

Brasserie  Mémère

SANCERRE LOVERS,
THIS ONE'S FOR YOU!
FOUR-COURSE DINNER WITH

Pascal Jolivet

Monday JUNE 8TH 2026 6:30PM

FIRST COURSE

SALADE BETTERAVE

salt baked beets, goat cheese, hazelnuts, arugula

SAUVIGNON BLANC, PASCAL JOLIVET *EDITION No.2* 2022

SECOND COURSE

SUMMER CORN SOUP

smoked trout, pickled rhubarb

SAUVIGNON BLANC, PASCAL JOLIVET *POUILLY-FUMÉ Blanc* 2022

THIRD COURSE

BLANQUETTE DE VEAU

peas, ramps, beech mushrooms, rice pilaf, fines herbs

PINOT NOIR, PASCAL JOLIVET *SANCERRE ROSÉ* 2025

FOURTH COURSE

CHEVRE CHEESE CAKE

yuzu, fig

SAUVIGNON BLANC, PASCAL JOLIVET *SAUVAGE* 2025

\$92 PER PERSON

(PLUS TAX & GRATUITY)