

Affäre's Tasting Menu

November 20th to 23rd, 2025*

Roasted Fall squash bisque

Nuts, apples, arugula

Alois Lageder "Fórra"

Manzoni Bianco, Trentino-Alto Adige

or

Unibroue, Maudite

Second Course

Seafood dumpling, truffles

Spinach, puff pastry

Tomato white wine dill coulis

Kokomo

Chardonnay, Russian River Valley

or

Früh, Kölsch

Third Course

Chicken breast rouladen

Porcini mushroom stuffing

Marsala demi glaze, Brussels sprouts

Apple-bread dumpling

Pittnauer "pitti"

Zweigelt Blaufränkisch, Burgenland

or

Göller, Abendrot

Finale

Cinnamon cake

Almonds, clove, pecan caramel chocolate

Sauce Anglaise, chantilly cream

Alvear, Pedro Ximenez

or

Chimay, Trappist Dubbel

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*