

# Left Bank Brasserie in Menlo Park

*presents*

## Filipino Franco Dinner

Thursday, August 17<sup>th</sup>, 5-10 PM

### 3 Course Prix Fixe Dinner, Hosted "Family Style"

50.00 per person

(price excludes tax, gratuity, and beverages)

#### Mga Inumin

("Boissons," or "Beverages")

Kalamansi Juice

Pineapple Juice

#### Mga Pampagana

("Amuse Bouche," or "Appetizers")

##### PORK SISIG

slow roasted pork belly and pig ears, spicy labuyo chili, sugar cane vinaigrette

##### PANCIT BIHON

stir fried noodles in soy sauce, snow peas, carrots, celery, quail eggs, scallions

##### INIHAW NA RELLENONG PUSIT

grilled stuffed squid marinated in sweet soy, galanga, ground pork, mirepoix, baby heirloom tomatoes

#### Mga Ulam

("Les Plats," or "Main Courses")

served with steamed rice

##### PRITONG LAPU-LAPU

deep fried grouper marinated in lemongrass, heirloom tomato salsa, sweet chili, soy, and palm vinaigrette

##### PINAKBET

traditional vegetables stew normally grown from the backyard and cooked with bagoong (puréed anchovy paste), okra, eggplant, tomatoes, Asian long beans, bitter melon, sweet potato tendrils, kalabasa, garnished with pork chicharron

##### ANGUS BEEF KALDERETA

slow braised boneless beef short ribs, savory tomato and peanut sauce, Chef's special spice mix, sweet peas, stuffed olives, pineapple chunks

#### Mga Panghimagas

("Les Desserts," or "Desserts")

##### NILATIKAN

traditionally fresh harvest from the farm, baked sweet rice, banana leaves, caramelized coconut jam, latik

##### LECHE FLAN

our inherited dessert from the Spanish colony, fresh eggs yolks, condensed and evaporated milk, caramel syrup