

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	LA QUENELLE 14 baked seafood dumpling, lobster sauce	PLAT DE SAISON AQ seasonal addition
DUNGENESS CRAB SALAD 19 beets, endive, orange, tarragon	CIVET DE PORC AU VIN ROUGE 24 red wine braised pork shoulder, bacon, pearl onions, mushrooms	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* raw oysters on the half shell, mignonette, horseradish, cocktail sauce	ea/3
ESCARGOTS slow baked with Pernod garlic butter	12
STEAK TARTARE* raw chopped natural beef, capers, shallots, Dijon mustard dressing, quail egg	14
MONTEREY BAY FRIED CALAMARI whole grain mustard vinaigrette	15
FONDUE AUX FROMAGES melted brie, blue, and goat cheese, Madeira wine - add vegetables for dipping (3.50)	11
TARTE FLAMBÉE choose from classic, smoked salmon, or vegetarian	14
SOUPE A L'OIGNON GRATINÉE baked baguette with Emmenthal cheese	9
MOULES FLORENTINE steamed mussels, spinach, white wine, Pernod garlic butter, shallots	half pound/12 one pound/16

Salads

SALADE LYONNAISE Scarborough Farms frisée, warm poached egg, bacon, garlic croutons, Dijon mustard vinaigrette	11
✿ SALADE VERTE fines herbs, shallots, Dijon mustard vinaigrette	10
✿ SALADE D'ÉPINARD spinach salad, roasted red beets, crumbled goat cheese, raspberry vinaigrette	9
✿ SALADE RIVE GAUCHE chopped salad, apples, candied walnuts, bleu d'Auvergne, honey Dijon vinaigrette	9
SALADE NIÇOISE* seared rare Ahi tuna, green beans, capers, olives, tomatoes, fingerling potatoes, hard-boiled egg, avocado, shallots, tapenade, anchovy, roasted red bell peppers	16

Sandwiches

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

Les Plats

✿ TRUITE GRENOBLOISE pan seared rainbow trout, baby spinach, brown butter, capers, parsley, lemon	22
✿ POULET RÔTI roasted Rocky Jr. natural chicken, whipped Yukon Gold potatoes, market greens, jus de poulet	23
✿ SAUMON ÉCOSSAIS Loch Duart salmon, broccolini, sauce Bercy	25
CANARD A L'ORANGE roasted natural duck breast, red Camargue rice, market greens, orange gastrique	25
✿ STEAK FRITES 8 oz natural skirt steak, French fries, includes choice of Bordelaise, Roquefort butter, or au poivre sauce - additional sauce (each 1.50)	26
L'ENTRECÔTE CAFÉ DE PARIS 12 oz grilled Allen Brothers Angus rib eye, herb butter, Provençale tomato, French fries	34

Side Dishes

FRENCH FRIES	6
GREEN BEANS sautéed shallots	6
SAUTÉED EARTHBOUND ORGANIC BROCCOLINI extra virgin olive oil, sea salt	6
WHIPPED YUKON GOLD POTATOES	6
BABY SPINACH roasted garlic	6

Desserts

Save Room for one of our Favorite Sweets

TARTE DES DEMOISELLES TATIN upside-down caramelized market apple tart, crème fraîche	8	LES PROFITEROLES cream puffs, artisan vanilla ice cream, dark chocolate sauce	8
✿ TARTE AU CITRON lemon custard tart, meringue, raspberry sauce	8	✿ CRÈME BRÛLÉE vanilla bean custard	8
		✿ CHOCOLAT FONDANT warm chocolate cake, Gianduja sauce, artisan vanilla ice cream	8

*served raw; consuming raw or undercooked food or eggs may increase your risk of food borne illness (state mandated statement)

01.27.17 LK