

LEFT BANK BRASSERIE

OUR PRIVATE DINING ROOM(S)

Planning a special event? Create memories at Left Bank. Our Salle Des Amis is a beautiful, completely private dining room. The sunny yellow walls, airy windows, warm mahogany accents and vividly colored French posters make this the perfect setting for your special occasion. Set-up however you wish, the room is large enough for a party of thirty-five, yet intimate enough for a smaller group of ten or twenty.

Have a party bigger than thirty-five? For seventy-five people or less, we close off the back half of the restaurant, the Grand Salon. With the Grand Salon & Salle de Amis opened up as one large room, it is the perfect space for a larger group to enjoy a private affair. For more than seventy-five people, we are happy to close the entire restaurant.

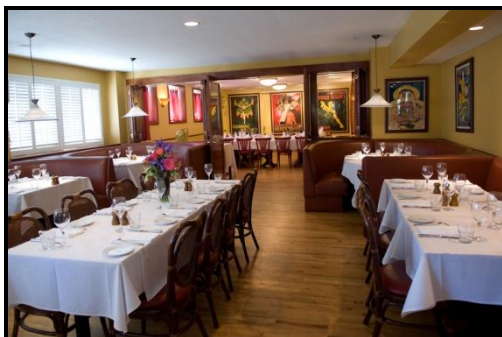
Victoria will help customize a lovely event of any size or budget. We host beautiful luncheons, lively cocktail parties, sumptuous buffets, and of course, elegant sit down dinners. We are experienced in planning a wide variety of occasions, from baby showers, wedding festivities, bar/bat-mitzvah's, birthday parties to memorial services and business meetings. Popular for speaker dinners, we have a projector screen built into the room.



Salle Des Amis
fits up to 35 seated



Salle Des Amis
fits up to 35 seated



Grand Salon looking into Salle Des Amis
fits up to 75 seated



Salle Des Amis looking into Grand Salon
fits up to 75 seated

L E F T  B A N K
BRASSERIE

COURSED DINNERS

*Dinner I ~ \$30 per person
(3 Courses)*

Pour Commencer...To Begin

Petite Mesclun

organic greens, cherry tomatoes,
sherry vinaigrette

Les Plats...Entrées:

Choice of:

Poisson du Jour

market fish, organic vegetables, house made sauce
~or~

Poulet Rôti

roasted Mary's free range chicken, pearl onions,
Brussels sprouts, lemon, thyme 'jus de poulet'

~or~

Les Raviolis Maison

house made raviolis, Butternut squash,
California asparagus, fried sage, brown butter

Grande Finale...A Perfect Ending

Choice of:

Crème Brûlée

vanilla bean custard, caramelized sugar

*Dinner II ~ \$39 per person
(3 Courses)*

Pour Commencer...To Begin

Choice Of:

Salade Verte

bibb lettuce, fines herbs, mustard vinaigrette

~or~

Salade D'Épinards et Endives

spinach and endive salad, Roquefort cheese,
roasted pistachios, pears, verjus vinaigrette

Les Plats...Entrées

Choice of:

Truite Grenobloise

roasted trout, brown butter, lemon, capers,
parsley, Yukon Gold mashed potatoes

~or~

Poulet Rôti

roasted Mary's free range chicken, pearl onions,
Brussels sprouts, lemon, thyme 'jus de poulet'

~or~

Brasserie Skirt Steak

marinated beef skirt steak,
mashed potatoes

~or~

Les Raviolis Maison

house made raviolis, Butternut squash,
California asparagus, fried sage, brown butter

Grande Finale...A Perfect Ending

Choice of:

Profiteroles

three cream puffs, French Vanilla ice
cream, chocolate sauce

~or~

Crème Brûlée

vanilla bean custard, caramelized sugar

Pommes Frites (french fries) available for
\$3.75 an order. Served family style.

L E F T  B A N K
BRASSERIE

COURSED DINNERS

*Dinner III ~ \$44 per person
(3 Courses)*

*Pour Commencer...To Begin
Choice Of:*

Salade D'Épinards et Endives

spinach and endive salad, Roquefort cheese,
roasted pistachios, pears, verjus vinaigrette

~or~

Salade de Betteraves

roasted beet salad, raspberry vinaigrette,
goat cheese, artisan greens and candied walnuts

Les Plats...Entrées

Choice of:

Saumon Écossais Label Rouge

Loch Duart salmon, lobster jus, wilted spinach,
cauliflower, Vadouva spiced vinaigrette

~or~

Magret de Canard

roasted duck breast, glazed turnips,
braised greens, orange Bigarade, fruit chutney

~or~

Le Jarret D'agneau

red wine braised Fallon Hills lamb shank,
creamy polenta, rosemary salt

~or~

Les Raviolis Maison

housemade raviolis, Butternut squash,
California asparagus, fried sage, brown butter

Grande Finale...A Perfect Ending

Choice of:

Fondant au Chocolat

molten chocolate cake, vanilla ice cream

~or~

Crème Brûlée

vanilla bean custard, caramelized sugar crust

*Dinner IV ~ \$56 per person
(4 Courses)*

*Pour Commencer...To Begin
Choice Of:*

Salade Verte

bibb lettuce, fines herbs, mustard vinaigrette

~or~

Coquilles Saint Jacques Crues Marinées

Day Boat scallop ceviche, citrus fennel salad,
pickled kumquats, taro chips

Les Plats...Entrées

Choice Of:

Poisson du Jour

market fish, organic vegetables, house made sauce

~or~

La Côte de Porc

Fallon Hills grilled pork chop, roasted Fuji apples,
whipped Yukon Gold potatoes, sauce diable

~or~

Filet Mignon

certified Angus filet mignon, sauce

Bordelaise, sautéed spinach

~or~

Les Raviolis Maison

housemade raviolis, Butternut squash,
California asparagus, fried sage, brown butter

~Assiette de Fromages~

Course of Artisan Cheeses

Grande Finale...A Perfect Ending

Choice of:

Fondant au Chocolat

molten chocolate cake, vanilla ice cream

~or~

Crème Brûlée

vanilla bean custard, caramelized sugar crust

Pommes Frites (french fries) available for
\$3.75 per order. Served family style.

L E F T  B A N K
BRASSERIE

COURSED LUNCHES

Lunch I ~ \$19 per person

Les Plats...Entrées

Choice of:

Croque Monsieur

Jambon de Paris, Béchamel,
emmental cheese, baby lettuces

~or~

Croque Poulet

grilled chicken sandwich, Grafton Village
smoked cheddar, cranberry ketchup,
grilled onions, baby lettuces

~or~

Panini de Portobello Rôtis

sun-dried tomato tapenade, asparagus,
basil, goat cheese, baby lettuces

~or~

Salade de Betteraves

roasted beet salad, raspberry vinaigrette,
goat cheese, artisan greens and candied walnuts

Grande Finale...

A Perfect Ending:

Crème Brûlée

vanilla bean custard, caramelized sugar crust

All Dinner Packages Also Available At Lunch

Lunch II ~ \$29 per person

Pour Commencer...To Begin

Choice Of:

Salade Verte

bibb lettuce, fines herbs, mustard vinaigrette

~or~

Potage du Jour

soup of the day

Les Plats...Entrées

Choice of:

Croque Agneau

sliced herb scented leg of lamb sandwich, basil,
roasted bell peppers, black olive tapenade, aioli

~or~

Salade Niçoise

seared Ahi tuna, haricots verts, olive tapenade,
Fingerling potatoes, avocado, radishes

~or~

Thon BLT

seared Ahi tuna, bacon, lettuce, tomato,
wasabi aioli, baby lettuces

~or~

Salade de Crottin Chaud

warm Sonoma goat cheese, organic escarole,
Chiogga beets, green olive tapenade

Grande Finale...A Perfect Ending

Choice of:

Profiteroles

cream puff, French Vanilla ice cream,
warm chocolate sauce

~or~

Crème Brûlée

vanilla bean custard, caramelized sugar crust

All items subject to seasonal availability

L E F T  B A N K
BRASSERIE

HOR D'OEUVRES

*PRICED PER PIECE – platter passed or stationary,
min order of 12*

Mini Tarte Flambée 1.95

alsatian thin crust tart, smoked salmon, leek
compote, crème fraîche

Les Huîtres 3.00

oysters on the half shell with champagne
mignonette

Les Crevettes 3.50

poached shrimp, cocktail sauce

Bouchée au Champignons 1.95

creamy mushroom duxelle filled bouchée

Thon Méditerranéen 2.25

seared tuna atop french bread crouton, tapenade

Steak Tartare 3.00

chopped natural beef, capers, shallots

Gateau de Crabe 3.50

housemade crab cakes with roasted pepper aioli

Salade d'Œuf au Truffe 1.95

truffled egg salad on crostini

Tartlette d'Escargot 1.95

with Pernod, garlic, butter

Soup du Jour 2.00

chef's selection in a demitasse cup

*PRICED PER PERSON – stationary, served on
platters*

L'Assiette de Fromages 6.25

platter of French cheeses with croutons and
seasonal fruit

Crudités et Pistou Aioli 4.25

chilled, roasted and raw vegetables served with
aioli

Charcuterie 6.75

selection of pâté d' maison, smoked and cured
meats

Le Plateau de Fruits de Mer 12.00

platters of fresh oysters, poached mussels, clams
and prawns

L E F T  B A N K
BRASSERIE

BUFFETS

*Buffet Stations ~ Dinners
Priced Per Item/ Per Person*

Roast Beef 18.

sliced NY steak, carved by our chef as ordered

Smoked Pork Loin 12.

sliced, smoked pork loin

Salmon 16.

pan roasted Loch Duart salmon

Chicken Breast 12.

roasted Mary's free range chicken breasts

Duck Breast 16.

roasted duck breast, banyuls gastrique

Lamb Chops 26.

Risotto 12.

mushroom, peas, sweet corn

Pasta with Vegetables 9.50

*Buffet Stations ~ Salads
Priced Per Item/ Per Person*

Salade Verte 4.50

bibb lettuce, fines herbs, mustard vinaigrette

Salade d' Épinards 7.50

baby spinach, Point Reyes blue cheese, walnuts,
honey-garlic vinaigrette

Petit Mesclun 4.

organic greens, cherry tomatoes, sherry vinaigrette

*Buffet Stations ~ Sides
Priced Per Item/ Per Person*

Roasted Potatoes 3.50

Market Vegetables 4.50

Au Gratin Potatoes 4.50

*Buffet Stations ~ Desserts
Priced Per Item/ Per Person*

Dessert Station I 7.

crème brûlée, chocolate mousse,
profiteroles, lemon tart

Dessert Station II 12.

petite fours, crème brûlée, chocolate mousse,
profiteroles, strawberries

Buffet Packages

Buffet Package I 45.

1 salad, 3 entrees, 2 sides, dessert station I

Buffet Package II 65.

2 salads, 4 entrees, 2 sides, dessert station I

LEFT  BANK
BRASSERIE

BRUNCH MENUS

Brunch I ~ \$17 per person

Pour Commencer...

To Begin:

Assiette de Fruits

assorted seasonal fruit

Les Plats...Entrées

Choice of:

Pain Perdu

country style baguette, Tahitian Vanilla
bean custard, berry compote

~or~

Œufs Bénédicte

poached eggs, Serrano ham, English muffin,
hollandaise sauce, fresh strawberry salad &
house made brunch potatoes

~or~

Croque Monsieur

Jambon de Paris, mornay
sauce and emmenthal cheese sandwich

*To add assorted petite sweets for dessert
add \$4 per person*

Brunch II ~ \$19 per person

Pour Commencer...

To Begin:

Assiette de Fruits

assorted seasonal fruit

Les Plats...Entrées

Choice of:

L'œuf en Cocotte Forestier

oven baked eggs cooked with spinach,
crimini mushrooms, cream & truffle oil,
fresh strawberry salad & house made
brunch potatoes

~or~

Omelette Niçoise

two eggs baked with ratatouille, goat cheese,
fresh strawberry salad & house made
brunch potatoes

~or~

Salade Niçoise

seared Ahi, haricots verts, olive tapenade,
Fingerling potatoes, avocado, radishes

*To add assorted petite sweets for dessert
add \$4 per person*

Brunch Beverages

Pitchers of Bloody Mary's \$46

7 large glasses

Pitchers of Mimosas \$36

10-14 champagne glasses

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KIDS MENU

Kid's Menu I ~ \$12.95 Per Person

Les Plats...Entrées

Choice of:

Macaroni & Cheese

elbow pasta with cheddar cheese

~or~

Croquettes de Poulet

fried chicken tenders, pommes frites

Grande Finale...A Perfect Ending

Petite Kids Sundae

vanilla ice cream, chocolate sauce,
whipped cream

Kid's Menu II ~ \$15.95 Per Person

Pour Commencer...

To Begin:

Petite Mesclun

organic greens, cherry tomatoes,
sherry vinaigrette

Les Plats...Entrées

Choice of:

Saumon

salmon filet, fresh vegetables

~or~

Petite Cheeseburger

cheddar cheese, pommes frites

Grande Finale...

A Perfect Ending:

Petite Jean-Paul Profiterole

single cream puff, raspberry
sorbet, chocolate

Kid's Menu III ~ \$19.95 Per Person

Pour Commencer...

To Begin:

Fruit Plate

assorted fruits

Les Plats...Entrées

Choice of:

Croquettes de Poulet

fried chicken tenders, pommes frites

~or~

Petite Cheeseburger

cheddar cheese, pommes frites

Grande Finale...

A Perfect Ending:

Petite Kids Sundae

vanilla ice cream, chocolate sauce,
whipped cream



PRIVATE DINING CONTRACT AND POLICIES (Page 1 of 2)

Name of Reserving Party _____

Date of Event _____ Arrival Time of Guests _____ Arrival Time of Hosts _____

Contact Person _____

Telephone Number _____ Email Address _____

Address (street, city, state) _____

Estimated # of Guests _____ *(guaranteed minimum number of guests will be required 48 hours in advance)*

Food and Beverage Minimum Agreed to (exclusive of tax and gratuity) _____

Menu Selection *(can be TBD)* _____

Wine Selection *(can be TBD)* _____

Room Configuration *(can be TBD)* _____

Additional Needs in Room? _____

Greeting at Top of Customized Menu (if any) _____

Credit Card – Visa, M/C, Amex (specify) _____

Expiration Date _____

Signature of Authorized Agent for Reserving Party _____ Date _____

Signature of Authorized Agent for Left Bank _____ Date _____



PRIVATE DINING CONTRACT AND POLICIES (Page 2 of 2)

In order better to serve our customers, we request that you carefully review the following policies and contract terms. Left Bank's receipt of this contract, executed by you, will confirm your reservation, on the terms set forth.

- Reservation Procedures Generally.** Except where reservations for the entirety of the restaurant are involved, no cash deposit is required in making a reservation. Payment is not due until the day of the event. However, Left Bank will require a suitable credit card (see paragraph 3) for purposes of securing payment of cancellation or other subsequently-arising charges.
- “Buyout” Reservations.** Reservations for the entirety of the restaurant (a “buyout”) require a deposit in immediately good funds in the amount of 50% of the estimated Food and Beverage Minimum Charge, payable 60 days in advance of the event, or, if the booking occurs within 60 days of the event, payable at the time of booking. Deposit is non-refundable.
- Payment in Full on Day of Event.** Payment in full, of all sums then owing, is due on the day of the event. All charges must be applied to a single account. Left Bank accepts cash, company checks, and Visa, MasterCard and American Express credit cards. Left Bank does not invoice.
- Notice of Cancellation – November and December.** For events scheduled for the months of November and December, notice of cancellation must be received no later than 30 days prior to the event. Cancellation on less than that advance notice will incur a \$500 cancellation charge; and notice received less than 14 days in advance of the event will incur a charge equal to the Minimum Charges described in paragraph 6.
- Notice of Cancellation – Other Months.** For events scheduled for the months of January through October, notice of cancellation must be received no later than two weeks prior to the event. Cancellation on less than that advance notice will incur a \$350 cancellation charge; and notice received less than 72 hours in advance will result in a charge equal to the Minimum Charges described in paragraph 6. \$300 of the late charges may be used as a deposit toward a future event, which must be completed within 60 days of the original cancelled event.
- Food and Beverage Minimum Charge.** All private dining reservations are subject to a Food and Beverage Minimum Charge (exclusive of tax and gratuity). The amount of these charges varies depending on the size of the event and the particular space utilized. The Food and Beverage Minimum Charge, specific space assigned, and estimated guest count will be set forth at the foot of this contract at the time of execution. Left Bank reserves the right in its discretion to assign alternate space of similar suitability. If the food and beverage minimum is not met, the difference will be added to the final check as an un-met commitment. The difference cannot be given in gift certificates or wine.
- Guaranteed Number of Guests.** An estimated guest count must be provided at the time of the booking. A final minimum guest count is required 48 hours prior to the event. This figure may be increased, but not decreased, after this time. If no such updated guest count is given, the initially-provided estimated guest count will be used. The host of the event will be financially responsible for the minimum number of guests committed to 48 hours in advance on the day of the event.
- Basic Food and Beverage Charges.** All food and beverage charges are subject to a sales tax in the amount of 8% and a minimum 20% service charge. A \$100 charge will be added for an additional server for parties of 20 or more.
- Corkage Charge; Cake-Cutting Fee; Other.** A corkage charge in the amount of \$20.00 per 750 ml. Bottle of wine will be assessed on all customer-provided wine. A cake-cutting service fee will be charged in the amount of \$3.00 per person
- Menu.** Menu selections and prices are as listed in the information packet. Alternatively, Left Bank will be happy to create a custom menu for your event. Due to matters of seasonality and market conditions, all menu items are subject to slight change.
- Entertainment.** No contract for entertainment should be entered into without the prior consent of Left Bank and upon such conditions as imposed by Left Bank, and Left Bank may deny access to entertainment obtained in derogation of this prior-approval requirement.

I have read and understand the above conditions _____

(Signature)

Thank you for choosing Left Bank! We look forward to your event!