

Affäre's

Tasting Menu

May 8th to 11th, 2025*

First Course

Chilled cucumber soup
Sour cream, crème fraîche, cilantro
Seared tuna

Wagner Stempel Rosé

Pinot Noir, Rheinhessen

or

Warsteiner, Pilsner

Second Course

Fluke paupillette
Tomato. saffron cream

Intellego "The Story of Harry"

Chenin Blanc Chardonnay, Swartland

or

Göller, Kellerbier

Third Course

Grilled bison hanger steak
Huckleberry demi glace
Creamed English peas, mint
Romanesco, Swiss potato rösti

Lambert, Terres Rouges

Cabernet Franc, Saumur Champigny

or

Unibroue, Maudite

Finale

Rhubarb strawberry tart
Chocolate ganache

Jean Paul Brun "FRV100"

Gamay, Beaujolais

or

NEFF Raspberry Kettle Sour

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