

Affäre's

Tasting Menu

October 24th - 27th, 2024*

First Course

Smoked salmon rilette

Buckwheat blini

Kobal, "Bajta" Blaufränkisch Pet Nat

Podravje, Štajerska

or

Second Shift "Brewligans" IPA

Second Course

Karbaumer Farm tomato soup

Bacon jam

Domaine Sérol

Gamay, Côte Roannaise

or

Veltins Pilsner

Third Course

Pheasant breast

Black trumpet demi glace

Butternut squash

Potato Spätzle

PJ Sarl

Pineau d'Aunis, Coteaux du Loir

or

Göller, Dunkel Lager

Finale

Mascarpone-strawberry parfait

Butterkuchen, almonds

Bernadat Fache "Cerdon"

Gamay Poulsard, Bugey

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