

# LEFT BANK

Executive Chef  
Brendy Monsada

## BRASSERIE

PRIVATE DINING  
AVAILABLE

### Lunch

#### 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

#### CASSE-CROÛTE

##### CROQUE MONSIEUR 13

jambon de Paris, Emmenthal, Béchamel, pain de mie bread  
~ "Croque Madame" with sunny side up egg (add 2)

##### SANDWICH AU THON\* 14

seared Ahi, bacon, lettuce, tomato, wasabi aioli,  
avocado, toasted multigrain bread

##### LAMB BURGER 14

harissa aioli, roasted bell pepper, pearl couscous salad

##### LE SANDWICH AU POULET 13

natural chicken breast, tomato and olive tapenade,  
brie, basil, aioli, pommes frites

##### 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)

#### ENTRÉES

##### SAUMON ÉCOSSAIS 19

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

##### SOLE PROVENÇAL 23

Oya Organic summer beans,  
tomato confit, pastis butter

##### 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

#### Plats de Saison

##### OYA ORGANIC HEIRLOOM TOMATOES 15

Valbreso sheep's milk French feta,  
fines herbs 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 LOIGNON GRATINÉE 9

baguette, Emmenthal cheese

##### SALADE LYONNAISE 11

sautéed lardons, croutons, baby frisée,  
warm poached egg

##### SALADE VERTE 10

butter lettuce, fines herbs, 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)

MP 07.03.17