

AQUITAINE

Dinner

<i>Pommes Frites</i> —Pimentón, Parsley, Fried Garlic, Sauce Ravigote	9
<i>Brussels Sprouts</i> —Pickled Onions, Aged Balsamic	9
<i>Deviled Eggs</i> —Piquillo Pepper, Cornichon, Crispy Leeks	12
<i>Prawn Tartine</i> —Avocado, Radish, Citrus, Piment d'Espelette, Olive Tapenade	16
<i>Duck Confit Salad</i> —Pear, Blue Cheese, Walnuts, Croutons, Mustard Vinaigrette	19
<i>Roasted Beet Salad</i> —Citrus, Pine Nuts, Sherry-Goat Cheese Dressing	16
<i>Smoked Bacon Tart</i> —Crème Fraîche Sauce, Caramelized Leeks and Onions, Chives	16
<i>Chicken Salad Sandwich</i> —Celery, Currants, Pesto	15
<i>Croque Monsieur</i> —Gruyère, Parisian Ham, Béchamel (Egg \$2)	16
<i>Duck Reuben</i> —Duck Confit, Pastrami, Emmenthal, Pickled Cabbage, Gribiche Aioli	19
<i>Gascon Burger</i> —½ lb Angus Beef, Duck-Shallot Confit, Frites (Cheese/Bacon/Egg \$2)	18
<i>Escantoun Landais</i> —Rosemary Polenta, Aged Balsamic, Mushrooms, Manchego (Egg \$2)	18
<i>Moules Marmandes</i> —Mussels, Spanish Chorizo, Tomato Concassè	19
<i>Poulet Basquaise</i> —Chicken, Piperade Sauce, Piment d'Espelette, Rosemary Polenta	23

<i>Fromage and Charcuterie (1, 3, 5 selection)</i>	8/22/34
<i>Half and Half (3 Fromage/3 Charcuterie)</i>	36

<i>Fromage</i> —Fruit, Espelette Honey	<i>Charcuterie</i> —Cornichon, Pommery Mustard
<i>Chabrin</i> —Goat, Soft, Earthy	<i>Pheasant-Pistachio Paté</i>
<i>Ossau Iraty</i> —Sheep, Pyrénées, Grassy	<i>Duck Prosciutto</i>
<i>Cabot</i> —Cow, Extra Sharp Cheddar	<i>Bresaola</i>
<i>Roquefort</i> —Cow/Sheep, Complex, Blue	<i>Prosciutto</i>
<i>Comte</i> —Cow, Hard, Alpine Style	<i>Coppa</i>
<i>Domaine du Vallage</i> —Cow, Creamy	<i>Soppressata</i>

Desserts

<i>Lemon Tart</i> —Crème Fraîche, Blueberry Coulis	9
<i>Poached Pear</i> —Caramel, Almond, Spiced Jus	9

ALL WINE is sold to go at 30% OFF
Service Charge may be Added for Parties of 8 or more

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Wine and Beverage

APERITIF

Aquitaine Royale—Loganberry Liqueur, Crémant, Lemon	12
La Rappiere—Floc de Gascogne, Cappalretti, Cava	12
Pink Sangria—Rose Wine, Fruit	12

SPARKLING

Blanquette de Limoux, Domaine Rosier, Cuvée Jean Philippe 2017	12/48
Rosé, Mas de Daumas Gassac, Languedoc 2018	17/68
Champagne, Bernard Gaucher NV	22/88

WHITE

Txakoli de Getariako, Ulacia 2019	13/52
Bordeaux Blend, Château Sainte-Marie, Vieilles Vignes, Entre-Deux-Mers 2016	14/56
Ugni Blanc, Cèdre, Blandine Le Blanc, Côtes de Gascogne 2019	12/48
Colombard, Y Rousseau, Solano County 2018	11/44
Semillon, Volker Eisele, Gemini, Napa Valley 2015	12/48
Raffiat de Moncade, Domaine Guilhemas, Béarn 2018	13/52
Gros Manseng, Charles Hours, Jurançon Sec 2014	14/56

ROSÉ

Grenache Gris, La Domitienne, Sur Le Sud 2019	11/44
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RED

Valdigué, J. Lohr, Wildflower, Arroyo Seco, Monterey 2019	12/48
Arbouriou, Elian da Ros, Côtes du Marmandais 2014	13/52
Aquitaine-Languedoc Blend, Château de Pennautier, Cabardès 2015	14/56
Carmenère, Clos Ouvert, Cauquenes 2013	12/48
Malbec, Clos La Coutale, Cahors 2018	13/52
Duras, Domaine Plageoles, Gaillac 2014	15/60
Cabernet Franc, Beaucanon, Napa Valley 2011	16/64
Bordeaux Blend, Château Martet, Saint-Foye-de-Bordeaux 2007	19/76
Tannat, Domaine Berthomieu, Madiran 2014	17/68

SWEET AND FORTIFIED

Jurançon, Clos Guirouilh 2010	13/52
Pacherenc-du-Vic-Bilh, Berthomieu 2010	14/56
Monbazillac, Kalian-Bernasse 2012	12/48
Sauternes, La Fleur d'Or 2014	15/60
Ambre des Rivesaltes, Piquemal 1990	20/80
Banyuls, Arbe Rous, Domaine La Tour Vielle 2011	11/44

BEER

Pilsner, König, Germany	7
White, Blanche de Bruxelles, Belgium	7
Red Ale, Gavroche, France	8
Ale, Delirium, Belgium	9

BEVERAGES

Lemonade, Iced-T, Arnold Palmer	5
Ginger Beer	5
American/Cafe	4
Espresso	3
Café Au Lait	5

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