Brasserie Mémère

Let's Celebrate!
Thanksgiving Feast

THURSDAY, NOVEMBER 26TH 2026 12PM TO 7PM

First Course

choice of:

POIRE ET FROMAGE
bibb lettuce, roquefort, pears, walnuts, champagne vinaigrette

SALADE BETTERAVE
baked beets, horseradish crème fraîche, hazelnuts, frisee, pumpernickel crouton, champagne vinaigrette

ESCARGOTS A LA PERSILLADE
garlic-herb butter, rustic bread

SOUPE DE COURGE
butternut squash, red wine poached quince, pumpkin seeds, vadouvan

FOIE GRAS TERRINE (SUPP $12)
duck liver, apple compote, toasted brioche

Second Course

choice of:

ROASTED TURKEY
mashed potato, haricots verts, cranberry, traditional stuffing, giblet gravy

SCOTTISH SALMON
delicata squash, raisins, brown butter, sage

MISO-GLAZED CHILEAN SEA BASS (SUPP $9)
bok choy, ginger-lemongrass velouté, lotus chips

CASSOULET DE CANARD
moulard duck leg confit, white beans, pancetta, lyonnaise sausage

BEEF TENDERLOIN (SUPP $12)
foie gras and mushrooms crusted, bordelaise sauce

ROASTED ACORN SQUASH
beluga lentils, brussels sprouts, pumpkin seeds, coffee-maple brown butter

Third Course

choice of:

PUMPKIN SPICED CRÈME BRÛLÉE
caramelized sugar, macerated strawberries

APPLE PIE
vanilla crème anglaise, spiced chantilly

POT DE CRÈME
caramel, brandied cherries, strawberries, feuilletine

$72 PER PERSON
(PLUS TAX & GRATUITY)

CALL 201.660.8822 FOR RESERVATIONS
107 VERVALEN ST., CLOSTER, NJ 07624

THANKS2026