

Affäre

The Rare Pour

Reception

Royal Miyagi Oysters
mango mignonette, chervil

*Polkura, "Aylin", Sauvignon Blanc
San Antonio Valley, Chile*

First Course

Columbia River salmon rilette
Smoked in house
Herb aioli

*Gintilini "Rhombus"
Robola of Kefalonia, Greece*

Second Course

Lobster salad
Avocado mousseline, compressed watermelon
Asian pears, Summer truffles
Frisée lettuce

*Zudugarai Sparkling
Getariako Txakolina, Basque Country*

Third Course

Risotto Carbonara
Apricots, pine nuts, dried plums
Blue cheese, egg yolk
Smoked duck breast

*Anatolikos Natural Orange
Assyrtiko & Malagouzia, Thrace, Greece
270 days in amphora*

Fourth Course

Roasted bison strip loin
Plum-portwine gastrique
Truffle celery root purée

*Gorka Izagirre "Ilun"
Hondarrabi Beltza, Basque Country*

Fifth Course

Korean BBQ Style
Grilled Nebraska Wagyu shortrib
Butter lettuce, carrots, scallions
Cherry vinaigrette

*Polkura, Syrah
Colchagua Valley, Chile*