

# AFFÄRE DINNER

## BITTE TEILEN! - AFFÄRE TO SHÄRE

### Salat Teller - Salad Platter 14

Vegetables & greens  
from our local farmers  
Yogurt-citrus dressing, herb vinaigrette

### Aufschnittplatte 20

Charcuterie platter  
Affäre deli meats, cheeses  
House made pickles, bread selection

### Leipziger Allerlei 18

Farm fresh vegetables, foraged mushrooms  
Squash bread dumpling, herb cream liaison

### Pretzel Stick Basket 8

Pickles, mustard-egg dip

## KALTE VORSPEISEN – COLD STARTERS

### Geräucherter Spinat Salat 12

Smoked spinach salad, walnut vinaigrette  
Apples, walnuts, red onions  
Green Dirt Farm nettle cheese

### Steak Tartare 20

Hand-cut beef tenderloin  
Buttonwood Farm egg yolk, shallots, capers, spices  
House baked wheat bread

### Wald und Wiesenpilz Terrine 18

Mushroom terrine  
Duck liver, truffle, pistachios  
Sun-dried tomato aioli, parmesan flatbread  
Salad bouquet, herb vinaigrette

### Geräucherter Lachs 16

Cold smoked salmon, shallots, capers, egg  
Caviar, crème fraîche, hempseed-rosemary focaccia

## WARME VORSPEISEN - WARM STARTERS

### Suppe von Wald und Wiesenpilzen 14

Wild mushroom cream soup  
Leek, shallots, tomatoes, parsley foam

### Hummer Poutine 18

Lobster poutine, truffle fries  
Cheese curds, Madeira cream sauce

### Knoblauchgarnelen 12

Garlic shrimp, white wine, garlic, herbs  
Toasted wheat bread

### Maultaschen 14

Veal-spinach-parsley stuffed pasta  
Beef consommé, caramelized onions

## FISCHGERICHTE – SEAFOOD

### Risotto von Meeresfrüchten 28

Caramelized scallops & shrimp  
Creamy lemon risotto, smoked octopus bacon  
Buttonwood Farm egg yolk

### Great Lakes Zander 32

Great Lakes walleye  
Parmesan-squash-corn polenta cake  
Braised kale, rosemary emulsion

### Forelle 34

Bacon wrapped trout, pistachio butter-herb filling  
Caper beurre blanc  
Warm potato salad, cucumber, salsify

### Jakobsmuscheln mit Entenleber 32

Sea scallops, duck liver  
Artisan greens, mango vinaigrette, fennel  
Washington State chanterelles

## FLEISCHGERICHTE – MEAT

### Wachteln 38

Spanish quail, mushroom-bread stuffing  
Celeriac purée, Braised black kale, Marsala demi-glace

### \*Gebratene Entenbrust 36

Lacquered Pekin duck breast  
Lebkuchen-citrus glaze, orange-peppercorn sauce  
Sweet carrot purée, baby vegetables

### \*Hirschrücken unter Kräuterkruste 34

New Zealand venison steak, herb crust  
Cassis demi-glace, squash dumpling, salsify, chocolate

### \*Wagyu KC Strip Steak 60

Morgan Ranch Nebraska N.Y. strip steak, 12 oz  
red onion-raspberry jam, pommes Aligot, asparagus

### Sauerbraten 30

Red wine brined & braised beef  
Raisin-pumpnickel sauce  
Red cabbage, potato dumpling, apple chutney

### Wiener Schnitzel 28

Breaded veal cutlet, french fries  
Lemon star, cranberries, side salad  
or Jäger style:  
Butterspätzle, mushroom sauce

### Brat Trio 24

Served with mustard  
Sauerkraut, red cabbage & bratkartoffeln  
Made in house, traditional recipes, local meats

Consumer advisory: \*Foods can be cooked to order  
\*consuming raw or undercooked meats, seafood, shellfish or eggs  
may increase your risk of food borne illness.