

LEFT BANK

BRASSERIE SAN JOSE

WINTER 2012
PRIVATE DINING INFORMATION

Breakfast Meeting
Packages Available



Business Meetings, Rehearsal Dinners, Bridal Showers
Or Company Holiday Parties

Whatever the occasion...


We're pleased to assist with your next event!

Left Bank's chefs are ready to prepare anything from sumptuous buffets
to elegant sit-down feasts.

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BRASSERIE

Lisa Leventhal, Director des Events
377 Santana Row, San Jose, CA 95128
Direct 408-984-4229 Fax 408-984-0300

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All menus are subject to change depending on availability

Left Bank is known for our simple, seasonally changing French brasserie menu featuring a diverse selection of meats, fresh vegetables, fish, seafood, hearty salads and sumptuous desserts. In addition to signature dishes you'll find year round, we often feature specials inspired by the chefs' weekly forays to the local farmer's markets.



“It's hard to imagine a more Parisian scene than the sidewalk café at Left Bank on a Sunday afternoon.”

Pacific Sun

“Local diners don't want Paris. They want good food, quality service and not having to take out a small loan to go out to eat. Left Bank seems both intent and able to provide just that.”

Bill Rayburn, The Almanac

“Desserts at Left Bank are as straightforward and enjoyable as the main courses. Standard fare like crème brûlée is top notch.”

Jeff Morgan, Wine Spectator

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Private Dining Rooms

La Salle de Famille

A cozy room at the rear of our restaurant, which comfortably accommodates up to 12 guests. Velvet curtains at the entrance of the room may be kept opened or closed depending on your privacy needs.



La Salle de Famille

Le Cirque

Our circus themed enclosed patio is the perfect place for any celebration. Bright blue and red curtains surround the room, along with a beautiful Circus Mural. The curtains may be kept opened or closed depending upon your need of privacy and the room is equipped with heaters to ensure your comfort. Whether your event begins in the Cirque for a cocktail reception or dines here for your entire meal, you are sure to love this festive room. The Cirque may accommodate up to 50 for a cocktail reception and may seat approximately 35 for a sit down meal.



Le Cirque

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La Salle des Amis

Our largest indoor Private Dining Room may hold up to 70 guests for a sit down dinner. It is a lively room, decorated with brightly colored French posters and windows that open to the Petit Patio area. The windows provide an open, bright and airy feel that your guests are sure to love. This room may be split into two smaller rooms with the help of white wooden panels that reach from floor to ceiling, maintaining complete privacy between the two spaces. Either part of the room is a fantastic place for your next Birthday, Team Meeting or Business Presentation. Also, we work with a local Audio & Visual Equipment company to provide your group with the necessary items for your event. From a screen and projector to a laptop, we can acquire anything you may need for your Presentation.



La Salle des Amis



Front Half of La Salle des Amis

La Salle des Amis & the Petit Patio



Petit Patio: This area is conveniently attached to our Salle des Amis. The patio is a wonderful place to act as a gathering space or cocktail area prior to your event in our Salle des Amis. It may also be used as an extension to our Cirque if your cocktail group exceeds 50 guests. It is completely covered and heated to ensure your guests complete comfort.

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Grand Patio

The largest of our patio areas, is located on the right side of our restaurant. It is the perfect place for a reception or sit down dinner. Completely covered and heated, the patio has lights that are strung above to give your guests the feel of dining under the stars in Paris. This area may hold 40 of your guests for dinner or 80 for a cocktail party.



Grand Patio

Buy Out

For very large groups, you may want to consider reserving an entire section or even the entire restaurant for your event. We would love to assist you in arranging a company party or any large scale event that you might be planning.



Main Dining Room

We are pleased to offer event enhancements such as specialty linens, flower arrangements, chargers, votives, cakes & balloons.

Please contact your Private Event Coordinator to make any arrangements to make your event a memorable dining experience!



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San Jose Left Bank Details & Event Enhancements

Parking: Conveniently located directly behind the restaurant is one of the free, covered parking garages at Santana Row. Entrances for the garage are located off of both Olin Avenue and Olsen Avenue. Valet parking is offered through the Valencia Hotel and an additional cost-Left Bank does NOT validate valet parking tickets.

Menus: Chef David Bastide has prepared several wonderful menus for your next Private Dining Event. Menu selections should be chosen approximately 2 weeks prior to your event. If you have any guests with special dietary needs, please inform your Event Coordinator prior to your event, and we will make sure those guests have a wonderful meal.

Room Charge / Food & Beverage Minimum: There is no additional fee for the use of one of our Private Dining Rooms. There are certain Food & Beverage Minimums requirements that vary according to day, time and size of room. Please contact your Event Coordinator directly for those specific amounts.

Beverages: Menu prices do not include beverage service. We do have a full bar and fantastic wine selection for you and your guests to experience. Our Wine Director would be more than happy to pair a few wines with your budget and menu in mind. If you would like a Satellite Bar and Private Bartender in your room, we can arrange that for an additional \$100 fee. You are more than welcome to bring in your own wine with a \$15 corkage fee per 750 ml bottle.

Cake Cutting: If you wish to bring your own cake, there is a \$3.00 per person fee.

Guaranteed Guest Count: Your guaranteed guest count is required at least 48 hours prior to your event. This will be the minimum number of guests that we must charge to the event. If no guarantee is given within the 48 hours, the original estimated guest count would be used as your guarantee. We reserve the right to have your event in a more suitable room, if your guest count should vary from the original estimated number.


Service Charge & Tax: A Service Charge of 20% is added to all Private Dining Checks. An additional \$100 labor fee will be added to parties of 20 or more guests. In addition, there is 8.25% California Sales Tax. According to California Law, all Service Charges must be taxed.

Payment: A deposit is only required for Buy Outs of the entire restaurant. Payment for your party is due at the time of your event. We accept cash, VISA, MasterCard and American Express.

Event Enhancements: An additional list of event enhancements such as floral arrangements, decorations, specialty linens, etc. can be found on page 31 (the third page of the contract) of this information packet. Please feel free to make an appointment with our Event Coordinator to help bring the vision of your next event to life.



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Family Style Appetizers

Priced Per Order

(One order usually serves 8-10 guests)

Calamars Frits ~ fried calamari and crispy onions with whole grain mustard vinaigrette \$40

Fondue aux Fromages ~ melted brie, bleu and goat cheese served with bread and fruit \$40

Tarte aux Poires ~ savory vegetarian tart with pears, arugula, candied walnuts & bleu cheese crumbles \$40

Hors d' Oeuvres

Priced Per Piece

For a Cocktail Reception, 3.5 pieces per person is recommended per hour of event

Minimum of 15 pieces per item – order 48 hours in advance for some items

Tartlette Lyonnaise (savory leek, bacon and goat cheese tart) \$1.75

Tartlette Vegetarian (goat cheese and sun-dried tomato tart) \$1.75

Tartine Provençal (crouton with herb goat cheese, olive tapenade & capers) \$1.75

Chicken Liver Mousse en Crouton \$2.00

Mushroom Stuffed Profiteroles (filled with exotic mushrooms, brie cheese and truffle oil) \$2.00

Mini Croque-Monsieur (Parisian ham, emmental cheese & sauce mornay) \$2.00

Mini Crab Cake with Chili Aioli \$2.50

Grilled Chicken Brochette with Honey Garlic Sauce \$2.00

Grilled Beef Brochette with Bordelaise Sauce \$2.50

Grilled Lamb Brochette with Herbs de Provence \$2.50

Grilled Shrimp Brochette with Sherry Vinaigrette \$2.50

Poached Prawns with Left Bank Cocktail Sauce \$2.50

Seared Tuna with Capers, Roasted Red Peppers on Herb Toast \$2.50

Roasted New Potatoes with Caviar, Chives and Crème Fraiche \$2.50

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Hors d'oeuvres Platters

Priced Per Person

Order 48 hours in advance for some items

Crudités with pistou aioli \$4.25

Cheese Platter (*imported and domestic cheese served with fresh fruit & crostini*) \$5.75

Charcuterie Platter (*house made pates & sausage served with crostini, pickled vegetables & whole grain mustard*) \$5.25

Fresh Fruit Platter (*selection of seasonal fruit served with a honey yogurt sauce*) \$5.25

Chicken and Pearl Pasta Salad with arugula, roasted tomato vinaigrette \$4.25

Green Bean, Eggplant, Caper, Parmesan and Olive Salad \$5.25

Baby Spinach Salad with goat's cheese, pickled red onions, candied walnuts and stone fruit \$5.25

Calamari Salad "Nice Style" (*sweet peppers, mixed herbs, Pastis, E.V.O.O. garlic and chili flakes*) \$6.50

Roast Beef with fresh baked baguette and Horseradish Cream \$4.75

Saucisses Grillées house made sausages with fresh baked baguette and Dijon mustard \$4.75

Mini Beef Sliders (*lettuce, tomato, red onion, ketchup, mustard and aioli*) \$ 5.50

Les Huitres

Oysters on the half shell with champagne mignonette, lemon wedges and horseradish \$3
(ordered by the dozen or half dozen)

Plateau de Fruit de Mer

(Oysters, Shrimp, Mussels, Clams, Crab & Lobster) M.P.

\$ Minimum order is 20 \$

Chocolate Fountain with fresh fruit, cookies, and marshmallows
\$150.00 rental + \$6.50 per person

...Petit Desserts and Dessert Platters are also available upon request...

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Breakfast Meeting Packages

Minimum of 20 guests for Buffets

Coffee service included in the price of breakfast

Continental Breakfast

\$16.50 per person

Served Buffet Style

Croissants

Muffins

Danishes

Yogurt

Fresh Fruit

Brasserie Breakfast

\$26.50 per person

Served Buffet Style

Scrambled Eggs

French Toast

Bacon

Breakfast Potatoes

Fresh Fruit

Yogurt

Croissants

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Brunch I

\$26 per person

Available Saturday & Sunday Only

◆ ***Pour Commencer : To Begin*** ◆

Fruit Plate

Assorted seasonal fruit

◆ ***Les Plats: Entrées*** ◆

Œufs Benedict

Poached eggs with Canadian bacon, English muffins, hollandaise sauce & potatoes

or

Piperade Basque

House made Basque chorizo, piperade, scrambled eggs & potatoes

or

Pain Perdu

French toast, orange crème fraiche, maple syrup and bacon

or

Omelette aux Herbes Fines

Fine herb and parmesan omelet with potatoes

◆ ***Grand Finale: A Perfect Ending*** ◆

Les Profiteroles

“Pate a choux” puffs filled with vanilla ice cream topped with chocolate sauce

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Brunch II

\$32 per person

Available Saturday & Sunday Only

◆ ***Pour Commencer: To Begin*** ◆

Fruit Plate

Assorted seasonal fruit

or

Yogurt

◆ ***Les Plats: Entrées*** ◆

Œufs Benedict

Poached eggs with Canadian bacon, English muffins, hollandaise sauce & potatoes

or

Hachis de Saumon 'Loch Duart'

Smoked salmon with Yukon gold potatoes, red onion, poached egg & hollandaise

or

La Tartine de BLT

Grilled country levain bread with goat cheese, heirloom tomatoes, arugula, bacon, sunny side up egg & hollandaise

or

Pain Perdu

French toast, orange crème fraiche, maple syrup and bacon

or

Omelette aux Herbes Fines

Fine herb and parmesan omelet with potatoes

◆ ***Grand Finale: A Perfect Ending*** ◆

Les Profiteroles

"Pate a choux" puffs filled with vanilla ice cream topped with chocolate sauce

or

Crème Brûlée

Vanilla bean custard with a caramelized sugar crust



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Lunch I

2 Courses: Choose between **Starter & **Entrée** or **Entrée** & **Dessert****

\$20 per person (All 3 courses for \$26 per person)

◆ ***Pour Commencer: To Begin*** ◆

Salade Rive Gauche

Organic mixed greens, toy box tomatoes, fine herbs and sherry vinaigrette

◆ ***Les Plats: Entrées*** ◆

Sandwich d'Aubergines

*Cumin and cinnamon grilled eggplant, goat cheese, caramelized onions,
& roasted red bell peppers, served with pommes frites*

or

Croque-Monsieur

*Parisian ham, emmental cheese & sauce mornay,
served with pommes frites*

or

Chicken Sandwich

*Herb and garlic marinated chicken breast with brie cheese,
tomato confit, arugula, & almond-romesco sauce, served with pommes frites*

◆ ***Grand Finale: A Perfect Ending*** ◆

Les Profiteroles

"Pate a choux" puffs filled with vanilla ice cream topped with chocolate sauce

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Lunch II

\$30 per person

◆ ***Pour Commencer: To Begin*** ◆

Salade Rive Gauche

Organic mixed greens, toy box tomatoes, fine herbs and sherry vinaigrette

or

Le Potage Grand-Mère

Soup of the Day

◆ ***Les Plats: Entrées*** ◆

Sandwich d'Aubergines

*Cumin and cinnamon grilled eggplant, goat cheese, caramelized onions,
& roasted red bell peppers, served with pommes frites*

or

Croque-Monsieur

Parisian ham, emmental cheese & sauce mornay, served with pommes frites

or

Chicken Sandwich

*Herb and garlic marinated chicken breast with brie cheese,
tomato confit, arugula, & almond-romesco sauce, served with pommes frites*

or

Sandwich d'Agneau

*Spicy lamb & pork sausage with caramelized onions & harissa mayonnaise,
served with pommes frites*

◆ ***Grand Finale: A Perfect Ending*** ◆

Les Profiteroles

"Pate a choux" puffs filled with vanilla ice cream topped with chocolate sauce

or

Duo de Sorbets

Duo of seasonal sorbet with a palmier cookie

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Lunch III

\$36 per person

◆ ***Pour Commencer: To Begin*** ◆

Salade Verte

Butter lettuce, fine herbs, shallots & Dijon mustard vinaigrette

or

Le Potage Grand-Mère

Soup of the Day

◆ ***Les Plats: Entrées*** ◆

Sandwich d'Aubergines

*Cumin and cinnamon grilled eggplant, goat cheese, caramelized onions,
& roasted red bell peppers, served with pommes frites*

or

Salade Niçoise

Seared Abi, haricots verts, fingerling potatoes, radishes, olives, anchovies and avocado

or

Chicken Sandwich

*Herb and garlic marinated chicken breast with brie cheese,
tomato confit, arugula, & almond-romesco sauce, served with pommes frites*

or

Sandwich d'Agneau

*Spicy lamb & pork sausage with caramelized onions & harissa mayonnaise,
served with pommes frites*

◆ ***Grand Finale: A Perfect Ending*** ◆

Les Profiteroles

"Pate a choux" puffs filled with vanilla ice cream topped with chocolate sauce


or

Crème Brûlée

Vanilla bean custard with a caramelized sugar crust



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Lunch IV

\$46 per person

◆ ***Pour Commencer : To Begin*** ◆

Salade Verte

Butter lettuce, fine herbs, shallots & Dijon mustard vinaigrette

or

Le Potage Grand-Mère

Soup of the Day

◆ ***Les Plats: Entrées*** ◆

Coq Au Vin

Red wine marinated chicken leg and thigh, pearl onions, baby carrots, lardons & button mushrooms served over buttered egg fettuccine

or

Tilapia du Pérou

Peruvian blue tilapia with roasted butternut squash, Brussels sprouts and red wine beet emulsion

or

Raviolis Aux Champignons

Porcini mushroom raviolis, shaved Brussels sprouts, roasted butternut squash, garlic and Aleppo pepper

or

Filet de Porc aux Airelles et aux Pommes

Pan roasted pork tenderloin, herbed spatzle, honey mustard sauce and cranberry apple chutney

◆ ***Grand Finale: A Perfect Ending*** ◆

Les Profiteroles

"Pate a choux" puffs filled with vanilla ice cream topped with chocolate sauce

or

Crème Brûlée

Vanilla bean custard with a caramelized sugar crust

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Lunch V

\$56 per person

◆ ***Pour Commencer: To Begin*** ◆

Salade Verte

Butter lettuce, fine herbs, shallots & Dijon mustard vinaigrette

or

Soupe a L'oignon Gratinée

Traditional onion soup with baked emmental cheese

◆ ***Les Plats: Entrées*** ◆

Coq Au Vin

Red wine marinated chicken leg and thigh, pearl onions, baby carrots, lardons & button mushrooms served over buttered egg fettuccine

or

Tilapia du Pérou

Peruvian blue tilapia with roasted butternut squash, Brussels sprouts and red wine beet emulsion

or

Filet de Porc aux Airelles et aux Pommes

Pan roasted pork tenderloin, herbed spatzle, honey mustard sauce and cranberry apple chutney

or

Raviolis aux Champignons

Porcini mushroom raviolis, shaved Brussels sprouts, roasted butternut squash, garlic and Aleppo pepper

or

Brasserie Steak

Grilled Skirt Steak served with bordelaise sauce, mashed potatoes & green beans

◆ ***Grand Finale: A Perfect Ending*** ◆

Crème Brûlée

Vanilla bean custard with a caramelized sugar crust

or

Tarte au Caramel et Chocolate Noir

Caramel and dark chocolate tart



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Dinner I

\$48 per person

(price includes coffee service with dessert)

◆ ***Pour Commencer: To Begin*** ◆

Salade Rive Gauche

Organic mixed greens, toy box tomatoes, fine herbs and sherry vinaigrette

or

Le Potage Grand-Mère

Soup of the Day

◆ ***Les Plats: Entrées*** ◆

Coq Au Vin

Red wine marinated chicken leg and thigh, pearl onions, baby carrots, lardons & button mushrooms served over buttered egg fettuccine

or

Tilapia du Pérou

Peruvian blue tilapia with roasted butternut squash, Brussels sprouts and red wine beet emulsion

or

Filet de Porc aux Airelles et aux Pommes

Pan roasted pork tenderloin, herbed spätzle, honey mustard sauce and cranberry apple chutney

or

Raviolis aux Champignons

Porcini mushroom raviolis, shaved Brussels sprouts, roasted butternut squash, garlic and Aleppo pepper

◆ ***Grand Finale: A Perfect Ending*** ◆

Les Profiteroles

Pate a choux puffs filled with vanilla ice cream topped with chocolate sauce

or

Crème Brûlée

Vanilla bean custard with a caramelized sugar crust

or

Tarte au Caramel et Chocolate Noir

Caramel and dark chocolate tarte



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Dinner II

\$58 per person

(price includes coffee service with dessert)

◆ ***Pour Commencer : To Begin*** ◆

Salade Verte

Butter lettuce, fine herbs, shallots & Dijon mustard vinaigrette

or

Soupe a L'oignon Gratinée

Traditional onion soup with baked emmental cheese

◆ ***Les Plats: Entrées*** ◆

Coq Au Vin

Red wine marinated chicken leg and thigh, pearl onions, baby carrots, lardons & button mushrooms served over buttered egg fettuccine

or

Tilapia du Pérou

Peruvian blue tilapia with roasted butternut squash, Brussels sprouts and red wine beet emulsion

or

Filet de Porc aux Airelles et aux Pommes

Pan roasted pork tenderloin, herbed spatzle, honey mustard sauce and cranberry apple chutney

or

Raviolis aux Champignons

Porcini mushroom raviolis, shaved Brussels sprouts, roasted butternut squash, garlic and Aleppo pepper

or

Brasserie Steak

Grilled Skirt Steak served with bordelaise sauce, mashed potatoes & green beans

◆ ***Grand Finale: A Perfect Ending*** ◆

Les Profiteroles

Pate a choux puffs filled with vanilla ice cream topped with chocolate sauce

or

Crème Brûlée

Vanilla bean custard with a caramelized sugar crust

or

Tarte au Caramel et Chocolate Noir

Caramel and dark chocolate tarte

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Dinner III

\$66 per person

(price includes coffee service with dessert)

◆ ***Pour Commencer: To Begin*** ◆

Soupe a L'oignon Gratinée

Traditional onion soup with baked emmental cheese

or

Salade d'Épinard

Baby spinach, pickled red onions, goat cheese, grapes, candied walnuts and roasted garlic honey mustard vinaigrette

or

Crevettes Provençales

Fisberman's Daughter Shrimp with garlic, lemon zest, olives, roasted tomatoes & Pernod garlic butter

◆ ***Les Plats: Entrées*** ◆

Saumon Ecosais Label Rouge

Pan roasted Loch Duart salmon, parsnip puree, orange carrot and star anise emulsion topped with parsnip chips

or

Filet de Porc aux Airelles et aux Pommes

Pan roasted pork tenderloin, herbed spatzle, honey mustard sauce and cranberry apple chutney

or

Raviolis aux Champignons

Porcini mushroom raviolis, shaved Brussels sprouts, roasted butternut squash, garlic and Aleppo pepper

or

Magret de Canard

Pan roasted duck breast, cranberry relish and frisée salad with candied kumquats

or

Entrecôte de Boeuf

10oz Grilled Ribeye steak with a Basque style spiced rub, mashed potatoes and topped with caramelized onions

◆ ***Grand Finale: A Perfect Ending*** ◆

Crème Brûlée

Vanilla bean custard with a caramelized sugar crust

or

Tarte au Caramel et Chocolate Noir

Caramel and dark chocolate tarte

or

Gâteau aux Pommes

Warm apple cake with apricot glaze and vanilla bean crème anglaise

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Dinner IV ~ \$76 per person

Must decide a minimum of 2 business days before event
(price includes coffee service with dessert)

◆ ***Pour Commencer: To Begin*** ◆

Salade d'Épinard

Baby spinach, pickled red onions, goat cheese, grapes, candied walnuts and roasted garlic honey mustard vinaigrette

AND

Crevettes Provençales

Fisherman's Daughter Shrimp with garlic, lemon zest, olives, roasted tomatoes & Pernod garlic butter

◆ ***Les Plats: Entrées*** ◆

Saumon Écossais Label Rouge

Pan roasted Loch Duart salmon, parsnip puree, orange carrot and star anise emulsion topped with parsnip chips

or

Filet de Porc aux Airelles et aux Pommes

Pan roasted pork tenderloin, herbed spätzle, honey mustard sauce and cranberry apple chutney

or

Jarret d'Agneau Provençale

Chablis wine braised lamb shank, creamy polenta, cipollini onions and exotic mushrooms

or

Magret de Canard

Pan roasted duck breast, cranberry relish and frisée salad with candied kumquats

or

Filet Mignon

Filet mignon with potato dauphinoise, sautéed spinach, and sauce Bordelaise

◆ ***Grand Finale: A Perfect Ending*** ◆

Gâteau aux Pommes

Warm apple cake with apricot glaze and vanilla bean crème anglaise

or

Crème Brûlée

Vanilla bean custard with a caramelized sugar crust


or

Tarte au Caramel et Chocolate Noir

Caramel and dark chocolate tarte

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Dinner V ~ \$90 per person

Must decide a minimum of 2 business days before event
(price includes coffee service with dessert)

◆ ***Pour Commencer: To Begin*** ◆

Choice of any salad off the menu

AND

Crevettes Provençales

Fisherman's Daughter Shrimp with garlic, lemon zest, olives, roasted tomatoes & Pernod garlic butter

AND

Raviolis aux Champignons Truffé

Porcini mushroom raviolis, exotic mushrooms, spinach, parmesan & black truffle

◆ ***Intermezzo*** ◆

Les Glaces et Sorbets

Duo of seasonal sorbets

◆ ***Les Plats: Entrées*** ◆

Filet Mignon au Bordelaise

Filet mignon with potato dauphinoise, sautéed spinach, and sauce Bordelaise

or

Queue de Homard

Lobster tail poached in drawn butter with seasonal risotto

§ Vegetarian option available upon request §

◆ ***Grand Finale: A Perfect Ending*** ◆

Crème Brûlée

Vanilla bean custard with a caramelized sugar crust

or

Tarte aux Poires

Burgundy poached pear tart with red wine reduction and cranberry crème Chantilly

or

Tarte au Caramel et Chocolate Noir

Caramel and dark chocolate tarte

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Kid's Menus

Kid's Menu I ~ \$12 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

Petit Kids Sundae

*vanilla ice cream, chocolate sauce,
whipped cream*

Kid's Menu II ~ \$16 Per Person

Pour Commencer...To Begin

Fruit Plate

assorted fruits

Les Plats...Entrées

Choice of:

Croquettes de Poulet

fried chicken tenders, pommes frites

or

Petit Cheeseburger

cheddar cheese, pommes frites

Grande Finale...A Perfect Ending

Petit Kids Sundae

*vanilla ice cream, chocolate sauce,
whipped cream*

Kid's Menu III ~ \$20 Per Person

Pour Commencer...To Begin

Fruit Plate *assorted fruits*

or

Petit Salade *organic greens, cherry tomatoes, sherry vinaigrette*

Les Plats...Entrées

Choice of:

Macaroni & Cheese *elbow pasta with cheddar cheese*

or

Croquettes de Poulet *fried chicken tenders, pommes frites*

or

Petit Cheeseburger *cheddar cheese, pommes frites*

or

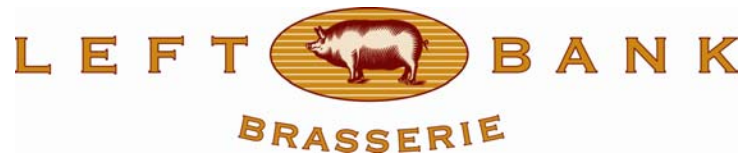
Saumon *salmon filet, fresh vegetables*

Grande Finale...A Perfect Ending

Petit Kids Sundae *vanilla ice cream, chocolate sauce, whipped cream*

or

Petit Kids Sorbet *duo of seasonal sorbet with a palmier cookie*



Les Desserts

Crème Brûlée

Vanilla bean custard with a caramelized sugar crust

Tarte au Caramel et Chocolate Noir

Caramel and dark chocolate tarte

Les Profiteroles

Pate a choux puffs filled with vanilla ice cream topped with chocolate sauce

Gâteau aux Pommes

Warm Apple cake with vanilla bean crème anglaise

Tarte aux Citron

Lemon tart with a raspberry coulis drizzle

Duo de Sorbets

Duo of seasonal sorbet with a palmier cookie

Café Liégeois

Vanilla bean ice cream, crème Chantilly, chocolate sauce & a shot of espresso

Le Cheese-Cake à la Citrouille

Pumpkin cheesecake with a graham cracker crumb crust

Tarte aux Poires

Burgundy poached pear tart with red wine reduction and cranberry crème Chantilly



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Wine, Beer & Private Bar List

CHAMPAGNE & SPARKILING By The BOTTLE

301 Schramsberg Blanc de Blancs, 2006 (375ml)	35.
303 Jean Vesselle Rose de Saignée Brut, Bouzy NV (375ml)	56.
304 Veuve Clicquot Yellow Label NV (375ml)	59.
302 Nicolas Feuillatte Brut Blue Label NV	84.
305 Pol Roger Brut NV	96.
300 J Vineyards Brut Cuvee NV	56.
306 Monthuys Père & Fils, Brut, Reserve NV	70.
307 Louis Bouillot, Blanc de Noir, "Perle de Nuits", Bourgogne, France NV	46.
308 Roederer Estate Brut, Anderson Valley NV	52.

BIÈRES By The BOTTLE 6.00

Ballast Point, Yellowtail Ale

Lagunitas, IPA

Duvel, Golden Ale

Sierra Nevada, Pale Ale

Guinness

Krononbourg

Amstel Light, Lager

Anchor Steam, Amber Ale

Gordon Biersch, Seasonal

Thomas Brau, Paulaner (Non-Alcoholic) 5.50

Chimay, Grand Reserve 9.50

WHITE WINES - Vins Blanc

UNDER 40

150 Bordeaux Blanc Chateau Reynier, Entre-Deux-Mer 2009	39.
137 Pinot Grigio Swanson, Napa Valley 2009	39.
152 Sauvignon Blanc Voss Vineyards, Napa Valley 2009	33.
102 Sauvignon Blanc/ Chardonnay Cheverny Domaine du Salvard 2010	34.



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WHITE WINES - Vins Blanc (continued)

160 Sauvignon Blanc Frogs Leap, Napa Valley 2010	38.
136 Sauvignon Blanc Kunde, "Magnolia Lane," Sonoma 2009	29.
121 White Blend Château de Montfaucon, 'Comtesse Madeleine', Côtes du Rhône 2010	39.
112 White Blend Château La Commanderie de Queyret, Bordeaux 2009	29.
324 Viognier Miner, 'Simpson Vineyard,' Napa Valley 2009	32.
138 Viognier Château L'Ermitage, Costieres de Nîmes, France 2010	28.
140 Chardonnay Domaine Perraud, Macon-Villages, 'Vieilles Vignes' 2010	37.
162 Chardonnay Artesa, Carneros 2010	38.
161 Chardonnay La Crema, Sonoma Coast 2009	39.
134 Riesling Thomas Fogarty, 'Skyline', Monterey 2010	28.

UNDER 50

101 Chenin Blanc Francois Chindaine, Mont-Louis-Sur-Loire 2009	48.
123 Sauvignon Blanc Jean-Max Roger, Pouilly-Fume 2007	48.
135 Sauvignon Blanc Domain Tremblay, Quincy, Loire Valley 2010	42.
104 Sauvignon Blanc Cliff Lede, Napa Valley 2010	44.
311 Sauvignon Blanc Cakebread, Napa Valley 2010	43.
143 Viognier Domaine Des 2 Mondes, 'Saints and Sinners', Santa Barbara County 2007	45.
163 Chardonnay Evening Land, Arroyo Grande Valley 2010	45.
132 Chardonnay Arrowwood, Sonoma County 2009	48.
114 Chardonnay Trefethan, Oak Knoll District of Napa Valley 2009	48.
139 Chardonnay Newton Red Label, Sonoma Napa 2009	44.
164 Riesling, J.L. Wolf, Pfalz 2010	40.
141 Riesling Léon Beyer, Alsace 2007	44.

PLUS 50

124 Chenin Blanc Domaine Bouillion D'Orleans 2007	54.
120 Sauvignon Blanc Domaine Vacheron, Sancerre 2010	58.
111 Viognier Cave-de-Chante-Perdix, Condrieu 2009	76.
122 Chardonnay Barraud, Pouilly-Fuisse 2009	76.
133 Chardonnay ZD, Napa Valley 2009	54.
113 Chardonnay Varner, 'Bee Block', Santa Cruz Mountain 2008	69.
154 Chardonnay Kistler, 'Les Noisetiers', Sonoma Coast 2009	82.
103 Chardonnay Gérard Tremblay, Chablis 1 ^{er} Cru, Burgundy 2007	58.
315 Chardonnay Domaine Barraud, 'Les Pommards,' Saint-Véran, Burgundy 2009	55.
316 Chardonnay Yves Boyers-Martenot, 'En l'Ormeau', Meursault, Bergundy 2009	96.
317 Chardonnay Domaine Bouard-Bonnefoy, 1 ^{er} Cru 'Les Chènevottes' Burgundy 2009	122.
310 Chardonnay Domaine Vincent Dureuil-Janthial, Premier Cru, Burgundy 2008	128.



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RED WINES - Vins Rouges

UNDER 40

200 Beaujolais, Château du Chatelard, Cuvée Les Vieilles Vignes 2009	35.
290 Cotes du Rhone Château de Montfaucon 2009	34.
284 Syrah Domaine de Labrathe, Gaillac 2008	28.
233 Syrah Sandler Wine Co., Connell Vineyard, Bennett Valley 2008	35.
319 Merlot Twenty Rows, Napa Valley 2009	39.
252 Cabernet/Merlot Blend Domaine de Triennes Provence 2007	38.
313 Cabernet Franc DeRose, Cienega Valley 2007	38.
273 Zinfandel Storrs, Central Coast 2008	37.

UNDER 50

250 Pinot Noir Kenneth Volk, Santa Maria Valley 2007	48.
204 Pinot Noir Canihan Family Cellars, Sonoma Coast 2006	47.
282 Pinot Noir Thomas Fogarty, Santa Cruz Mountains 2008	42.
223 Pinot Noir Sean Minor, Napa Valley 2009	46.
316 Pinot Noir A Côté, 'La Fenêtre' Central Coast 2009	46.
315 Pinot Noir Burgundy Frederic Magnien 2009	42.
264 Bordeaux Château de Malleret, Haut-Medoc 2006	49.
321 Bordeaux Château Saint Andre Corbin, St Emillion, Bordeaux 2007	45.
272 Bordeaux Petit Manou, Medoc 2007	48.
318 Grenach/Syrah/Mouvedre Clef des Murailles, Vacqueyras, Rhone, France 2007	42.
234 Petite Syrah Enkidu, Sonoma, Lake & Napa Counties 2007	45.
281 Merlot Swanson, Napa Valley 2007	48.
230 Cabernet Franc Marc Brandif, Chinon 2009	45.
320 Cabernet Sauvignon Textbook Vineyards, "Fin de Journee," Napa Valley 2009	50.
317 Zinfandel Hendry, 'HRW' Napa Valley 2008	48.

PLUS 50

221 Pinot Noir Bachelet-Monnot, Maranges 1 ^{er} Cru 2008	69.
263 Pinot Noir Domaine de la Poulette, Cote de Nuits-Villages 2005	51.
241 Pinot Noir Domaine Berthelemot, Beaune 1 ^{er} Cru, Burgundy 2009	88.
210 Pinot Noir Varner, 'Neely Hidden Block', Santa Cruz Mountains 2008	69.
271 Pinot Noir Exuberance, Sonoma Coast 2008	78.
240 Pinot Noir Loring Wine Company, 'Rosella's Vineyard'. Santa Lucia Highlands 2010	70.
220 Pinot Noir Evening Land, 'The Tempest Vinyard', Santa Rita Hills 2009	85.
312 Negrette DeRose, Cienega Valley 2007	52.
212 Tempranillo Eric Ross, Lodi 2010	55.



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RED WINES - Vins Rouges (continued)

262 Rhone Blend Clos du Mont-Olivet, Châteauneuf-du-Pape, Rhône 2009	67.
280 Merlot Trefethan, Oak Knoll District, Napa Valley 2006	65.
314 Merlot Jarvis, Napa Valley 2006	105.
283 Cabernet/Merlot Dry Creek Vineyards, 'The Mariner', Dry Creek Valley 2006	84.
202 Cabernet Sauvignon A. Rafanelli Dry Creek Valley 2008	79.
242 Cabernet Sauvignon Sequoia Grove, Rutherford 2007	64.
201 Cabernet Sauvignon Whitehall Lane, Napa 2007	66.
232 Cabernet Sauvignon Silver Oak, Alexander Valley 2006	109.
291 Cabernet Sauvignon Kathryn Kennedy 'Small Lot', Santa Cruz Mountains 2007	59.
213 Zinfandel Ridge Vineyards, Paso Robles 2009	58.
293 Zinfandel A. Rafanelli, Dry Creek Valley 2009	64.

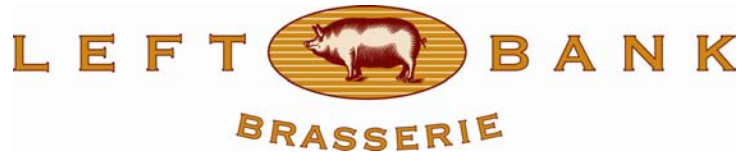
PRIVATE BAR LIQUOR OPTIONS

	Call	Premium	Top Shelf
Vodka	Absolut	Stoli	Ketel One
Gin	Beefeater	Tanqueray	Bombay Sapphire
Rum	Myers Light	Bacardi Silver	10 Cane
Whiskey	Jack Daniels	Makers Mark	Knob Creek
Tequila	Sauza	Milagro	Patron Silver
Scotch	Johnny Walker Red	Chivas Regal	Balvenie 12
Brandy	Korbel	Hennessy VS	Courvoisier VSOP

...We are also more than happy to accommodate any special requests you may desire to fill up your bar with!



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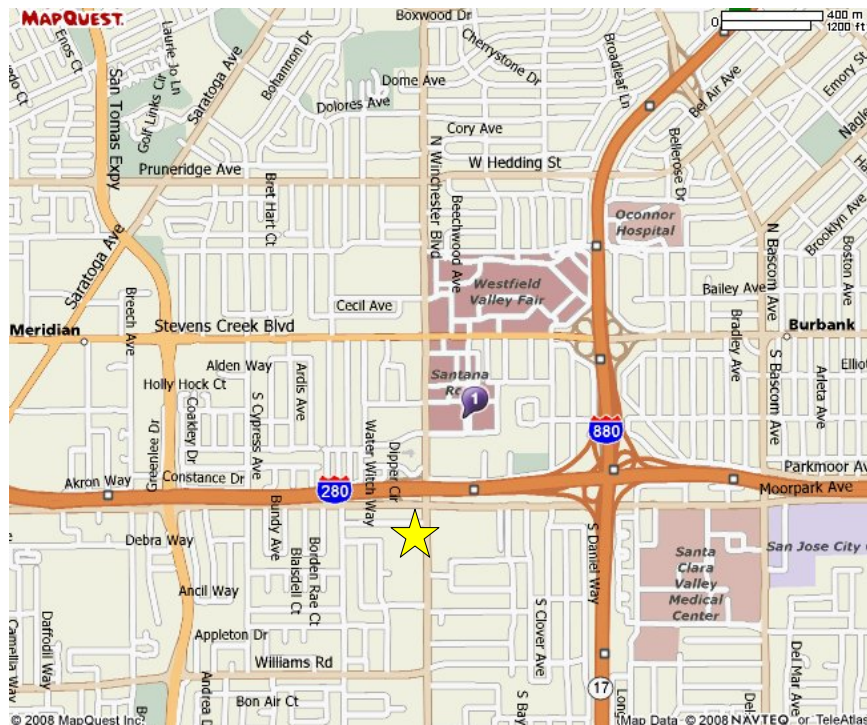
Directions to Left Bank at Santana Row

377 Santana Row, San Jose, CA 95128

(408) 984-3500

From San Francisco Airport: Take 101 South to 85 South towards Cupertino/Santa Cruz. From 85 take 280 South towards San Jose. Exit Campbell/Winchester Blvd. Turn left onto Moorpark Ave. Turn left onto South Winchester.

From Oakland Airport: Take 880 South towards San Jose. Take Stevens Creek Blvd exit towards West San Carlos St. Merge onto Stevens Creek Blvd. Turn left onto South Winchester Blvd. From San Jose Airport: Take 880 South towards Los Gatos/Santa Cruz. Take Stevens Creek Blvd exit towards West San Carlos St. Merge onto Stevens Creek Blvd. Turn left onto South Winchester Blvd.



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PRIVATE DINING CONTRACT AND POLICIES

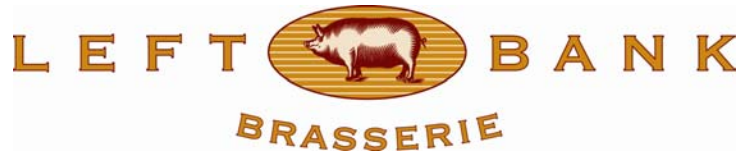
In order better to serve our customers, we request that you carefully review the following policies and contract terms. Left Bank's receipt of this contract, executed by you, will confirm your reservation, on the terms set forth.

- 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 8.25% and a 20% service charge. An additional \$100 labor fee will be added to parties of 20 or more guests. A \$100 charge will be added for a private bar setup and dedicated bartender.
- Corkage Charge; Cake-Cutting Fee; Other.** A corkage charge in the amount of \$15.00 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.

Signature of Authorized Agent for Reserving Party _____ Date _____



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Name of Reservation: What **reservation name** will **your guests** ask for when they check-in at the host desk?

Date of Event _____ Arrival Time of Guests _____ Arrival Time of Host(s) _____

Contact Person _____

On-site Contact Person _____

Telephone Number _____ Fax Number _____

Cell or Best Number to be reached on day of the event _____

Email Address _____

Address (street, city, state & zip) _____

Room/Space Desired (Salle de Famille, Salle des Amis, Le Cirque, etc.) _____

Estimated # of Guests (Required) _____ (please confirm the **guaranteed** number of guests by phone call or email

48 hours prior to the event or the guarantee will be set as the original estimate above - see paragraph 7)

Food and Beverage Minimum (Required) _____

Menu Selection *(can be TBD)* _____

Wine Selection *(can be TBD)* _____

Water Preference - Sparkling: Saint-Geron (\$7.75/btl) Still: Acqua Panna (\$7.75/btl) Filtered Tap

Room Configuration *(can be TBD)* _____

Additional Needs in Room (ex. gift table or registration table) _____

Greeting at Top of Customized Menu (if any) _____



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Event Enhancements:

Hors d'oeuvres (*pricing TBD*) _____

Private Bar and Bartender (*\$100 fee*) _____

Champagne Toast (*pricing TBD*) _____

Floral Arrangement(s) (*pricing TBD*) _____

Specialty Cookies or Cake Pops (*pricing TBD*) _____

Balloons (*pricing TBD*) _____

Specialty Linens (*pricing TBD*) _____

Bud Vases (*pricing TBD*) _____

Candles & Votives (*pricing TBD*) _____

Chargers (*pricing TBD*) _____

Audio Visual Equipment: Screen (*\$50 fee*) _____ Projector (*\$100 fee*) _____ Other A/V (*pricing TBD*) _____

Special Requests _____

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

Expiration Date (Required) _____ **Charge to this credit card: ~Yes~ ~No~**

Signature of Authorized Agent for Reserving Party _____ **Date** _____

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