

# Affäre

## Kansas City Restaurant Week 2023

### First Course

Red & white chicoree salad  
Yogurt dressing  
Orange segments, caramelized walnuts

*Jean Perrier, Crémant de Savoie  
Savoie, France*

### Second Course

Roasted red beet soup  
Bison tongue pastrami  
Vodka crème fraîche

*Château de la Bonnelière  
Cabernet Franc Rosé, Chinon, France*

### Third Course

Braised rabbit leg  
Apricot stuffing  
Shallots, bacon, madeira  
Duchesse potato, brussel sprouts

*Pittnauer, "Pitti"  
Zweigelt Blaufränkisch, Burgenland, Austria*

or

Baked salmon  
Scallop soufflée, dill  
Saffron cream, polenta cake  
Leek, mushrooms

*Friedrich Becker  
Pinot Noir, Pfalz, Germany*

### Dessert

Erdbeerschnitte  
Strawberries, pâtisserie cream  
Puff pastry, Sauce Anglaise  
or  
Chocolate pâté  
Chocolate dipped cape gooseberry  
Berry coulis, Chantilly cream  
Almond tuille

*Marchesi Incisa de la Rochetta "Felice"  
Moscato d'Asti, Italy*

**Dinner \$55**

**Wine Pairing \$25**

Housemade pretzel bread sticks  
Egg dip, pickles  
Basket of four \$8

THANK YOU FOR HELPING US  
SUPPORT THIS YEAR'S BENEFICIARY,  
CORNERSTONES OF CARE