

Affäre

Kansas City Restaurant Week 2025

First Course

Wild boar terrine
Truffles, pistachios
Cranberry compote

*Cleto Chiarly, Rosé
Sparkling Lambrusco, Emilia Romagna*

Second Course

Crab arancini
Seafood stew
Lobster foam

*Chéreau Carré, Katharos
Muscadet Sèvre et Maine sur lie, Loire Valley*

Third Course

Pheasant breast
Mushroom & leek stuffing
Celery root purée
Calvados demi glaze, apples

*Perrachon Roche Bleue
Gamay, Julié纳斯, Burgundy*

Dessert

Karak tea mousse
Cardamon, cinnamon
Orange blossom cake
Chantilly cream

*Domaine Glivanos, Paleokerisio
Debina Vlahico, Ioannina*

Dinner \$55

Wine Pairing \$25

Housemade pretzel bread sticks

Egg dip, pickles

Basket of four \$12

**THANK YOU FOR HELPING US
SUPPORT THIS YEAR'S BENEFICIARY,
HOPE HOUSE**