

AQUITAINE

DESSERTS 10

Caramelized Figs

Marscapone Crème, Mint, Maple Syrup

Lemon Tart

French Vanilla 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, Clos Guirouilh 2015	18
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

Beverages

Espresso/Café au Lait by Nespresso	4,5
Iced-T, Lemonade, Arnold Palmer	5
Ginger Beer, Soda	5

Beers

König, Pilsener, Germany	7
Blanche de Chamblay, Wheat Ale, Quebec	8
East Brother, Red Lager, Richmond	9
Belgian Ale, Delirium, Belgium	9

AQUITAINE

Brunch

WINES

Aperitifs

Aquitaine Royale-Lillet, Strawberry, Mint	12
La Rappiere-Floc de Gascogne, Crémant, Bitters	12
Pink Sangria—Rose Wine Blend, Fruit	12

Sparkling

Blanquette de Limoux Jean Philippe 2019	13/52
Rosé, Daumas Gassac, Languedoc 2020	17/68
Champagne, Michel Dervin NV	22/88

White

Ugni Blanc, Blandine Le Blanc, Gascogne 2019	12/48
Chenin Blanc, Nicolas Brunet, Vouvray, Sec 2019	15/60
Sauvignon Blanc, Queyret, Entre-Deux-Mers 2020	12/48
Sauvignon/Gros Manseng, Roques, Gascogne 2018	14/56
Gros Manseng, Lapeyre, Jurauçon Sec 2020	15/60
Mauzac, La Petite Tuile, Gaillac 2019	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
Grenache, Chapoutier, Belleruche, C.d. Rhone 2020	12/48
Cinsault/Tibouren, Cibonne, Provence 2021	16/64

Red

Pinot Noir, Laroque, Cité de Carcassonne 2020	15/60
Syrah/Grenache, Grand Retour, Côtes du Rhône 2019	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
Carménère, Axel, Colchagua Valley 2018	17/68
Bordeaux Blend, Bellevue Figeac, St. Emilion 2016	19/76
Tannat, Osmin, Mon Adour Madiran 2014	17/68

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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 Zucchini</i>	18
Goat Cheese, Lemon-Basil, 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>Pastrami</i>
1 Selection	9
3 Selections	25
5 Selections	37
Half and Half	42
(3 Cheese/3 Charcuterie)	

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SALADS

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

BRUNCH

<i>Roques Scramble</i>	17
Scrambled Eggs, Chorizo, Manchego, Rosemary Potatoes	
<i>French Frittata</i>	17
Creamed Spinach, Potatoes, Citrus-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>Rustic Sourdough from Thoroughbread Bakery</i>	
<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, Rosemary 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	