

# Affäre's

## Tasting Menu

August 1st - 4th, 2024\*

### First Course

Angus beef tenderloin carpaccio  
Peppercorn crust, grainy dijonnaise  
Karbaumer Farm green bean salad  
Parmesan shavings

*Von Winning, Brut*

*Riesling, Pfalz*

*or*

*Second Shift, Brewligans IPA, Saint Louis*

### Second Course

Maultaschen  
Southern German ravioli  
Veal & spinach stuffing  
Consommé, caramelized onions

*Domaine Sérol*

*Gamay, Côte Roannaise*

*or*

*Ayinger, Altbayrisch Dunkel, Ayingen*

### Third Course

Sole & salmon mousse rouladen  
Chanterelle cream sauce  
Carola parsley potatoes

*Pascal Janvier Sarl "Jasnieres"*

*Chenin Blanc, Loire Valley*

*or*

*Göller, Kellerbier, Zeil am Main*

### Finale

Black plum terrine  
Oranges, nuts, peach coulis  
Vanilla ice cream  
Pumpkin seed oil drizzle

*Taylor Fladgate LBV Port, 2016*

**Dinner \$64**

**Wine Pairing \$26 Beer Pairing \$18**

*\*available Thursday through Saturday, until sold out.*

*Please allow two hours for this menu*