

# Affäre's

## Tasting Menu

March 20th to 23rd, 2025\*

### First Course

Spinach salad

Lemon poppy seed dressing

Pink lady apples, strawberries

Roasted hazelnuts

*Breaking Bread Pet Nat*

*Sparkling Zinfandel, Dry Creek Valley, Sonoma*

*or*

*Weihenstephaner, Kristall*

### Second Course

Ginger infused carrot soup

Rabbit & red beet sausage, cilantro

*Union Sacré*

*Skin contact Gewürztraminer, Monterey*

*or*

*Weihenstephaner, Vitus*

### Third Course

Corvina bass

Polenta basil crust, snow peas, cordiceps

Parisienne potatoes

Vermouth portwine cream

*Henri & Gilles Buisson*

*Chardonnay, Burgundy*

*or*

*Göller, Kellerbier*

### Finale

Gâteau basque

Shortbread, pastry cream

Chocolate ganache

Caramelized pecan ice cream

*Royal Tokaji, Late Harvest, Hungary*

*or*

*Big Muddy S'more stout*

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*