

LEFT BANK

Brasserie

GENERAL MANAGER
Jennifer Hancox

EXECUTIVE CHEF
Brandy Monsada

French to Table

Shopping at the Farmer's Market is a ritual in France.

Look for Chef Brandy or his sous chefs Sundays at the downtown Menlo Park Farmer's Market (*located behind the restaurant*).

<p>✦ SOUPE DU JOUR 9 Chef's seasonal selection</p>	<p>WILD SPANISH OCTOPUS CONFIT 14 Brussels sprouts, butter beans, citrus vinaigrette</p>	<p>PLAT DE SAISON AQ seasonal addition</p>
<p>DUNGENESS CRAB SALAD 12 crème fraîche, citrus, Wiley Farms Bloomsdale spinach</p>	<p>SALADE DE BETTERAVES 12 tri colored Happy Boy Farms beets pickled in sherry vinaigrette, Laura Chenel herb goat cheese</p>	<p>LA MARÉE AQ market fish</p>

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 galantine with pistachio
served with seasonal fruit and grilled baguette
✦ one/7 two/14 three/17 four/20

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

LES HUÎTRES* ea/3
raw oysters on the half shell,
tarragon mignonette, horseradish

STEAK TARTARE* 14
raw chopped natural beef, capers, shallots

CHEESE FONDUE 11
melted brie, blue, and goat cheese, Madeira wine

CALAMARI FRIT 15
fried calamari, fennel, crispy onions,
spicy harissa aioli

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

MOULES FRITES half pound/14 one pound/18
steamed mussels, shallots, white wine,
Pernod garlic butter, spinach, French fries

Salads

SALADE LYONNAISE 11
sautéed lardons, croutons, baby frisée,
warm poached egg

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

✦ SALADE D'ÉPINARD 9
Wiley Farms baby spinach, Tulare County Satsuma mandarins,
bleu d'Auvergne, candied walnuts

SALADE NIÇOISE* 16
seared rare Ahi tuna, green beans, fingerling potatoes, radishes,
avocado, olive tapenade, anchovy, hard-boiled egg

Sandwiches

LE BURGER AMÉRICAIN 13
natural beef, French fries
~ ADD Emmenthal, cheddar, blue, avocado,
bacon, or sunny side up egg (1.00/ea)
~ ADD sautéed mushrooms (2.25)

ROCKY JR CHICKEN SANDWICH 13
tomato and olive tapenade, brie, basil, aioli, French fries

Les Plats

✦ TRUITE AMANDINE 22
rainbow trout, baby spinach, brown butter, roasted almonds

✦ POULET GRAND MÈRE 22
Rocky Jr. natural roasted half chicken,
artisan mixed greens, French fries, chicken jus

LOCH DUART SALMON 27
butternut squash purée, Oya Organic baby kale,
Riesling beurre blanc

JARRET DE PORC 24
braised pork shank, red cabbage marmalade, spaetzle

✦ CANARD AUX MANDARINES 25
crispy seared duck breast, macerated mandarins, black rice

✦ STEAK FRITES 26
8 oz Creekstone Farms natural skirt steak, French fries
includes choice of Bordelaise, Béarnaise, or peppercorn sauce
~ additional sauce (each 1.50)

ENTRECÔTE AU POIVRE 34
10 oz grilled Allen Brothers Angus rib eye,
green peppercorn sauce, roasted marble potatoes

Side Dishes

FRENCH FRIES 6

BABY SPINACH 6
roasted garlic

CABRILLO FARMS BRUSSELS SPROUTS 6
smoked bacon, sherry vinaigrette

ROASTED MARBLE POTATOES 6
Chermoula butter, fines herbs

OYA ORGANIC KALE 6
currants

Desserts

Save Room for one of our Favorite Sweets

ALMOND CAKE WITH ROASTED APPLES 8
crème Anglaise

✦ OYA ORGANIC PUMPKIN AND HONEY CHEESECAKE 8
Graham cracker crust, whipped cream

✦ CHOCOLATE MOUSSE 8
Cordillera semi-dark chocolate, Grand Marnier macerated strawberries

LES PROFITEROLES 8
warm chocolate sauce, vanilla ice cream

✦ CRÈME BRÛLÉE DU JOUR 8
traditional rich custard, caramelized sugar