

# Affäre

## Kansas City Restaurant Week 2021

### First Course

Smoked salmon  
Dill crème fraîche, artisan greens  
Citrus honey vinaigrette  
Pumpernickel

*Szigeti, Grüner Veltliner brut  
Burgenland, Austria*

### Second Course

Cream of mushroom soup  
Tomato confit bruschetta

*Château Soucherie  
Chenin Blanc, Loire, France*

### Third Course

Marsala braised veal roulade  
Prosciutto, pickled asparagus  
Raisins, sage, parmesan  
Roman polenta gnocchi

*Massa, Fuso Vino Rosso  
Piemonte, Italy*

### Dessert

Passion fruit mousse  
Chocolate cup  
Pomegranate

*La Serra, Moscato d'Asti  
Piemonte, Italy*

**Dinner \$45**

**Wine Pairing \$20**

Housemade pretzel bread sticks  
Spread, pickles  
Basket of four \$8

**THANK YOU FOR HELPING US  
SUPPORT THIS YEAR'S BENEFICIARY,  
DON BOSCO CENTERS OF KANSAS CITY**

*Please note, there will be a \$2 charge for to go boxes.  
Thank you for understanding!*