

# Affäre Dinner

## Affäre to Shäre

### Sea

Seared scallops, tempura fried shrimp  
Affäre's octopus bacon, smoked salmon confit  
Horseradish-potato purée, aioli, flat bread 30

### Pig

House-made German brats  
Affäre pickles, sauces, your choice of:  
Bratkartoffeln, Sauerkraut, Red Cabbage 22

### Cut

Affäre charcuterie, German deli meats  
Cheese variety, house made pickles  
Affäre's bread selection 22

## Affäre in the Garden

Wild mushroom soup, leeks, tomato, Vermouth  
Cup 8 Bowl 12

Roasted beets, herb crème fraîche, goat cheese  
Balsamic reduction, caramelized pecans  
Salad bouquet 12

### Leipziger Allerlei:

Vegetables, mushrooms  
Pretzel dumpling, herb cream sauce 14

## Affäre under Water

Seared scallops, foie gras  
Hollandaise, mushrooms, garden greens 26

Affäre's seared seafood risotto  
Lemon, white wine cream sauce, cheese 22

Almond crusted trout, caper-butter, spinach  
Yukon gold potatoes 28

## Affäre in the Barn

\*Filet mignon, sauce hollandaise  
Black mushroom sauce, savoy cabbage rouladen  
Honey glazed carrots 42

### Jägerschnitzel:

Breaded pork cutlet, mushroom sauce  
Butterspätzle 24 \*add farm fresh sunny side egg 3

\*Sous vide cooked red deer venison loin  
Huckleberry Sauce, Käsespätzle  
Romanesco cauliflower 34

Red wine braised Sauerbraten  
Red cabbage, potato dumplings 28

\*Magret Duck Affäre:  
Duck breast, duck confit croquette, duck sausage  
Foie gras, carrot purée, blueberry gastrique  
Romanesco cauliflower 38

## KC Restaurant Week 2017

### First Course

#### Affäre Salad:

Artisan greens, honey mustard vinaigrette  
Roasted beets, Swiss sausage salad

or

New England Clam chowder  
Potatoes, clams, onions, cream

Honora Vera

Dry white wine from Rueda, Spain

### Second Course

Crispy East Coast cod filet  
Mustard mousseline  
Wild rice Pilaf, cabbage slaw  
Pickled carrots, golden raisins

or

"Schweinebraten"

German pork roast  
Dark beer sauce, sauerkraut  
Horseradish mashed potatoes

Laya, dry red blend, Almansa, Spain

### Dessert

#### Apple Strudel

Chanitlly cream, sauce Anglaise

or

Black Forest Cake  
Traditional German chocolate cake  
Morello cherries

## Dinner \$33

## Wine Pairing \$15

### German sides 7

Bratkartoffeln  
Käsespätzle  
Pretzel dumpling  
Sauerkraut  
Red Cabbage  
Fried Brie Cheese

### Affäre Small Plates

Lobster Poutine, over truffle fries  
Sherry cream sauce, cheddar curds 24

Tempura Vegetables, Affäre dips 12

Garlic Shrimp, white wine, butter 9

Green Dirt Farm cheese selection 16

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.