

# LEFT BANK

Executive Chef  
**Brendy Monsada**  
General Manager  
**Jennifer Hancox**

## BRASSERIE

PRIVATE DINING  
AVAILABLE

### Dinner

#### HORS D'ŒUVRES

##### LES HUÎTRES\* ea/3

market oysters, tarragon mignonette, horseradish

##### STEAK TARTARE\* 14

raw chopped natural beef, capers, shallots, Dijon, quail egg

##### CALAMARI FRIT 15

fried calamari, fennel, crispy onions, spicy harissa aioli

##### ESCARGOT 14

pastis garlic butter, grilled baguette

##### FONDUE AUX FROMAGES 11

melted brie, blue, and goat cheese, Madeira wine

##### TARTE FLAMBÉE AU SAUMON FUMÉE 16

smoked salmon, leek compote, whipped fromage blanc

##### MOULES FLORENTINE half pound 12 | one pound 18

steamed mussels, spinach, white wine, Pernod garlic butter, shallots

#### Charcuterie et Fromage

select one/8 two/14 three/18 four/20

country pâté	Bleu d'Auvergne
chicken liver mousse	Pavé de Jadis
duck galantine with pistachio	Ossau-Iraty

#### ENTRÉES

##### TRUITE AMANDINE 23

rainbow trout, baby spinach, brown butter, roasted almonds

##### POULET GRAND MÈRE 22

Rocky Jr. natural roasted half chicken, artisan mixed greens, pommes frites, chicken jus

##### SAUMON ÉCOSSAIS 27

Loch Duart salmon, Oya Organic cucumber, baby heirloom tomatoes, tarragon vinaigrette

##### JARRET D'AGNEAU 29

slow braised lamb shank, ratatouille, herb panko, lamb jus

##### POITRINE DE CANARD AUX FIGUES 25

seared duck breast, caramelized figs, Oya Organic sweet corn ragout

##### STEAK FRITES 27

8 oz Creekstone Farms natural skirt steak, pommes frites, includes choice of Bordelaise, Roquefort butter, or au poivre sauce - additional sauce (each 2)

##### ENTRECÔTE AU POIVRE 34

10 oz Certified Angus Beef rib eye, au poivre sauce, roasted fingerling potatoes

##### BURGER AMÉRICAIN 14

1/2 lb natural beef, pommes frites ~ ADD Emmenthal, cheddar, blue, avocado, bacon, sautéed mushrooms, or sunny side up egg (each 2)

#### Plats de Saison

##### OYA ORGANIC HEIRLOOM TOMATOES 15

Valbreso sheep's milk French feta, fines herbes vinaigrette

##### CURED SERRANO HAM 14

Bakersfield stone fruit, port wine syrup

##### TARTE FLAMBÉE 16

prosciutto, fromage blanc, grilled peach

#### SOUPES ET SALADES

##### SOUPE DU JOUR 9

##### SOUPE A L'OIGNON GRATINÉE 9

baguette, Emmenthal cheese

##### SALADE LYONNAISE 11

sautéed lardons, croutons, baby frisée, warm poached egg

##### SALADE VERTE 10

butter lettuce, fines herbes, shallots, Dijon vinaigrette

##### SALADE D'ÉPINARD 10

baby spinach, endive, berries, Laura Chenel goat cheese, candied walnuts, honey vinaigrette

##### SALADE NIÇOISE\* 17

seared rare Ahi tuna, green beans, capers, olives, tomatoes, fingerling potatoes, hard-boiled egg, avocado, shallots, tapenade, anchovy, roasted red bell peppers

#### Les Légumes

each 6

##### POMMES FRITES

##### RAINBOW CARROTS

##### RATATOUILLE

##### OYA ORGANIC SWEET CORN RAGOUT

##### BABY SPINACH roasted garlic

##### ROASTED FINGERLING POTATOES

#### LES DESSERTS

##### CRÈME BRÛLÉE

##### LES PROFITEROLES

##### LA TARTE A LA FRAISE ET RHUBARBE

##### ESPRESSO POT DE CRÈME

##### FONDANT AU CHOCOLAT

each 8

Turn the page for Wines by the Glass, House Cocktails, and Bottle Selections 

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

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