

Affäre's Tasting Menu

~ SOLD OUT FOR THIS WEEK ~

December 18th to 21st, 2025*

First Course

Corvina bass ceviche
Cilantro, thai basil, jalapeño
Artisan greens, crispy farro

Guthmann

Pinot Blanc, Bergheim, Alsace
or

Reissdorf Kölsch, Cologne

Second Course

Roasted butternut squash soup
Spiced crème fraîche, orange

Breaking Bread "Marmelade"

Skin contact blend, Dry Creek Valley, California
or

Göller Abendrot, Zeil Am Main

Third Course

Canadian elk leg medallion
Savoy cabbage duxelles ballontine
Blackberry portwine gastrique
Potato rösti

Ancient Peaks

Cabernet Sauvignon, Paso Robles
or

Samuel Smith Imperial Stout, England

Finale

Orange chiffon cake
Cardamom, pear
Bavarian cream

Domaine Glivanos Paleokerisio
Debina Blahico, Ioannina
or

Unibroue "Maudite", Canada