Affäre's
Tasting Menu

November 28th to 30th, 2025*

Roasted fall squash & pear soup
Cinnamon crème fraîche, chive oil

Alexandros Doukas "Rhõmbus"
Robola of Kefalonia
or
Göller Pilsner

Second Course
Maple glazed Scottish salmon
Leek confit

Pheasant Tears
Khikhvi, Kakheti
or
Perennial Saison de Lis

Third Course
Roasted Angus Striploin
Peppercorn demi glaze
Green bean & bacon bundle, gratin Dauphinoise

Ancient Peaks
Cabernet Sauvignon, Paso Robles
or
Ayinger, Altbayrisch Dunkel

Finale
Pumpkin pie, nut crust
Chantilly cream, apple compote

Royal Tokaji, Late Harvest Furmint, Hungary
or
Weihenstephaner Korbinian

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