

Affäre's

Tasting Menu

Nov 7th to Nov 10th, 2024*

First Course

Waldorf Salad

Celeriac, orange segments, honeycrisp apple

Walnuts, mayonnaise-mousseline

Edelberg "Das Glitz"

Müller Thurgau Muskateller, Nahe

or

Früh, Kölsch, Cologne

Second Course

Seafood medley

Lobster cream sauce

Lemon-arancini

Ziereisen

Weißer Burgunder, Baden

or

König Ludwig, Hefeweizen, Bavaria

Third Course

Pekin duckbreast

Portwine demi-glace

Creamed savoy cabbage

Gratin dauphinoise

Château Lauduc, "L'Invincible"

Merlot, Bordeaux

or

Unibroue, Trois Pistoles, Dark Ale, Quebec

Finale

Dark chocolate Marquise

Hazelnut Genoise

Berry coulis

Riccitelli "Kung Fu"

Malbec Pet Nat, Uco Valley

or

Samuel Smith's Imperial Stout, England

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