

Affäre's

Tasting Menu

First Course

Spargelkremsuppe
White asparagus soup
Pistachio crème fraîche

*Gobelsburg, Riesling
Kamptal*

or

Duvel, Belgian Ale

Second Course

Smoked trout rillette
Salad bouquet, ramp pesto
Riesling Vinaigrette
Fennel-herb flatbread

*Blicks Lane, Sauvignon Blanc
Marlborough*

or

Ayinger Jahrhundertbräu

Third Course

Bison shortrib
Seared duck liver
Sautéed spinach
Celery truffle purée

*Ramirez de la Piscina, Tempranillo
Rioja*

or

Warsteiner, Dunkel

Finale

Bienenstich
Kahlúa anglaise
Burnt honey ice cream

Avinyó, Cava Reserva, brut

Dinner \$58

Wine Pairing \$24 Beer Pairing \$18

**available Thursday through Saturday
please allow two hours for this menu*