

# LEFT BANK

Executive Chef  
David Bastide

General Manager  
Corey Halcomb

## BRASSERIE

PRIVATE DINING  
AVAILABLE

### Lunch

#### HORS D'ŒUVRES

##### LES HUÎTRES\* ea/3

market oysters, tarragon mignonette, horseradish

##### GAMBAS ET CHIPIRONS "AJILIMÓJILI" 16

prawns and calamari a la plancha, piperade, garlic cider vinaigrette

##### STEAK TARTARE\* 14

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

##### 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

##### CALAMARI FRIT 15

whole grain mustard vinaigrette

##### ESCARGOTS 14

Pernod garlic butter

##### 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	Fourme d'Ambert
chicken liver mousse	Bermuda Triangle
	P'tit Basque

#### 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

##### SANDWICH JACQUES PÉPIN 14

grilled eggplant, sun dried tomatoes, roasted peppers, red onions, mozzarella cheese, mixed greens

##### FRENCH DIP 15

horseradish cream, au jus, pommes frites

##### LE SANDWICH AU POULET 13

natural chicken breast, brie, almond pistou aioli, lettuce, tomato, caramelized onions

##### 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); maple braised pork belly (5)

#### ENTRÉES

##### OMELETTE JAMBON FROMAGE 12

ham and Swiss omelette, mixed greens

##### GRILLED GARLIC PORK SAUSAGE 17

grilled Costata Romanesco squash, mustard crème fraîche

##### PACIFIC RED SNAPPER 17

mussels, bay scallops, fingerling potatoes, spinach, spicy tomato broth

##### SAUMON ÉCOSSAIS 18

pan roasted Loch Duart salmon, Brentwood Farms sweet yellow corn succotash, smoked paprika and Espelette vinaigrette

##### STEAK FRITES 27

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

#### Plats de Saison

##### SALADE DE TOMATE ET PASTÈQUE 11

heirloom tomatoes, cucumbers, compressed watermelon, feta cheese, sherry vinaigrette, balsamic reduction

##### CONFIT DE CANARD 14

duck confit, baby frisée, raspberries, pickled red onions, sherry vinaigrette

##### RISOTTO VÉGÉTARIEN 19

Parmesan risotto, heirloom tomatoes, pea sprouts, Pernod garlic butter

#### 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 herbs, shallots, Dijon vinaigrette

##### SALADE D'ÉPINARD 10

baby spinach, strawberries, goat cheese, candied walnuts, white balsamic and honey vinaigrette

##### SALADE DE CRABE 16

Dungeness crab, hearts of romaine, cucumber, tomato, lemon Parmesan vinaigrette

##### GRILLED STEAK SALAD 16

Prime sirloin, blue cheese, fried onion strings, mixed greens, blue cheese dressing

##### 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

GREEN BEANS shallots

SPINACH roasted garlic

RATATOUILLE summer vegetables

#### LES DESSERTS

CRÈME BRÛLÉE

LES PROFITEROLES

PÊCHE MELBA

NECTARINE GÂTEAU A LA FRANGIPANE

CANNELÉS DE BORDEAUX

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)

As we support the City of San Jose minimum wage increase, a 4% surcharge allows us to provide the hospitality that you have always enjoyed. Thank you for your patronage.