

Affäre's

Tasting Menu

November 16th-19th, 2023*

First Course

Belgian endive salad
Orange filet
Caramelized walnuts
Blue cheese dressing

La Bastide Blanche, Rosé

Mourvèdre Grenache Cinsault, Bandol

or

Second Shift 'art of neurosis' IPA, Saint Louis

Second Course

PEI mussels
White wine, saffron
Shallots, Italian parsley oil

Quinta da Calçada

Alvarinho, Vinho Verde

or

Duvel '666', Belgian Blonde, Belgium

Third Course

Pasture beef bavette steak
Peppercorn crust
Swiss chard bundles

Arnaud Lambert, Brézé

Cabernet Franc, Saumur

or

Earthbound, Red Ale, Saint Louis

Finale

Baked Pink Lady apple
Almond raisin stuffing
Sauce Anglaise

Le Père Jules, Pommeau de Normandie

Dinner \$58

Wine Pairing \$24 Beer Pairing \$18

*available Thursday through Sunday, until sold out.

Please allow two hours for this menu