

LEFT BANK



BRASSERIE



Celebrations | Business Meetings | Company Parties | Rehearsal Dinners | Bridal Showers

Rayane Abi Abboud p.408-984-4229 | f. 415-927-3034 | rabboud@leftbank.com
www.leftbank.com ~ Facebook: Left Bank French Brasseries ~ Twitter: Left_Bank

*All menus are subject to change depending on availability,
Consuming raw or undercooked food or eggs may increase your risk of food borne illness (state mandated statement).*

HORS D'OEUVRE

priced per dozen
for Cocktail Receptions, 3.5 pieces per person
is recommended per hour

LYONNAISE TARTELETTE
savory leek, bacon, and goat cheese tart 34.00

AHI TUNA CONES
avocado mousse 48.00

PAELLA BITES
saffron Arborio rice, shrimp, chorizo 36.00

LUMP CRAB CAKES
scallions, herbs 40.00

MINI CROQUE MONSIEUR
Parisian ham, Emmenthal cheese, Mornay sauce 32.00

MUSHROOM AND GOUDA TART
scallions, leeks 36.00

VEGETARIAN TARTELETTE
goat cheese and sun dried tomato tart 25.00

PROVENÇAL CROSTINI
crouton with herbed goat cheese, olive tapenade, capers 25.00

GRILLED BEEF BROCHETTE
Bordelaise sauce 40.00

GRILLED SHRIMP BROCHETTE
sherry vinaigrette 40.00

GRILLED CHICKEN BROCHETTE
honey garlic sauce 30.00

JACQUES PÉPIN SLIDERS
grilled eggplant, roasted peppers, red onions, mozzarella 40.00

LAMB MEATBALLS
yogurt dill sauce 34.00

BEEF SLIDERS
cheddar, Dijonnaise sauce 52.00

PORK BELLY SLIDERS
braised cabbage, cilantro, jalapeño 52.00

SAUSAGE BITES
sliced sausage, mustard crème fraîche 36.00

EGG TARTLETTE
egg, bacon, cheddar 32.00 (BRUNCH ONLY)

HORS D'OEUVRE PLATTERS

priced per platter
serves 12 people

CHEESE PLATTER
imported and domestic cheese, crostini 83.00

HOUSEMADE CHARCUTERIE
rustic country pâté, chicken liver truffle mousse,
garlic sausage 88.00

CRUDITÉS
seasonal vegetable platter, pistou aioli 62.00

CALAMARI FRIT
crispy onions, whole grain mustard vinaigrette 52.00

FRESH FRUIT PLATTER
selection of seasonal fruit 62.00

LES HUÎTRES
raw oysters on the half shell, Champagne mignonette,
lemon wedges, horseradish 38.00

STEAK TARTARE
raw chopped flat iron steak, capers, shallots,
Dijon mustard dressing, quail egg 60.00

FONDUE AUX FROMAGES
melted brie, blue, and goat cheese, bread, toast points 44.00

SHRIMP COCKTAIL
housemade Left Bank cocktail sauce, lemon wedges 48.00

TRUFFLE MAC AND CHEESE 52.00

FAMILY STYLE APPETIZERS

add 7.00 per person | add to any menu
choose one, 12 or more guests choose up to two,
20 or more choose up to three

CHARCUTERIE PLATE
housemade country rustic pâté, chicken liver truffle mousse

FONDUE AUX FROMAGES
melted brie, blue, and goat cheese, Madeira wine

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

CALAMARI FRIT
whole grain mustard vinaigrette

Kayane Abi Abboud, Left Bank Brasserie Santana Row
377 Santana Row, San Jose, CA 95128
Direct 408.984.4229 Fax 408.984.0300



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VERSAILLES BRUNCH

Served Seated or Buffet Style

33.00 per person

~ **APPETIZER** ~

FRUIT PLATE

assorted seasonal fruit

~ **MAIN COURSES** ~

STEAK & EGGS

marinated and grilled Prime sirloin,
two sunny side up eggs, Yukon Gold potato hash

SALMON HASH

smoked salmon and fresh salmon, red onions,
tomatoes, parsley, Yukon Gold potatoes,
poached egg, hollandaise

QUICHE DU JARDIN

spinach, sun dried tomatoes, goat and Swiss cheese,
organic mixed greens, mustard vinaigrette

FRENCH TOAST

orange cream,
mixed berry compote, maple syrup

~ **DESSERT** ~

CRÈME BRÛLÉE

rich vanilla bean custard,
caramelized sugar crust

SEASONAL FRUIT SORBETS

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VALENÇAY LUNCH

Choose Appetizer and Main Course
or Main Course and Dessert 22.00 per person

Appetizer, Main Course, and Dessert 30.00 per person

~ APPETIZERS FOR THE TABLE ~

choose one, 12 or more guests choose up to two,
20 or more choose up to three

CHARCUTERIE PLATE

housemade country pâté, chicken liver truffle mousse

FONDUE AUX FROMAGES

melted brie, blue, and goat cheese, Madeira wine

STEAK TARTARE

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

~ SOUP OR SALAD ~

add 5.00 to replace Appetizers
or 10.00 for additional course

SOUPE A L'OIGNON GRATINÉE

baguette, Emmenthal cheese

SALADE VERTE

butter lettuce, fines herbs, shallots, Dijon vinaigrette

~ MAIN COURSES ~

LE BURGER AMÉRICAIN

1/2 lb natural beef, pommes frites

CROQUE MONSIEUR

jambon de Paris, Emmenthal, Béchamel,
pain de mie bread, mixed greens

SANDWICH AU THON

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

SANDWICH JACQUES PÉPIN

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

~ DESSERTS ~

LES PROFITEROLES CLASSIQUES

'pate a choux' puffs, crème Chantilly,
warm chocolate sauce

SEASONAL FRUIT SORBETS

CHEVERNY LUNCH

37.00 per person

~ SOUP OR SALAD ~

SOUP DU JOUR

Chef's seasonal offering

SALADE VERTE

butter lettuce, fines herbs,
shallots, Dijon vinaigrette

~ MAIN COURSES ~

SALADE NIÇOISE

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

SANDWICH JACQUES PÉPIN

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

GRILLED STEAK SALAD

Prime sirloin, blue cheese, fried onion strings,
mixed greens, mustard vinaigrette

LE SANDWICH AU POULET

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

~ DESSERTS ~

GÂTEAU AUX POMMES À LA FRANGIPANE

almond apple cake,
vanilla crème Anglaise

SEASONAL FRUIT SORBETS

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AMBOISE DINNER

42.00 per person

~ SALAD ~

SALADE RIVE GAUCHE

organic mixed greens,
tomatoes, Dijon vinaigrette

~ MAIN COURSES ~

TRUITE AMANDINE

brown butter, roasted almonds, green beans

VEGETABLE PASTA

rigatoni, seasonal vegetables,
garlic butter sauce

NATURAL SEMI BONELESS CHICKEN

Brussels sprouts, wild rice medley, jus de poulet

~ DESSERTS ~

CRÈME BRÛLÉE

rich vanilla bean custard,
caramelized sugar crust

SEASONAL FRUIT SORBETS

VALENÇAY DINNER

48.00 per person

~ SOUP OR SALAD ~

SOUPE A L'OIGNON GRATINÉE

baguette, Emmenthal cheese

SALADE VERTE

butter lettuce, fines herbs,
shallots, Dijon vinaigrette

~ MAIN COURSES ~

SEA BASS PROVENÇALE

sautéed spinach, tomatoes, capers,
Niçoise olives, Pernod garlic butter

NATURAL SEMI BONELESS CHICKEN

Brussels sprouts, wild rice medley, jus de poulet

STEAK FRITES

8 oz natural skirt steak, wild arugula,
pommes frites, Bordelaise sauce

*for parties of 20 or more: 8 oz natural skirt steak,
mashed potatoes, green beans, Bordelaise sauce*

PARMESAN RISOTTO

crème fraîche and Parmesan risotto,
seasonal vegetables

~ DESSERTS ~

LES PROFITEROLES CLASSIQUES

'pate a choux' puffs, crème Chantilly,
warm chocolate sauce

FONDANT AU CHOCOLAT

dark chocolate molten cake, passion fruit crème
Chantilly, raspberry purée, fresh raspberries

SEASONAL FRUIT SORBETS

~FAMILY STYLE APPETIZERS~

add 7.00 per person

add to any menu
see page 2

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CHEVERNY DINNER

54.00 per person

~ SOUP OR SALAD ~

SOUP DU JOUR
Chef's seasonal offering

SALADE VERTE
butter lettuce, fines herbs,
shallots, Dijon vinaigrette

~ MAIN COURSES ~

CÔTE DE PORC

14 oz pork chop, horseradish whipped Yukon Gold
potatoes, whole grain mustard butter sauce

SEA BASS PROVENÇALE
sautéed spinach, tomatoes, capers,
Niçoise olives, Pernod garlic butter

NATURAL SEMI BONELESS CHICKEN
Brussels sprouts, wild rice medley, jus de poulet

VEGETABLE PASTA
rigatoni, seasonal vegetables,
garlic butter sauce

~ DESSERTS ~

CRÈME BRÛLÉE
rich vanilla bean custard,
caramelized sugar crust

PUMPKIN CHEESECAKE
caramel sauce

SEASONAL FRUIT SORBETS

~FAMILY STYLE APPETIZERS~

add 7.00 per person

add to any menu
see page 2

FONTAINEBLEAU MENU

68.00 per person

~ APPETIZERS ~

WILD MUSHROOM TARTINE
blue cheese, arugula, country levain bread

SMOKED SALMON TARTINE
goat cheese, pickled red onion

CHICKEN LIVER MOUSSE TARTINE
housemade chicken liver mousse, cornichons

~ SOUP OR SALAD ~

SOUPE A L'OIGNON GRATINÉE
Baguette, Emmenthal cheese

SOUP DU JOUR
Chef's seasonal offering

SALADE VERTE
butter lettuce, fines herbs, shallots, Dijon vinaigrette

~ MAIN COURSES ~

SAUMON ÉCOSSAIS

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

CANARD À L'ORANGE

pan roasted duck breast, wild rice medley,
roasted honey and Cointreau sauce

ENTRECÔTE BORDELAISE

10 oz Certified Angus Beef rib eye,
roasted garlic mashed potatoes,
seasonal vegetables, Bordelaise

~ DESSERTS ~

CRÈME BRÛLÉE
rich vanilla bean custard,
caramelized sugar crust

FONDANT AU CHOCOLAT

dark chocolate molten cake, passion fruit crème Chantilly,
raspberry purée, fresh raspberries

SEASONAL FRUIT SORBETS

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VERSAILLES MENU
Served Family Style or Buffet
47.00 per person

~ SALADS ~

SALADE RIVE GAUCHE

SALADE VERTE

~ ENTRÉES I ~

SEASONAL RISOTTO

ROASTED HALF CHICKEN

HOUSEMADE GARLIC PORK SAUSAGES

~ ENTRÉES II ~
add 7.00 per person

LOCH DUART SALMON

MAPLE LEAF FARMS SEARED DUCK BREAST

SEASONAL VEGETABLE PASTA

~ SIDES ~

POMMES FRITES

SAUTÉED GREEN BEANS

SAUTÉED BABY SPINACH

MASHED POTATOES

~ DESSERTS ~

CHEF'S SELECTION

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DIY CATERING Parties to Go

APPETIZER PLATTERS

HALF PLATTERS SERVE 4 - 6 ppl
FULL PLATTERS SERVE 10 - 12 ppl

CHEESE PLATTER

French cheeses, croutons, seasonal fruit
half 42.00 / full 73.00

HOUSEMADE CHARCUTERIE

country pâté, chicken liver truffle mousse,
and duck galantine with pistachio
half 47.00 / full 83.00

CRUDITÉS AND BASIL AIOLI

assortment of grilled and raw vegetables,
basil aioli, sun dried tomato tapenade
half 32.00 / full 52.00

SALAD PLATTERS

HALF PLATTERS SERVE 4 - 6 ppl
FULL PLATTERS SERVE 10 - 12 ppl

SALADE RIVE GAUCHE

organic mixed greens, radishes,
cucumbers, honey balsamic vinaigrette
half 37.00 / full 63.00

SALADE LYONNAISE

lardons, frisée, croutons, chopped egg
half 47.00 / full 83.00

BUTTER LETTUCE

chopped with fines herbs, shallots, Dijon
half 42.00 / full 77.00

ENTRÉE PLATTERS

HALF PLATTERS SERVE 4 - 6 ppl
FULL PLATTERS SERVE 10 - 12 ppl

TUNA SALADE NIÇOISE

seared Ahi tuna, green beans, radishes,
avocado, fingerling potatoes, anchovy,
olive tapenade, hard-boiled egg
half 73.00 / full 134.00

GRILLED SALMON SALAD

chopped butter lettuce, fines herbs,
shallots, Dijon mustard vinaigrette
half 73.00 / full 134.00

POULET GRAND MÈRE

quartered Rocky Jr Natural Chicken,
jus de poulet, mashed potatoes
half (8 pieces) 83.00
full (16 pieces) 156.00

SKIRT STEAK BORDELAISE

sliced natural skirt steak, cooked to medium,
sauce Bordelaise, mashed potatoes
half (5 - 8 oz portions, sliced) 130.00
full (10 - 8 oz portions) 250.00

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KID'S MENUS

KID'S MENU I 13.00 per person

~ MAIN COURSES ~

choice of

MACARONI & CHEESE ~ elbow pasta with cheddar cheese

or

FRIED CHICKEN TENDERS ~ pommes frites

~ DESSERT ~

PETIT KIDS SUNDAE ~ vanilla ice cream, chocolate sauce, whipped cream

KID'S MENU II 17.00 per person

~ APPETIZER ~

FRUIT PLATE ~ assorted fruits

~ MAIN COURSES ~

choice of

FRIED CHICKEN TENDERS ~ pommes frites

or

PETIT CHEESEBURGER ~ cheddar cheese, pommes frites

~ DESSERT ~

PETIT KIDS SUNDAE ~ vanilla ice cream, chocolate sauce, whipped cream

KID'S MENU III 21.00 per person

~ APPETIZER ~

FRUIT PLATE ~ assorted fruits

~ MAIN COURSES ~

choice of

MACARONI & CHEESE ~ elbow pasta with cheddar cheese

or

FRIED CHICKEN TENDERS ~ pommes frites

or

PETIT CHEESEBURGER ~ cheddar cheese, pommes frites

or

SALMON FILET ~ fresh vegetables

~ DESSERTS ~

choice of

PETIT KIDS SUNDAE ~ vanilla ice cream, chocolate sauce, whipped cream

or

PETIT KIDS SORBET ~ duo of seasonal sorbet, palmier cookie

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Private Dining Rooms

La Salle de Famille

A cozy room at the rear of our restaurant, which comfortably accommodates up to 12 guests. Velvet curtains at the entrance of the room may be kept open or closed depending on your privacy needs.



La Salle de Famille

Le Cirque

Our circus themed enclosed patio is the perfect place for any celebration. Bright blue and red curtains surround the room, along with a beautiful Circus Mural. The curtains may be kept open or closed depending upon your need of privacy, and the room is equipped with heaters to ensure your comfort. Whether your event begins in the Cirque for a cocktail reception or dines here for your entire meal, you are sure to love this festive room. The Cirque may accommodate up to 50 for a cocktail reception and may seat approximately 35 guests for a sit down meal.



Le Cirque

LEFT BANK

BRASSERIE

La Salle des Amis

Our largest indoor Private Dining Room may hold up to 70 guests for a sit down dinner. It is a lively room, decorated with brightly colored French posters and windows that open to the Petit Patio area. The windows provide an open, bright, and airy feel that your guests are sure to love. This room may be split into two smaller rooms with the help of white wooden panels that reach from floor to ceiling, maintaining complete privacy between the two spaces.

Either part of the room is a fantastic place for your next birthday, team meeting, or business presentation.

Also, we work with a local audio & visual equipment company to provide your group with the necessary items for your event. From a screen and projector to a laptop, we can acquire anything you may need for your presentation.



La Salle des Amis



Front Half of La Salle des Amis

La Salle des Amis & the Petit Patio



Petit Patio: This area is conveniently attached to our Salle des Amis. The patio is a wonderful place to act as a gathering space or cocktail area prior to your event in our Salle des Amis. It may also be used as an extension to our Cirque if your cocktail group exceeds 50 guests. It is completely covered and heated to ensure your guests complete comfort.

LEFT BANK



BRASSERIE

Grand Plaza

The largest of our patio areas is located on the right side of our restaurant.

It is the perfect place for a reception or sit down dinner. Completely covered and heated, the patio has lights that are strung above to give your guests the feel of dining under the stars in Paris. This area may hold 40 of your guests for dinner or 60 for a cocktail style party.



Grand Plaza

Buy Out

For very large groups, you may want to consider reserving an entire section, or even the entire restaurant for your event. We would love to assist you in arranging a company party or any large scale event that you might be planning.



We are pleased to offer event enhancements such as specialty linens, flower arrangements, chargers, candles, cakes, and balloons.

Please contact our Private Events Coordinator to make arrangements for a memorable dining experience!

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Left Bank on Santana Row in San Jose

Details & Event Enhancements

Menus: Chef David Bastide has prepared several wonderful menus for your next Private Dining Event. Menu selections should be chosen approximately 2 weeks prior to your event. If you have any guests with special dietary needs, please inform your Event Coordinator prior to your event, and we will make sure those guests have a wonderful meal.

Room Charge / Food & Beverage Minimum: There is no additional fee for the use of our Private Dining Rooms. There are Food & Beverage Minimum requirements that vary according to day, time, and size of room. Please contact your Event Coordinator directly for those specific amounts.

Beverages: Menu prices do not include beverage service. We do have a full bar and fantastic wine selection for you and your guests to experience, and we would be more than happy to pair a few wines with your budget and menu in mind. You are more than welcome to bring in your own wine with a \$20 corkage fee per 750 ml bottle (corkage does not apply toward F&B Minimum).

Dessert Fee: If you wish to provide your own cake or dessert, there is a \$3.00 per person dessert fee (dessert fee does not apply toward F&B Minimum).

Guaranteed Guest Count: Your guaranteed guest count is required 48 hours prior to your event. This will be the minimum number of guests that we must charge to the event. If no guarantee is given within the 48 hours, the original estimated guest count will be used as your guarantee. We reserve the right to have your event in a more suitable room, if your guest count should vary from the original estimated number.

Event Coordination Fee, Suggested Gratuity and Sales Tax: An Event Coordination Fee of 5% is added to all Private Dining Checks. In addition, a suggested 15% gratuity and local sales tax.

Living Wage Surcharge: Reservations that are made for the regular à la carte dining menus are subject to a 4% surcharge.

Additional Hours: If the event continues after the restaurant is closed (please check operating hours with Event Coordinator for specific date of event), client will be billed \$100 for each additional half an hour as a room rental fee. These charges will start to accrue at the time the restaurant is closed and will not be refunded if the time is not used in full. Local sales tax and event coordination fee applies to all charges.

Payment: A deposit is only required for Buy Outs of the entire restaurant and Partial Buyouts. Payment in full for your party is due at the time of your event. We accept cash, VISA, MasterCard, American Express, and Discover.

Tastings: If you would like to set up a tasting for your event, please contact your Event Coordinator. Tastings will be paid in full upon completion; however, the total spent on tasting will be used as a credit toward your event.

Large Party Rentals: If your event size is larger than 40 guests, the restaurant might need to use a 3rd party vendor to accommodate the table setting needs of your event. The Event Coordinator will discuss any additional fees that may apply to your event prior to your event date.

Parking: Conveniently located directly behind the restaurant is one of the free, covered parking garages at Santana Row. Entrances for the garage are located off of both Olin Avenue and Olsen Avenue. Valet parking is offered through the Valencia Hotel and an additional cost-Left Bank does NOT validate valet parking ticket.

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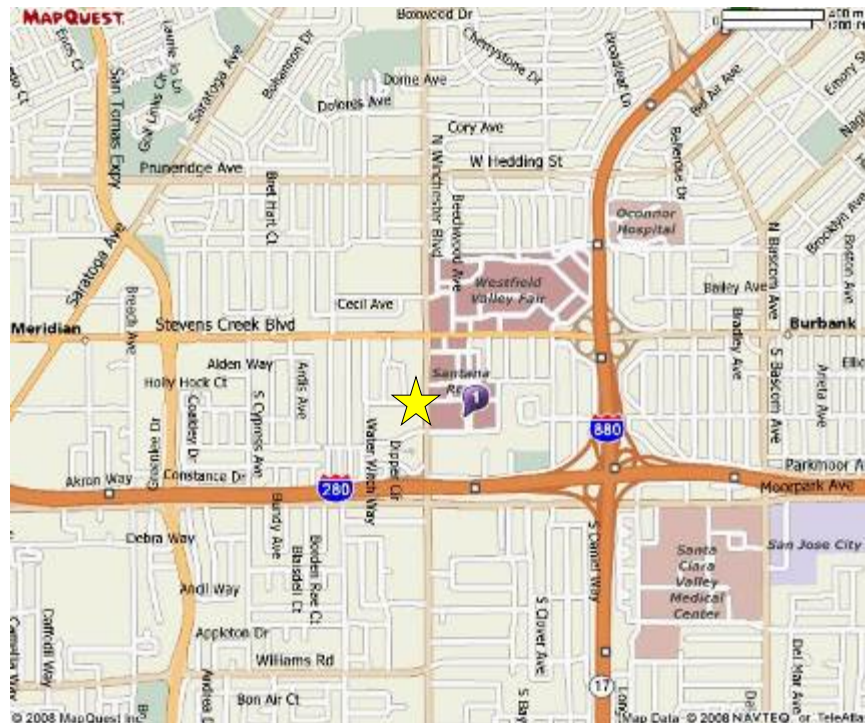
Directions to Left Bank on Santana Row in San Jose

377 Santana Row, Suite 1100, San Jose, CA 95128

408.984.3500

From San Francisco Airport: Take 101 South to 85 South towards Cupertino/Santa Cruz. From 85 take 280 South towards San Jose. Exit Campbell/Winchester Blvd. Turn left onto Moorpark Ave. Turn left onto South Winchester.

From Oakland Airport: Take 880 South towards San Jose. Take Stevens Creek Blvd exit towards West San Carlos St. Merge onto Stevens Creek Blvd. Turn left onto South Winchester Blvd. From San Jose Airport: Take 880 South towards Los Gatos/Santa Cruz. Take Stevens Creek Blvd exit towards West San Carlos St. Merge onto Stevens Creek Blvd. Turn left onto South Winchester Blvd.



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