

Affäre

Kansas City Restaurant Week 2026

First Course

Wild game terrine
Truffles, pistachios
Cranberry compote
Sweet grainy mustared aioli

Fritz Müller, Rosa
Portugieser · Spätburgunder, Rheinhessen

Second Course

Cream of salsify
Seared chicken liver

Friedrich Becker
Pinot Gris, Pfalz

Third Course

Duck breast
Confit croquette
Blueberry gastrique
Savoy cabbage ballontine

Pflüger, Cuvée Noir
St Laurent · Cabernet Sauvignon · Dornfelder, Pfalz

Dessert

Rheinland style cheese cake
Black cherries
Chantilly cream, berry coulis

Cocchi
Brachetto d'Acqui, Piedmont

Dinner \$65
Wine Pairing \$25

Housemade pretzel bread sticks
Egg dip, pickles
Basket of four \$12

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BEFECIARY, RESTART INC.
SUPPORTING MEAL PROGRAMS,
NUTRITION, EDUCATION,
AND HOMELESS OUTREACH