

**Agustin Brasserie has settled into Mercado San Agustín and brought with it some very fine French cuisine to Tucson's downtown dining scene.**



If a 12-hour flight across the pond is a little too far to satisfy your craving for French fare, Southern Arizona's own bistro is finally just down the street. Deep wood tones and crisp white walls mimic the décor of old European brasseries, and casual elegance pairs perfectly with the classic bistro selections. Step out of Tucson and into your own French getaway at Agustín Brasserie.

Start with a traditional vichyssoise, made with chilled potato leek and chives, or the French onion soup garnished with gruyère. Or perhaps a larger appetite may call for a larger platter. Le Grand Plateau presents a shellfish spread of split king crab legs, giant shrimp, mussels, raw scallops and oysters of your choice. But try not to spoil your hunger yet—they're only getting started.

For the main course, Agustín offers a variation of succulent entrées and ingredients so fresh that many are purchased from the weekly farmer's market. Try the traditional duck confit, topped with a cherry demi-glaze and served with sautéed spinach and mashed potatoes. House favorite Skuna Bay salmon is lightly seasoned and perfectly seared, accompanied by crisp hericot verts and mashed potatoes in a creamy beurre blanc. Burger lovers find bliss in Agustín's black and blue burger. Fresh beef is crusted in black peppercorn and topped with tomato and bacon jam, red onion, Roquefort and butter lettuce, served with a side of frites.

But what would a French brasserie be without le vin et fromage? Agustín's cheese plate offers daily selections served with nuts, local mesquite honey, dried fruits and crostini, while the extensive wine list offers the finest selections for any palette. From the brut and cuvée of the French champagne regions to the bold malbecs and cabernets, the perfect cheese and glass of wine compliment the perfect French cuisine.