person

(plus tax & gratuity)

CALL 201.660.8822 FOR RESERVATIONS