

# Affäre's

## Tasting Menu

September 14th-17th, 2023\*

### First Course

Couscous salad  
Roasted butternut squash  
Fig vermouth vinaigrette  
Pumpkin seeds

*Occhipinti, SP68*  
*Bianco, Terre Siciliane*  
or  
*Hirter Morchl*

### Second Course

Cucumber cream soup "Doria"  
Crab meat

*Villa Corniole*  
*Gewürztraminer, Trentino*  
or  
*Früh, Kölsch*

### Third Course

Grilled wild Coho salmon  
Spinach, purple potatoes  
Street corn salsa

*Weingut Bauer*  
*Zweigelt, Niederösterreich*  
or  
*Ayinger, Altbayrisch Dunkel*

### Finale

Ginger poached pears  
Vanilla anglaise  
Candied ginger, Bishop sauce  
Chocolate hazelnut ice cream

*Château Soucherie*  
*Coteaux du Layon, 1er Cru, Chaume*

Dinner \$58

Wine Pairing \$24 Beer / Cider Pairing \$18

\*available Thursday through Sunday, until sold out.

*Please allow two hours for this menu*