

AQUITAINE

DESSERTS

10

Lemon Tart

Crème Fraîche Ice Cream, Blueberry Coulis

Crème Brûlée

Vanilla Bean, Fruit

Chocolate Fondant

Strawberry Sauce, Crème Chantilly

Gascon Sundae

Armagnac French Plum, Hazelnut, Ice Cream

Sweet and Fortified

Jurançon, Lapeyre 2018	14
Montravel, Château Calabre 2010	13
Pacherenc-du-Vic-Bilh, Bouscassé 2011	17
Sauternes, Château Grillon 2019	15
Ambre des Rivesaltes, Piquemal 1990	20
Banyuls, Arbe Rous, La Tour Vielle 2019	14
Port, Ruby, Fonseca Bin 27	13
Port, 10 Year Tawny, Taylor Fladgate	20

Nespresso Coffee

Espresso	3
Café au Lait	4
Americano	4

AQUITAINE

Brunch

WINES

Aperitifs

Aquitaine Mimosa-Orange, Crémant, Cappelletti	12
La Rappiere-Floc de Gascogne, Bitters, Cava	12
Pink Sangria—Rose Wine Blend, Fruit	12

Sparkling

Blanquette de Limoux Jean Philippe 2019	12/48
Rosé, Daumas Gassac, Languedoc 2019	17/68
Champagne, Michel Dervin NV	22/88

White

Ugni Blanc, Blandine Le Blanc, Gascogne 2019	12/48
Sauvignon/Gros Manseng, Roques, Gascogne 2018	14/56
Bordeaux, Sainte-Marie, Entre-Deux-Mers 2019	12/48
Chenin Blanc, Nicolas Brunet, Vouvray, Sec 2019	15/60
Gros Manseng, Clos Guirouilh, Jurançon Sec 2014	15/60
Clairette/Marsanne, Château Barbanau, Cassis 2019	13/52
Chardonnay, Domaine Denante, Mâcon-Davayé 2019	19/76

Rosé

Txakoli de Getariako, Ulacia 2020	13/52
Carignan, VillaViva, Côtes de Thau 2020	12/48

Red

Pinot Noir, Laroque, Cité de Carcassonne 2019	15/60
Syrah/Grenache, Grand Retour, Côtes du Rhône 2016	14/56
Aquitaine Blend, Pennautier, Cabardès 2017	14/56
Merlot/Tannat, Brumont, Roques, Gascogne 2017	14/56
Malbec, Impernal, Cahors 2018	14/56
Cabernet Franc, Beaucanon, Napa Valley 2012	16/64
Carmenère, Lapostolle, Apalta, Colchagua 2020	17/68
Bordeaux Blend, Château Martet, Bordeaux 2007	19/76
Tannat, Domaine Berthomieu, Madiran 2015	17/68

Beers and Beverages available upon request

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APPETIZERS

<i>Pommes Frites</i>	10
Pimenton, Fried Garlic, Parsley	
<i>Polenta Fries</i>	12
Harissa Aioli, Parmesan	
<i>Deviled Eggs</i>	12
Cornichons, Crispy Leeks, Piment d'Espelette	
<i>Shrimp-Avocado Toast</i>	17
Citrus, Radish, Olive Tapenade	
<i>Crab Stuffed Mushrooms</i>	18
Goat Cheese, Thyme-Brown Butter	
<i>Mussels Marmandes</i>	24
Spanish Chorizo, Tomato Concassè, Parsley	
<i>Mac n' Duck</i>	18
Macaroni, Duck Confit, Mornay Sauce	

FROMAGE AND CHARCUTERIE

Served with Baguette and Accoutrement

<u>Fromage</u>	<u>Charcuterie</u>
<i>Chabrin</i> —Goat, Earthy	<i>Paté de Campagne</i>
<i>Ossau Iraty</i> — Sheep, Grassy	<i>Soppressatta</i>
<i>Comte</i> —Cow, Alpine Style	<i>Spanish Chorizo</i>
<i>Saint Angel</i> —Cow, Triple Cream	<i>Prosciutto</i>
<i>Belton Farm</i> —Cow, Aged Cheddar	<i>Coppa</i>
<i>Roquefort</i> —Cow/Sheep, Blue	<i>Bresaola</i>
1 Selection	9
3 Selections	25
5 Selections	37
Half and Half	42
(3 Cheese/3 Charcuterie)	

AQUITAINE

SALADS

<i>Roasted Beet Salad</i>	18
Citrus, Almonds, Sherry-Goat Cheese Dressing	
<i>Grilled Romaine</i>	17
Boquerones, Caesar Vinaigrette, Croutons	
<i>Duck Confit Salad</i>	22
Pears, Celery, Capers, Fennel, Champagne-Mustard	

BRUNCH

<i>Roques Scramble</i>	17
Chorizo, Manchego Scrambled Eggs, Herb Potatoes	
<i>French Frittata</i>	17
Spinach, Potatoes, Aioli, Lemon-Herb Vinaigrette	
<i>Eggs Basquaise</i>	19
Piperade Sauce, Smoked Paprika, Herb Polenta	
<i>Croque Monsieur</i>	19
<i>Croque Madame with Egg</i>	20
Gruyère, Parisian Ham, Béchamel	
<i>Duck Reuben</i>	22
Duck Confit, Pastrami, Emmenthal, Pickles, Mustard Aioli	
<i>Gascon Burger</i>	19
Caramelized Onions, Bordelaise Sauce, Fries Cheese/Bacon/Egg \$2 each	
<i>Pastrami Hash</i>	20
Duck Confit, Pastrami, Two Eggs, Herb Roasted Potatoes	
<i>Smoked Bacon Flatbread</i>	19
Fried Egg, Crème Fraîche Sauce, Creamy Leeks	
<i>Duck and Waffles</i>	28
Espelette Syrup, Brandied Cherries, Aged Balsamic	
<i>Steak Frites and Eggs</i>	26
Caramelized Onions, Bordelaise Sauce, Fries	