

# Affäre's

## Tasting Menu

September 22nd to 24th, 2022\*

### First Course

Seafood terrine  
Saffron, halibut, shrimp  
Scallop, mussels  
Herb aioli, sea beans

*Zoë, Rosé*

*Moscofilero Agiorgitiko, Peloponnese*

*or*

*Göller, Pilsner, Bavaria*

### Second Course

Pheasant breast blanquette  
Truffle, asparagus, egg yolk ravioli

*La Baraqué*

*Gamay, Côte de Brouilly*

*or*

*Hacker Pschorr, Oktoberfest Märzen*

### Third Course

Beef terres major  
Green peppercorn sauce  
Macaire potatoes, sautéed mushrooms

*Ricca Terra, "Marathon Man"*

*Red Blend, Riverland*

*or*

*Köstrizer, Schwarzbier*

### Finale

Marzipan peach tart  
Peach curd  
Kahlua ice cream

*Kruger Rumpf*

*Scheurebe Spätlese, Nahe*

*or*

*Stone Hill, Cream Sherry, Missouri*

**Dinner \$58**

**Wine Pairing \$24 Beer Pairing \$18**

*\*available Thursday through Saturday.*

*Please allow two hours for this menu*