

# Affäre's

## Tasting Menu

February 5th - 7th, 2026\*

### First Course

Grilled pear  
Gorgonzola cheese  
Smoked Westphalia Schinken  
Caramelized walnuts

*Selbach Oster*

*Riesling feinherb, Mosel*

or

*Perennial Saison de Lis*

### Second Course

Quail canneloni  
Dates, pine nuts  
Spiced butternut squash bisque

*Koehler-Ruprecht*

*Pinot Noir, Pfalz*

or

*Ayinger, Altbayrisch Dunkel*

### Third Course

Smoked Sturgeon filet  
Beurre rouge, celeriac purée  
Roasted beets

*Savary*

*Chardonnay, Chablis, Burgundy*

or

*Veltin's Pilsner*

### Finale

German pear pie  
Marzipan crème  
Spiced citrus-red wine sauce  
*JJ Prüm, Graacher Himmelreich*  
*Riesling Spätlese, Mosel*

or

*Samuel Smith, Organic Pear Cider*

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