

Affäre

Kansas City Restaurant Week 2018

First Course

choice of

Roasted fingerling carrots
Baby turnip, squash, kohlrabi
Avocado coulis, circulated yolk, pecan dust

or

New England Clam chowder
Potatoes, clams, onions, cream

Second Course

choice of

Seafood risotto
Lemon risotto, topped with scallop, shrimp
Salmon and cod, tarragon oil, micro greens

or

Beer marinated pork chop
Hunter sauce
Macaire potatoes

Dessert

Apple Strudel
Chanitly cream, sauce Anglaise
or
Warm bread pudding, rum raisins
Jack Daniels caramel sauce

\$33

Wine pairings will be available.