

Affäre's Tasting Menu

December 11th to 14th, 2025*

First Course

Mango-duck confit salad
Winter greens
Cape gooseberry vinaigrette

Apollo's Praise
Riesling, Finger Lakes
or
Reissdorf Kölsch

Second Course

Corvina bass
Peppercorn crust
Celery root purée, creamed spinach

Assuli, "Carinda"
Insolia, Sicily
or
Benediktiner Weissbier

Third Course

Braised bison short rib
Savoy cabbage
Macaire potato

Lucente
Sangiovese Merlot, Tuscany
or
Hirter Morchl

Finale

Chocolate layer cake
Cinnamon anglaise

Stone Hill
Cream Sherry
or
Weihenstephaner "Korbinian"
Doppelbock

Dinner \$68

Wine Pairing \$30 Beer Pairing \$22

**available Thursday through Sunday, until sold out.
Please don't be in a rush for this menu*