

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>DUNGENESS CRAB SALAD 16 arugula, cucumber, tomato, passion fruit and white balsamic vinaigrette</p>	<p>PLAT DE SAISON AQ seasonal addition</p>
<p>SALADE DE BETTERAVES 11 roasted beets, artisan mixed greens, goat cheese, caramelized walnuts, pomegranate orange vinaigrette</p>	<p>POITRINE DE PORC 14 24 hour braised pork belly, Napa cabbage, kumquats</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

<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>	ea/3
<p>COEUR DE CANARD pan roasted duck hearts, fingerling potatoes, button mushrooms, garlic, parsley</p>	14
<p>STEAK TARTARE* raw chopped natural beef, capers, shallots</p>	14
<p>FONDUE AUX FROMAGES melted brie, blue, and goat cheese, Madeira wine</p>	11
<p>TARTE FLAMBÉE choose from classic, smoked salmon, or vegetarian</p>	14
<p>MONTEREY BAY FRIED CALAMARI whole grain mustard vinaigrette</p>	15
<p>ESCARGOTS lemon Pernod garlic butter</p>	14
<p>SOUPE A L'OIGNON GRATINÉE baked baguette with Emmenthal cheese</p>	9
<p>MOULES FLORENTINE steamed mussels, shallots, Pernod garlic butter, white wine, spinach</p>	half pound/12 one pound/16

Salads

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

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>	13
<p>✦ ROASTED PORK TENDERLOIN AU POIVRE garlic broccolini, brandy green peppercorn sauce</p>	24
<p>✦ HOUSEMADE SAUSAGES garlic and pork sausages, roasted Brussels sprouts, shallots, mustard crème fraîche</p>	22
<p>LOCH DUART SALMON Oya Organic roasted butternut squash, Brussels sprouts petals, vanilla saffron beurre blanc</p>	27
<p>MAPLE LEAF DUCK BREAST pan roasted duck breast, wild rice medley, orange segments, cranberry Cointreau sauce</p>	26
<p>RED WINE BRAISED LAMB SHANK creamy Parmesan polenta, Oya Organic Swiss chard, oven dried tomatoes</p>	25
<p>TTORRO AU CHORIZO Pacific cod, mussels, head-on prawns, bay scallops, housemade chorizo, spicy smoky tomato broth</p>	28
<p>✦ PAN SEARED TROUT brown butter, roasted almonds, green beans</p>	22
<p>✦ POULET RÔTI Rocky Jr. natural roasted half chicken, French fries, mixed green salad, jus de poulet</p>	23
<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>	26
<p>ENTRECÔTE BORDELAISE 10 oz Certified Angus Beef rib eye, Bordelaise, green beans</p>	34

Side Dishes

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

Desserts

Save Room for one of our Favorite Sweets ✦

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