

Affäre's

Tasting Menu

April 10th to 13th, 2025*

First Course

White asparagus salad
Arugula, strawberries, pine nuts
White balsamic drizzle, grapeseed oil

Nik Weiss, Riesling

Old Vines, Mosel

or

Weihenstephaner, Kristall

Second Course

Morels
Speck bread dumpling
Creamed demi glaze

Buisson

Chardonnay, Burgundy

or

Göller, Abend Rot

Third Course

Grilled Corvina bass
Vermouth cream sauce
Smoked trout caviar
Spinach flan, parisienne potatoes

Pascal Janvier Sarl

Pineau d'Aunis, Touraine

or

Duvel, '666' Belgian Blonde

Finale

Spiced mousse, buttermilk soufflé
Grand Marnier
Raisins, almonds

C.H. Berries "Ürziger Würzgarten"

Riesling Kabinett, Mosel

or

Big Muddy, S'more Stout

Dinner \$64

Wine Pairing \$26 Beer Pairing \$18

**available Thursday through Sunday, until sold out.
Please don't be in a rush for this menu*