

# LEFT BANK

## Brasserie

GENERAL MANAGER  
Frank Caiazza

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).

<p>✦ SOUPE DU JOUR 9 Chef's seasonal selection</p>	<p>LA QUENELLE 14 baked seafood dumpling, lobster sauce</p>	<p>PLAT DE SAISON AQ seasonal addition</p>
<p>DUNGENESS CRAB SALAD 19 beets, endive, orange, tarragon</p>	<p>SALADE DE SAUMON 16 Loch Duart salmon, butter lettuce, market apples, cucumber, lemon, dill, radishes</p>	<p>LA MARÉE AQ market fish</p>

### Dejeuner Express 20

✦ select 2 courses from indicated menu items, includes non-alcoholic beverage

#### 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)	
SOUPE A L'OIGNON GRATINÉE	9
baked baguette with Emmenthal cheese	
TARTE FLAMBÉE	14
choose from classic, smoked salmon, or vegetarian	
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
finest herbs, shallots, Dijon mustard vinaigrette	
SALADE RIVE GAUCHE AU POULET	14
winter chicory salad, grilled chicken, Fourme d'Ambert, candied walnuts, honey mustard 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	
✦ SALADE D'ÉPINARD	9
spinach salad, roasted red beets, crumbled goat cheese, raspberry vinaigrette	

#### 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)	
✦ CROQUE MONSIEUR	12
jambon de Paris, Emmenthal, Béchamel sauce, white pain de mie bread, market greens ~ "Croque Madame" with sunny side up egg (ADD 1.00)	
SANDWICH AU THON*	14
Ahi tuna BLT, bacon, lettuce, tomato, wasabi aioli, avocado, toasted multigrain bread	
SANDWICH D'AGNEAU	14
sliced herb scented natural leg of lamb, basil, roasted red peppers, aioli, arugula salad ~ ADD black olive tapenade (1.00)	
✦ LE SANDWICH AU POULET	13
natural chicken breast, brie, apple chutney, Dijon balsamic reduction	

#### Les Plats

✦ L'OMELETTE AUX CHAMPIGNONS	12
Glaum Ranch eggs, crimini mushrooms, spinach	
TRUITE GRENOBLOISE	22
pan seared rainbow trout, baby spinach, brown butter, capers, parsley, lemon	
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	LES PROFITEROLES	8
upside-down caramelized market apple tart, crème fraîche		cream puffs, artisan vanilla ice cream, dark chocolate sauce	
TARTE AU CITRON	8	CRÈME BRÛLÉE	8
lemon custard tart, meringue, raspberry sauce		vanilla bean custard	
		CHOCOLAT FONDANT	8
		warm chocolate cake, Gianduja sauce, artisan vanilla ice cream	