



Bonne Année!

New Year's Eve

4 COURSE PRIX FIXE 68.00

excludes beverage, tax, and gratuity
all items also available à la carte
reduced regular menu also available

AMUSE BOUCHE

CREAMY ROASTED BUTTERNUT SQUASH SOUP 15

Dungeness crab meat, caviar beurre fondue

APPETIZER

SMOKED TROUT SALAD 16

Oya Organic pickled vegetables, artisan mixed greens,
white balsamic blood orange vinaigrette

or

ROASTED ARTICHOKE AND RICOTTA RAVIOLI 14

roasted piquillo peppers, fines herbs

MAIN COURSE

MAINE LOBSTER CARNAROLI RISOTTO 32

exotic mushrooms, leeks, roasted butternut squash, lobster bisque

or

PAN ROASTED 6 OZ CENTER CUT FILET MIGNON 32

potato gratin, glazed baby carrots, green beans, bone marrow Bordelaise

DESSERT

GÂTEAU OPÉRA 11

almond joconde cake soaked with coffee syrup,
layered with chocolate ganache and coffee buttercream, gold leaf

Visit leftbank.com to make your reservation, or call 408.984.3500.

Last seating at 11 PM.