

Affäre's

Tasting Menu

January 30th to February 2nd, 2025*

First Course

Tuna tartare

Pickled avocado, sesame crisp

Goisot Corps de Garde

Sauvignon Blanc, Saint Bris, Burgundy

or

Früh, Kölsch, Cologne

Second Course

Mushrooms, crab stuffing

Sauce hollandaise

Potato-leek confit

Château L'Oiselinière

Muscade Sèvre et Maine sur lie, Loire Valley

or

Veltin's, Pilsner, Grevenstein

Third Course

Oatmeal stout braised Texas boar leg

Mushrooms, bacon

Spinach spätzle

Stift Klosterneuburg

St Laurent, Thermenregion

or

Neff, Astronaut Cookies, Oatmeal Stout

Oklahoma

Finale

Syrian nutmeg cake

Walnuts

Crème fraîche frosting

Lemon-thyme anglaise

Royal Tokaji, Late Harvest

Hungary

or

Big Muddy, S'more Stout, Illinois

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