

GENERAL MANAGER  
Frank Caiazzo

# LEFT BANK

## Brasserie

EXECUTIVE CHEF  
Fabrice Marcon  
Master Chef of France

### French to Table

Shopping at the Farmer's Market is a ritual in France.  
Look for Chef Fabrice or his sous chefs Thursdays at the Marin Farmer's Market  
(temporarily located at Northgate Mall in San Rafael).

✦ SOUPE DU JOUR 9  
Chef's seasonal selection

✦ DUNGENESS CRAB SALAD 12  
beets, endive, orange, tarragon

LA QUENELLE 14  
baked seafood dumpling, lobster sauce

JOUES DE PORC BRAISÉES 24  
red wine braised pork cheeks,  
red cabbage confit, apples, caraway

PLAT DE SAISON AQ  
seasonal addition

LA MARÉE AQ  
market fish

### Dinner Prix Fixe 36

✦ select 3 courses from indicated menu items (or 2 courses with glass of select wines)

#### Appetizers

✦ PLATEAU DE FROMAGE ET CHARCUTERIE ✦  
ask about our selection of local and artisanal cheeses,  
housemade rustic country pâté, chicken liver truffle mousse,  
or duck and pork confit  
✦ one/7 two/14 three/17 four/20

LES HUÎTRES\* ea/3  
raw oysters on the half shell, mignonette, horseradish, cocktail sauce

ESCARGOTS 12  
slow baked with Pernod garlic butter

STEAK TARTARE\* 14  
raw chopped natural beef, capers, shallots, Dijon mustard dressing, quail egg

MONTEREY BAY FRIED CALAMARI 15  
whole grain mustard vinaigrette

FONDUE AUX FROMAGES 11  
melted brie, blue, and goat cheese, Madeira wine  
- add vegetables for dipping (3.50)

TARTE FLAMBÉE 14  
choose from classic, smoked salmon, or vegetarian

SOUPE A L'OIGNON GRATINÉE 9  
baked baguette with Emmenthal cheese

MOULES FLORENTINE half pound/12 one pound/16  
steamed mussels, spinach, white wine,  
Pernod garlic butter, shallots

#### Salads

SALADE LYONNAISE 11  
Scarborough Farms frisée, warm poached egg,  
bacon, garlic croutons, Dijon mustard vinaigrette

✦ SALADE VERTE 10  
fines herbs, shallots, Dijon mustard vinaigrette

✦ SALADE D'ÉPINARD 9  
spinach salad, roasted red beets, crumbled goat cheese, raspberry vinaigrette

✦ SALADE RIVE GAUCHE 9  
chopped salad, apples, candied walnuts, bleu d'Auvergne, honey Dijon vinaigrette

SALADE NIÇOISE\* 16  
seared rare Ahi tuna, green beans, capers, olives, tomatoes,  
fingerling potatoes, hard-boiled egg, avocado, shallots,  
tapenade, anchovy, roasted red bell peppers

#### Sandwiches

BURGER AMÉRICAIN 13  
1/2 pound grass fed beef, French fries  
- ADD bacon, avocado, grilled red onions, sautéed mushrooms,  
Emmenthal, cheddar, or Fourme d'Ambert (each 1.00)

LE SANDWICH AU POULET 13  
natural chicken breast, brie, apple chutney,  
Dijon balsamic reduction

#### Les Plats

✦ TRUITE GRENOBLOISE 22  
pan seared rainbow trout, baby spinach,  
brown butter, capers, parsley, lemon

✦ POULET RÔTI 23  
roasted Rocky Jr. natural chicken, whipped Yukon Gold potatoes,  
market greens, jus de poulet

✦ SAUMON ÉCOSSAIS 25  
Loch Duart salmon, broccolini, sauce Bercy

CANARD A L'ORANGE 25  
roasted natural duck breast, red Camargue rice,  
market greens, orange gastrique

✦ STEAK FRITES 26  
8 oz natural skirt steak, French fries, includes choice of  
Bordelaise, Roquefort butter, or au poivre sauce  
- additional sauce (each 1.50)

L'ENTRECÔTE CAFÉ DE PARIS 34  
12 oz grilled Allen Brothers Angus rib eye, herb butter,  
Provençale tomato, French fries

#### Side Dishes

FRENCH FRIES 6

GREEN BEANS 6  
sautéed shallots

SAUTÉED EARTHBOUND ORGANIC BROCCOLINI 6  
extra virgin olive oil, sea salt

WHIPPED YUKON GOLD POTATOES 6

BABY SPINACH 6  
roasted garlic

#### Desserts

Save Room for one of our Favorite Sweets

TARTE DES DEMOISELLES TATIN 8  
upside-down caramelized market apple tart, crème fraîche

✦ TARTE AU CITRON 8  
lemon custard tart, meringue, raspberry sauce

LES PROFITEROLES 8  
cream puffs, artisan vanilla ice cream, dark chocolate sauce

✦ CRÈME BRÛLÉE 8  
vanilla bean custard

✦ CHOCOLAT FONDANT 8  
warm chocolate cake, Gianduja sauce, artisan vanilla ice cream