

# LEFT BANK

Executive Chef  
David Bastide

## BRASSERIE

PRIVATE DINING  
AVAILABLE

### Dinner

#### HORS D'ŒUVRES

##### GAMBAS PROVENÇALE 14

sautéed head-on prawns, tomato, Niçoise olives, basil, capers, Pernod garlic butter

##### ESCARGOTS 14

Pernod garlic butter

##### MOULES FLORENTINE half pound 14 | one pound 19

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

##### CALAMARI FRIT 15

whole grain mustard vinaigrette

##### TARTE LYONNAISE 9

leek, onion, bacon, and goat cheese tart

##### STEAK TARTARE\* 14

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

##### FONDUE AUX FROMAGES 11

melted brie, blue, and goat cheese, Madeira wine

#### Fruits de Mer

##### LES HUÎTRES\*

raw oysters

1/2 dozen 18

##### LES GAMBAS

poached prawns

1/2 dozen 24

##### SAUMON FUMÉE

cold smoked salmon

18

PLATEAU OF ALL THE ABOVE 55

#### ENTRÉES

##### SAUCISSE MAISON 22

housemade garlic pork sausage, Brussels sprouts, mustard crème fraîche, pommes frites

##### CÔTE DE PORC 21

double cut pork chop, horseradish whipped Yukon Gold potatoes, whole grain mustard butter sauce

##### BOEUF BOURGUIGNON 29

red wine braised beef cheeks, bacon lardons, baby carrots, mushrooms, pearl onions

##### POITRINE DE CANARD À L'ORANGE 26

pan roasted duck breast, wild rice medley, roasted honey and Cointreau gastrique, orange suprêmes ~add confit duck leg 11

##### BOUILLABAISSE 32

tomato seafood broth, saffron, Pernod, sea bass, mussels, head-on prawns, rouille, croutons

##### POULET RÔTI 23

Rocky Jr. natural roasted half chicken, duck fat sautéed fingerling potatoes, rosemary, pearl onions, jus de poulet

##### TRUITE AMANDINE 23

brown butter, roasted almonds, green beans

##### SAUMON ÉCOSSAIS 27

pan roasted Loch Duart salmon, roasted butternut squash, Brussels sprouts petals, vanilla saffron beurre blanc

##### ROASTED BUTTERNUT SQUASH RIGATONI 19

goat cheese, spinach, garlic, sage brown butter

##### RISOTTO D'AUTOMNE 23

Porcini scented risotto, duck confit, wild mushrooms, crème fraîche

##### STEAK FRITES

8 oz skirt steak 27 / 10 oz rib eye 35

pommes frites, includes choice of Bordelaise, Roquefort butter, or au poivre sauce

##### BURGER AMÉRICAIN 14

1/2 lb beef, pommes frites

~ ADD Emmenthal, cheddar, blue, avocado, bacon, sautéed mushrooms, or sunny side up egg (each 2)

#### Charcuterie et Fromages

##### CHARCUTERIE MAISON

choose one/8 two/14 three/18

housemade, served with traditional accompaniments

##### COUNTRY PÂTÉ

CHICKEN LIVER MOUSSE

RILLETTES DE PORC

☛ add foie gras torchon 15 ☛

##### FROMAGES

choose one/8 two/14 three/19

served with traditional accompaniments

SELECTION OF FRENCH AND LOCAL CHEESES

#### SOUPES ET SALADES

##### SOUPE DU JOUR 9

##### SOUPE A L'OIGNON GRATINÉE 11

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'ENDIVE 10

endive, radicchio, arugula, apples, Roquefort, toasted walnuts, Dijon vinaigrette

##### SALADE DE BETTERAVE AU RAIFORT 9

roasted heirloom beets, spicy horseradish crème fraîche 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

~Parmesan truffle add 3

GREEN BEANS shallots

SPINACH roasted garlic

WHIPPED YUKON GOLD POTATOES

BRUSSELS SPROUTS bacon

#### LES DESSERTS

CRÈME BRÛLÉE

LES PROFITEROLES

PUMPKIN CHEESECAKE

CAFÉ LIÉGEOIS

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.