

Affäre's

Tasting Menu

First Course

Heirloom tomato salad
Mozzarella, basil
Red kale, celeriac chips
Balsamic glaze

Sohm & Kracher
Grüner Veltliner, Niederösterreich
or
Göller, Kellerbier

Second Course

Watercress soup
Tempura fried oysters

Jean Perrier, "Cuvée Gastronomie"
Jacquère, Apremont Savoie
or
Ayinger, Jahrhundertbräu

Third Course

Moroccan lamb ragout
Carrots, saffron, honey
Almond-raisin couscous

Kamara Estate
Nimbus Russus, Thessaloniki
or
Warsteiner, Dunkel

Finale

Zucchini cake
Toasted Walnuts, meringue
Pernod foam, olive oil ice cream

Bernadat Fache, Bugey Cerdon

Dinner \$58

Wine Pairing \$24 Beer Pairing \$18

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