

# LEFT BANK

Executive Chef  
David Bastide

## BRASSERIE

PRIVATE DINING  
AVAILABLE

### Dinner

#### HORS D'ŒUVRES

LES HUÎTRES\* half dozen 18 | one dozen 36  
raw market oysters

CREVETTES PROVENÇALE 14  
prawns, tomato, Niçoise olives, basil, capers, Pernod garlic butter

ESCARGOTS 14  
Pernod garlic butter

CALAMARI FRIT 15  
whole grain mustard vinaigrette

TARTE FLAMBÉE AU SAUMON FUMÉE 16  
smoked salmon, leek compote, whipped fromage blanc

STEAK TARTARE\* 14  
raw chopped beef, capers, shallots, Dijon, quail egg

FONDUE AUX FROMAGES 11  
melted brie, blue, and goat cheese, Madeira wine

#### Les Moules

Featuring Salt Spring Mussels

PROVENÇALE	FLORENTINE	DIJONNAISE
tomatoes, basil, white wine, herbs de Provence	spinach, white wine, garlic, shallots, Pernod garlic butter	Dijon mustard, thyme, garlic, cream

half pound 15 | one pound 20  
pommes frites 6

#### SOUPES ET SALADES

SOUPE DU JOUR 9

SOUPE A L'OIGNON GRATINÉE 11  
baguette, Emmenthal cheese

SALADE LYONNAISE 11  
bacon 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 or tuna confit, green beans,  
tomatoes, fingerling potatoes, avocado,  
tapenade, anchovy, roasted red bell peppers

#### Charcuterie et Fromages

CHARCUTERIE MAISON  
choose one/8 two/14 three/19  
housemade, served with traditional accompaniments

CHICKEN LIVER MOUSSE  
COUNTRY PÂTÉ / RILLETTES DE PORC

FROMAGES  
choose one/8 two/14 three/19  
served with traditional accompaniments

SELECTION OF FRENCH AND LOCAL CHEESES

#### Plat du Jour

market price

MONDAY

NOIX DE SAINT JACQUES DAY BOAT SCALLOPS

TUESDAY

JARRET D'AGNEAU BRAISED LAMB SHANK

WEDNESDAY

BOEUF BOURGUIGNON BRAISED BEEF STEW

THURSDAY

BOUDIN NOIR SAUSAGE

FRIDAY

LOUP DE MER WHOLE BRANZINO

#### ENTRÉES

FILET DE PORC 22

pork tenderloin, butter beans, bacon, and Swiss chard

COQ AU VIN 24

red wine marinated chicken leg and thigh, bacon lardons,  
baby carrots, button mushrooms, pearl onions, egg noodles

CANARD À L'ORANGE 26

pan roasted duck breast, wild rice medley, roasted honey  
and Cointreau gastrique, orange suprêmes

HOUSEMADE GARLIC PORK SAUSAGE 22

piperade, pommes frites

BOUILLABAISSÉ 32

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

POULET RÔTI 23

roasted Rocky Jr. natural half chicken, spring vegetables,  
jus de poulet aux quatre épices

TRUITE AMANDINE 23

brown butter, roasted almonds, green beans

SAUMON 27

Loch Duart salmon, sautéed Delta asparagus, citrus beurre blanc

RIGATONI PRINTEMPS 19

Delta asparagus, sugar snap peas, green garlic,  
Meyer lemon, Parmesan

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)

#### LES LÉGUMES

POMMES FRITES

~Parmesan truffle add 3

GREEN BEANS shallots

BUTTER BEANS bacon, Swiss chard

ASPARAGUS grilled Meyer lemon

SPINACH roasted garlic

each 6

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.