

Affäre's

Tasting Menu

First Course

Avocado tuna salad
Sesame dressing, chives
Nori focaccia

Dönnhoff, Riesling
Nahe, Germany
or
Warsteiner, Pilsner

Second Course

Duckleg confit
Cranberry-red onion jam
Chanterelles, pickled white asparagus

Koehler-Ruprecht, Pinot Noir
Pfalz, Germany
or
Weihenstephaner, Vitus, Weizenbock

Third Course

Veal tenderloin & prairie oyster
Blue cheese cream, demi-glace
Romanesco, red beet potato purée

Massa, Fuso Vino Rosso
Piemonte, Italy
or
Ayinger, Bavarian Dunkel

Finale

Chocolate-hazelnut-pear upside-down cake
Pecan caramel

Bertrand, Vin Doux Naturel
Banyuls

Dinner \$58
Wine Pairing \$20
Beer Pairing \$18