

Affäre's

Tasting Menu

May 16th - 19th, 2024*

First Course

Green bean mushroom salad
Prosciutto, lemon-basil
Tomatoes, balsamic vinaigrette

Tenuta delle Terre Nere
Nerello Mascalese, Etna Rosato, Sicily
or
Hirter Morchl, Hirt, Austria

Second Course

Scallops
Cape gooseberry compote
Citrus couscous
Cardamon

MacRostie
Chardonnay, Sonoma Coast, California
or
Weihenstephaner, Hefeweizen, Bavaria

Third Course

Seared duck breast
Lavender jus
Blood sausage, corn cake
Butternut squash, ginger

Domaine Pêcheur
Ploussard Trousseau Pinot Noir, Côtes du Jura
or
Unibroue, Maudite, Quebec

Finale

Apple rhubarb strudel
Rhubarb vanilla sauce
Jean Paul Brun 'FRV 100'
Gamay, Beaujolais

Dinner \$64

Wine Pairing \$26 Beer Pairing \$18

*available Thursday through Saturday, until sold out.

Please allow two hours for this menu