

Affäre's Tasting Menu

April 11th-14th, 2024*

First Course

Locally grown Spring salad
Minted pea salad
Cold smoked German ham

Tenuta delle Terre Nere
Etna Rosato, Nerello Mascalese, Sicily
or
Göller Lager, Zeil am Main

Second Course

Alaskan halibut
Strawberry cream
White asparagus

Klaus Lentsch "Bachgart"
Pinot Noir, Alto Adige
or
Meteor Pilsner, Alsace

Third Course

Grass-fed beef striploin steak
Morel-demi-glaze, gremolata
Swiss potato Rösti

Lambert
Cabernet Franc, Saumur
or
Weihenstephaner Dunkel

Finale

Rhubarb-hazelnut pie
Meringue

Jean-Paul Brun "FRV100"
Gamay, Beaujolais

Dinner \$64

Wine Pairing \$26 Beer Pairing \$18

**available Thursday through Saturday, until sold out.
Please allow two hours for this menu*