

# LEFT BANK

## Brasserie

GENERAL MANAGER  
Corey Halcomb

EXECUTIVE CHEF  
David Bastide

### French to Table

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

Look for Chef David or his sous chefs Sundays at the Farmer's Market (*located in downtown Mountain View*).

<p>✦ SOUPE DU JOUR 9 Chef's seasonal selection</p> <p>SALADE DE BETTERAVES 11 roasted beets, artisan mixed greens, goat cheese, caramelized walnuts, pomegranate orange vinaigrette</p>	<p>DUNGENESS CRAB SALAD 16 arugula, cucumber, tomato, passion fruit and white balsamic vinaigrette</p> <p>DUCK CONFIT SALAD 14 baby frisée, orange, pickled red onion, cranberry sherry vinaigrette</p>	<p>PLAT DE SAISON AQ seasonal addition</p> <p>LA MARÉE AQ market fish</p>
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### Dinner Prix Fixe 36

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

#### Appetizers

<p>✦ PLATEAU DE FROMAGE ET CHARCUTERIE ✦ selection of local and artisanal cheeses, housemade country pâté, or chicken liver truffle mousse, seasonal fruit, grilled baguette ✦ one/8 two/14 three/18</p> <p>LES HUÎTRES* raw oysters on the half shell, tarragon mignonette, horseradish</p> <p>COEUR DE CANARD pan roasted duck hearts, fingerling potatoes, button mushrooms, garlic, parsley</p> <p>STEAK TARTARE* raw chopped natural beef, capers, shallots</p> <p>FONDUE AUX FROMAGES melted brie, blue, and goat cheese, Madeira wine</p> <p>TARTE FLAMBÉE choose from classic, smoked salmon, or vegetarian</p> <p>MONTEREY BAY FRIED CALAMARI whole grain mustard vinaigrette</p> <p>ESCARGOTS lemon Pernod garlic butter</p> <p>SOUPE A L'OIGNON GRATINÉE baked baguette with Emmenthal cheese</p> <p>MOULES FLORENTINE steamed mussels, shallots, Pernod garlic butter, white wine, spinach</p>	<p>ea/3</p> <p>14</p> <p>14</p> <p>11</p> <p>14</p> <p>15</p> <p>14</p> <p>9</p> <p>half pound/12 one pound/16</p>
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#### Salads

<p>SALADE LYONNAISE sautéed lardons, croutons, baby frisée, warm poached egg</p> <p>✦ SALADE VERTE fines herbs, shallots, Dijon mustard vinaigrette</p> <p>✦ SALADE D'ÉPINARD Muzzi Family Farms baby spinach, seedless grapes, pickled red onion, goat cheese, roasted garlic and honey mustard vinaigrette</p> <p>SALADE NIÇOISE* seared rare Ahi tuna, green beans, fingerling potatoes, avocado, olive tapenade, anchovy, hard-boiled egg</p>	<p>11</p> <p>10</p> <p>9</p> <p>16</p>
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#### Les Plats

<p>LE BURGER AMÉRICAIN natural beef, French fries ~ ADD Emmenthal, cheddar, blue, avocado, bacon, or sunny side up egg (1.00/ea) ~ ADD sautéed mushrooms (2.25) or maple braised pork belly (5.00)</p> <p>✦ ROASTED PORK TENDERLOIN AU POIVRE garlic broccolini, brandy green peppercorn sauce</p> <p>✦ HOUSEMADE SAUSAGES garlic and pork sausages, roasted Brussels sprouts, shallots, mustard crème fraîche</p> <p>LOCH DUART SALMON Oya Organic roasted butternut squash, Brussels sprouts petals, vanilla saffron beurre blanc</p> <p>MAPLE LEAF DUCK BREAST pan roasted duck breast, wild rice medley, orange segments, cranberry Cointreau sauce</p> <p>RED WINE BRAISED LAMB SHANK creamy Parmesan polenta, Oya Organic Swiss chard, oven dried tomatoes</p> <p>TTORRO AU CHORIZO Pacific cod, mussels, head-on prawns, bay scallops, housemade chorizo, spicy smoky tomato broth</p> <p>✦ PAN SEARED TROUT brown butter, roasted almonds, green beans</p> <p>✦ POULET RÔTI Rocky Jr. natural roasted half chicken, French fries, mixed green salad, jus de poulet</p> <p>✦ STEAK FRITES 8 oz natural skirt steak, French fries, includes choice of Bordelaise, green peppercorn sauce, or Roquefort butter ~ additional sauce (each 1.50)</p> <p>ENTRECÔTE BORDELAISE grilled 10 oz Certified Angus Beef rib eye, truffle Yukon Gold potato purée, Bordelaise, green beans</p>	<p>13</p> <p>24</p> <p>22</p> <p>27</p> <p>26</p> <p>25</p> <p>28</p> <p>22</p> <p>23</p> <p>26</p> <p>34</p>
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#### Side Dishes

<p>FRENCH FRIES</p> <p>BROCCOLINI roasted garlic</p> <p>GREEN BEANS sautéed shallots</p> <p>BRUSSELS SPROUTS shallots, bacon</p> <p>ROASTED CAULIFLOWER Vadouvan curry</p>	<p>6</p> <p>6</p> <p>6</p> <p>6</p> <p>6</p>
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#### Desserts

Save Room for one of our Favorite Sweets ✦

<p>PUMPKIN CHEESECAKE caramel sauce</p> <p>ALMOND APPLE CAKE vanilla crème Anglaise</p>	<p>8</p> <p>8</p>	<p>LES PROFITEROLES three choux pastry filled with vanilla ice cream, warm chocolate sauce</p> <p>CRÈME BRÛLÉE rich vanilla bean custard, caramelized sugar</p> <p>CHOCOLAT FONDANT dark chocolate molten cake, passion fruit crème Chantilly, raspberry purée, fresh raspberries</p>	<p>8</p> <p>8</p> <p>8</p>
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