

# Affäre's

## Tasting Menu

September 26th - 29th, 2024\*

### First Course

Frisée lettuce  
Purple potato vinaigrette  
Guanciale bacon, poached farm egg  
*Christophe Patrice, Petit Chablis*  
*Chardonnay, Burgundy*  
or  
*Hofbräuhaus Freising, Jägerbier*

### Second Course

Bouillabaisse  
Saffron fennel broth  
Garlic rouilly, sourdough bread  
*Mercouri Estate, Kallisto*  
*Assyrtiko sur lies, Ilia*  
or  
*Meteor Pilsner*

### Third Course

Braised chuck shortrib  
Red wine jus  
Delicata squash, Napa cabbage  
Karola potatoes  
*Stift Kloster Neuburg*  
*St Laurent, Thermenregion*  
or  
*Köstritzer Schwarzbier*

### Finale

Viennese cake  
Rhubarb strawberry mousse  
Huckleberry & pink lime compote  
*Bernadat Fache "Cerdon"*  
*Gamay Poulsard, Bugey*

Dinner \$64

Wine Pairing \$26 Beer Pairing \$18

*\*available Thursday through Sunday, until sold out.  
Please don't be in a rush for this menu*