

Affäre's

Tasting Menu

September 5th-8th, 2024*

First Course

Tomato ricotta salad
Marinated tomatoes, zucchini rouladen
Jérémie Huchet, "La Bretesche"
Melon de Bourgogne, Brut Nature, Loire Valley
or
Göller Lager, Zeil Am Main

Second Course

Corn Chowder
Italian 'guanciale' bacon
Monastero Suore Cistercensi "Conoebium"
Trebbiano blend, Lazio
or
Weihenstephaner, Vitus, Weizenbock, Bavaria

Third Course

King salmon
Honey glazed tri-color carrots
Baby corn, sauce hollandaise
Elizabeth Rose
Pinot Noir, Napa Valley
or
Pinkus, Münster Alt, Münster

Finale

Plum orange nut terrine
Pine nuts, pistacchios, hazelnuts
Vanilla ice cream
El Maestro Sierra, Pedro Ximenez, Jerez

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*