

Affäre

Valentine's Day 2025

First Course

Smoked salmon crêpe roulade
Crème fraîche
Garden salad bouquet

Chéreau Carré, Katharos

*Muscadet Sèvre et Maine sur lie
Loire Valley*

Second Course

Ricotta ravioli
Pepper cream sauce
Crispy basil

Scheuermann, Blanc et Noir

*Pinot Noir Chardonnay
Pfalz*

Third Course

Whole roasted quail
Rabbit sausage stuffing
Portwine demi glaze
Red beet purée, roasted asparagus spears
Polenta hearts, parmesan

Ornellaia, Le Volte

*Cabernet Sauvignon Merlot Sangiovese
Tuscany*

Dessert

Mint pannacotta
Hazelnut crisp
Vanilla cream

Dow's 20 year Tawny Porto

Dinner \$75

Wine Pairing \$35