



## LeftBank Menlo Park Fall/Holiday 2011

### *Private Dining Menus and Contract Information*

*Left Bank's private dining facilities are ideal for business meetings, cocktail receptions, rehearsal dinners, holiday parties, showers, and any other occasion requiring a lively environment and memorable experience.*


*The private dining room comfortably accommodates 60 seated guests, and is suited for any audio or visual presentation. The main dining room accommodates 150 seated guests and can be decorated for a variety of themes.*

*We have a wide variety of menu packages to choose from. The chef has created seasonal menus that showcase traditional French dishes featuring local ingredients that are sure to please your palate.*

*We look forward to hosting your event.*

#### **CONTACT INFORMATION**

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LEFT  BANK  
BRASSERIE

*Hors d'Oeuvres*

***Passed***  
(priced per piece)

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**Bouchee aux Champignon** \$2.75  
Puff Pastry Filled with Mushroom Duxelle, Truffle Oil

**Tartine Provençal** \$2.75  
French bread crouton layered with olives, capers, peppers, herbed goat cheese, pistou

**Thon Mediterranean** \$2.75  
French bread crouton, seared ahi tuna, black olive tapenade

**Gâteau au Crabe** \$3.25  
Rouille aioli

**Rôti de Boeuf** \$3.25  
top sirloin sliced thinly, brioche, horseradish cream

**Tarte Lyonnaise** \$2.75  
Bacon, Leek & Goat Cheese Tartlet

**Tuna Tartare** \$3.25  
Pickled Ginger, Endive, Avocado

**Rock Shrimp & Bay Scallop Ceviche** \$3.25  
Served on an Endive Leaf, Cilantro, Ginger Vinaigrette

**Steak Tartare** \$3.25  
Crispy Crouton, Horseradish mustard sauce

***Plattered***  
(priced per person)

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**L'Assiette de Fromage** \$6.95  
French cheeses with croutons and seasonal fruit

**Crudités avec Aioli de Cresson** \$4.95  
An assortment of roasted and raw vegetables served with basil aioli

**Charcuterie** \$6.95  
Country Pate, Chicken Liver Mousse, Rabbit Terrine

**Calamars Frits** \$4.95  
Fried Calamari, crisp onions, Harrissa Aioli, Cocktail Sauce/Harrissa Aioli

**Pissaladiere Cote d'Azur** \$4.25  
Thin Savory Crust Pizzette Platter, Figs, Arugula, Goat Cheese

LEFT  BANK  
BRASSERIE

*Brunch*  
*\$21 menu ~ 2 Courses*

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***Pour Commencer...Select One***

***Happy Boy Farms Organic Field Greens Salad***

Cherry Tomatoes, Fines Herbs, Shallots, Cucumber Cup, Honey Balsamic Vinaigrette

***Petit Fruit Salad***

Fresh Seasonal Fruit

***Les Plats...Please Select 3 Entrees***

***Oeufs Benedicte***

Classic Eggs Benedict, Poached Eggs, English Muffin, Jambon de Paris, Hollandaise Sauce

***Omelette aux Legumes***

Open Faced Vegetarian Omelet, Spinach, Mushrooms, Tomatoes

***Brioche***

Granola Crusted French Toast, Brioche Filled with Tangerine Orange, Fromage Blanc, Crispy Bacon, Honey Maple Syrup

***Canard Confit Duck Hash***

Spinach, Duck Confit, Poached Eggs, Fried Onion, Hollandaise Sauce

***Smoked Salmon or Exotic Mushroom Frittata***

Breakfast Potatoes, Field Greens

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L E F T  B A N K  
BRASSERIE

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*Lunch*  
*\$27 Menu ~ 3 courses*

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***Pour Commencer... To Start***

***Happy Boy Farms Organic Field Greens Salad***

Cherry Tomatoes, Fines Herbs, Shallots, Cucumber Cup Honey Balsamic Vinaigrette

***Les Plats...Entrées***

***Prawns Provencal***

Grilled Prawns, Lemon Risotto, Cherry Tomatoes, Herb Butter Sauce

*or*

***Poulet Roti***

Free Range Chicken Breast, Bloomsdale Spinach, Truffled Mashed Potatoes, Jus de Poulet

*or*

***Risotto aux Champignons***

Lobster Mushrooms, Butternut Squash, Brussels Sprouts, Parmesan

***Grand Finale...A Perfect Ending***

***Crème Brule***

Traditional Vanilla Custard with a Crispy Sugar Crust, Raspberry Garnish

L E F T  B A N K  
BRASSERIE

*Lunch*  
*\$34 Menu ~ 3 courses*

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***Pour Commencer... To Start***

*Seasonal Soup*  
Chef's Selection

*or*

*Salade Verte*  
Butter Lettuce, Dijon Mustard Vinaigrette, Fines Herbs

***Les Plats...Entrées***

*Saumon*  
Pan Seared Salmon, Butternut Squash Puree, Mustard Greens, Blood Orange Beurre Blanc  
*or*

*Maple Glazes Center Cut Pork Loin*  
Yukon Gold Potato Puree, Braised Red Cabbage, Pork Jus  
*or*

*Risotto aux Champignons*  
Lobster Mushrooms, Butternut Squash, Brussels Sprouts, Parmesan

***Grand Finale...A Perfect Ending***

*Crème Brule*  
Traditional Vanilla Custard with a Crispy Sugar Crust, Raspberry Garnish

*Chocolate Mousse*  
Chantilly Cream

LEFT  BANK  
BRASSERIE

*Lunch*

*\$47 Menu ~ 3 courses*

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***Pour Commencer... To Start***

***Seasonal Soup***

Chef's Selection

*or*

***Salade d'Epinards***

Baby Spinach, Black Seedless Grapes, Bleu Cheese, Pecans, Honey-Balsamic Vinaigrette

***Les Plats...Entrées***

***Saumon***

Pan Seared Salmon, Parsnip Puree, Bloomsdale Spinach, Orange Emulsion, Parsnip Chips

*or*

***Brasserie Skirt Steak***

Marinated Natural Beef Skirt Steak, Pommes Frites, Watercress, Bordelaise Sauce

*or*

***Quiche Lorraine***

Baked Tart with Exotic Mushrooms, Sunchokes, Sundried Tomatoes, Leeks & Emmenthal Cheese, served with Country Line Greens, Sherry Vinaigrette

***Grand Finale...A Perfect Ending***

***Apple Tart Tatin***

Caramelized Apple, Caramel Sauce, Puff Pastry, Vanilla Whipped Cream

***Chocolate Mousse***

Chantilly Cream

LEFT  BANK  
BRASSERIE

*Dinner*  
*\$31 Menu ~ 3 courses*

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***Pour Commencer... To Start***

***Happy Boy Farms Organic Field Greens Salad***

Cherry Tomatoes, Fines Herbs, Shallots, Cucumber Cup, Honey Balsamic Vinaigrette

***Les Plats...Entrées***

***Pacific Snapper***

Haricot Verts, Spinach, Provencal Sauce

or


***Poulet Roti***

Free Range Chicken Breast, Bloomsdale Spinach, Truffled Mashed Potatoes, Jus de Poulet

***Grand Finale...A Perfect Ending***

***Crème Brulee***

Traditional Vanilla Custard with a Crispy Sugar Crust, Raspberry Garnish

LEFT  BANK  
BRASSERIE

*Dinner*

*\$38 Menu ~ 3 courses*

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***Pour Commencer... To Start***

*Seasonal Soup*

Chef's Selection

or

*Salade Verte*

Butter Lettuce, Dijon Mustard Vinaigrette, Fines Herbs

***Les Plats...Entrées***

*Saumon*

Pan Seared Salmon, Butternut Squash Puree, Mustard Greens, Blood Orange Beurre Blanc

Or

*Poulet Roti*

Free Range Chicken Breast, Bloomsdale Spinach, Truffled Mashed Potatoes, Jus de Poulet

or

*Risotto aux Champignons*

Lobster Mushrooms, Butternut Squash, Brussels Sprouts, Parmesan


***Grand Finale...A Perfect Ending***

*Crème Brule*

Traditional Vanilla Custard with a Crispy Sugar Crust, Raspberry Garnish

*Fondant au Chocolate*

Molten Chocolate Cake served with Vanilla Gelato

LEFT  BANK  
BRASSERIE

*Dinner*

*\$47 Menu ~ 3 courses*

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***Pour Commencer... To Start***

***Seasonal Soup***

Chef's Selection

*or*

***Salade d' Epinards***

Baby Spinach, Black Seedless Grapes, Bleu Cheese, Pecans, Honey-Balsamic Vinaigrette

***Les Plats...Entrées***

***Saumon***

Pan Seared Salmon, Parsnip Puree, Bloomsdale Spinach, Orange Emulsion, Parsnip Chips

*or*

***Brasserie Skirt Steak***

Marinated Natural Beef Skirt Steak, Pommes Frites, Watercress, Truffle Butter,  
Bordelaise Sauce

*or*

***Quiche Lorraine***

Baked Tart with Exotic Mushrooms, Sunchokes, Sundried Tomatoes, Leeks & Emmenthal  
Cheese, served with Country Line Greens, Sherry Vinaigrette

***Grand Finale...A Perfect Ending***

***Chocolate Mousse***

Chantilly Cream

***Apple Gateau***

Grand Marnier Crème Anglaise

LEFT  BANK  
BRASSERIE

*Dinner*

*\$59 Menu ~ 4 courses*

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***Pour Commencer... To Start***

*Seasonal Soup*  
Chef's Selection

***Followed By***

*Duck Confit Salad*  
Braised French Lentils, Frisee, Whole Grain Mustard Vinaigrette

***Les Plats...Entrées***

*Swordfish*  
Braised Endive, Cipollini Onions, Bouillabaisse Broth  
*or*

*Entrecote Frites*  
10oz Grilled Natural Rib Eye Steak, Leek-Potato Croquette, Truffle Butter, Bordelaise Sauce  
*or*

*Quiche Lorraine*  
Baked Tart with Exotic Mushrooms, Sunchokes, Sundried Tomatoes, Leeks & Emmental Cheese, served with Country Line Greens, Sherry Vinaigrette

***Grand Finale...A Perfect Ending***

*Apple Tart Tatin*  
Caramelized Apple, Caramel Sauce, Puff Pastry, Vanilla Whipped Cream

*Beignets*  
Espresso Custard, Grand Marnier Crème Anglaise

L E F T  B A N K  
BRASSERIE

*Dinner*  
*\$67 Menu ~ 4 courses*

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*Pour Commencer... To Start*

*Seasonal Soup*  
Chef's Selection

*Followed By*

*Ahi Timbale*  
Ahi Tuna, Avocado, Epic Mache, Apple, Dijon Mustard Vinaigrette

*Les Plats...Entrées*

*Roasted Lamb Chops*  
Royal Trumpet Mushrooms, Fall Vegetables, Lamb Reduction, Truffle Oil

*or*

*Coquille Saint Jacques*  
Pan Seared Scallops Parsnip Puree, Bloomsdale Spinach, Orange Emulsion, Parsnip Chips

*or*

*Quiche Lorraine*  
Baked Tart with Exotic Mushrooms, Sunchokes, Sundried Tomatoes, Leeks & Emmental Cheese, served with Country Line Greens, Sherry Vinaigrette

*or*

*Le Filet*  
Seared Natural Filet Mignon, Herb Potato Croquette, Chanterelle Mushrooms, Madeira Sauce

*Grand Finale...A Perfect Ending*

*Profiteroles*  
Sauce Chocolat

*Apple Tart Tatin*  
Caramelized Apple, Caramel Sauce, Puff Pastry, Vanilla Whipped Cream