

Affäre's

Tasting Menu

April 18th-21st, 2024*

First Course

Strawberry spinach salad
Lemon poppy seed dressing

Wiederstein, "Rosey made my day"
Zweigelt blend, Niederösterreich

or

NEFF, Raspberry Kettle Sour, Oklahoma

Second Course

Cream of asparagus soup
Pistachios

Weingut Pflüger

Riesling, Buntsandstein, Pfalz

or

Veltins Pilsner, Meschede-Grevenstein

Third Course

Hemp seed crusted tuna
Yuzu lemon beurre blanc
Taro chips, pea medley

Jacky Marteau, "Lulu"

Gamay, Touraine

or

Hirter Morchl, Hirt

Finale

Coconut lime rum parfait
Toasted hazelnut streusel
Toasted coconut flakes

Anne Amie, Vin Doux Naturel

Müller-Thurgau, Yamhill-Carlton, Oregon

or

Göller, "Zum Hirschen"

Dinner \$64

Wine Pairing \$26 Beer Pairing \$18

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

Please allow two hours for this menu