

# Affäre's

## Tasting Menu

April 16th -19th, 2026\*

### First Course

Cod croquettes

Pickled rhubarb

Arugula, honey-lime vinaigrette

*Scheuermann Blanc & Noir*

*Pinot Noir & Chardonnay, Pfalz*

*or*

*Veltin's Pilsner*

### Second Course

Cream of watercress

Sour cream, smoked salmon

*Wirsching*

*Silvaner, Franconia*

*or*

*Perennial Saison*

### Third Course

Roasted lamb shank

Ratatouille, demi glace

Green bean & bacon panaché

Rosemary potatoes

*Domaine Garon*

*Syrah & Grenache, Côtes du Rhône*

*or*

*Chimay Belgian Dubbel*

### Finale

Rhubarb mousse cake

Strawberry rhubarb compote

*Rhubarb Bellini*

*or*

*Casual Animal, "Gazoontight"*

*Guava Mango Sour*

Dinner \$68

Wine Pairing \$30 Beer Pairing \$22

*\*available Thursday through Sunday, until sold out.*

*Please don't be in a rush for this menu*