

Affäre's

Tasting Menu

February 8th - 10th, 2024*

First Course

Papaya shrimp salad
Avocado lime purée

Andrias Gvino

Khikhvi Amber, Kakheti

or

Ayinger, Altbayrisch Dunkel

Second Course

Roasted corn cauliflower soup
Smoked duck breast

Thibaud Boudignon

Cabernet Franc Rosé, Loire Valley

or

Unibroue, Maudite, Quebec

Third Course

Rack of lamb, jus
Rosemary, bacon wrapped bean bundle
Fingerling carrots & potatoes

Weingut Bauer

Blauer Zweigelt, Niederösterreich

or

Weihenstephaner, Hefeweizen Dunkel

Finale

Viennese cake
Quark elderflower mousse
Meringue, Balsamic berries

La Fleur, Sauternes

or

Delirium Tremens, Blonde Tripel, Belgium

Dinner \$58

Wine Pairing \$24 Beer Pairing \$18

*available Thursday through Saturday, until sold out.

Please allow two hours for this menu