

Affäre's

Tasting Menu

March 13th to 16th, 2025*

First Course

Spring lentil soup

Carrots, leeks, shallots, chives

Balsamic vinegar

Focaccia

Kloster Neustift

Grüner Veltliner, Valle Isarco, Alto Adige

or

Köstritzer Schwarzbier, Turingia

Second Course

Butter poached lobster tail

House made pasta

Guanciale, sage

Scheuermann

Blanc et Noir, Pfalz

or

Meteor Pilsner, Alsace

Third Course

Grilled swordfish

Eggplant, parmesan curst

Snow peas

Lemon beurre blanc

Stift Kloster Neuburg

St Laurent, Thermenregion

or

Ayinger Altbayrisch Dunkel, Bavaria

Finale

Strawberry tart

Grand Marnier pastry cream

Minted sauce anglaise

Strawberry Mint Bellini

or

NEFF Raspberry Kettle Sour, Oklahoma

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