

Affäre's Tasting Menu

April 25th - 28th, 2024*

First Course

Asparagus mosaic
Nori, chopped eggs
Italian vinaigrette

Goisot, "Moury"

Sauvignon Blanc, Saint Bris

or

Reissdorf Kölsch

Second Course

Seafood pot au feu
Focaccia, garlic aioli
Seafood medley, PEI mussels

Le Naturel

Garnacha Blanca, Navarra

or

Second Shift, IPA

Third Course

Reserve Angus tri-tip
Chimichurri
Pan seared romanesco
Mushrooms

Château Lauduc, "L'Invincible"

Merlot, Bordeaux

or

Weihenstephaner Hefeweizen Dunkel

Finale

Rhubarb streusel
Almond shortbread
Hazelnut streusel
Strawberry icecream

Jean-Paul Brun "FRV100"

Gamay, Beaujolais

Dinner \$64

Wine Pairing \$26 Beer Pairing \$18

**available Thursday through Saturday, until sold out.*

Please allow two hours for this menu