

# 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

SALADE DE CRABE 16  
Dungeness crab, arugula, cucumber, shaved fennel,  
pickled red onions, passion fruit and white balsamic vinaigrette

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

#### Les Moules

Featuring Totten, Washington Mussels

PROVENÇALE  
tomatoes, basil,  
white wine,  
herbs de Provence



FLORENTINE  
spinach, white wine,  
garlic, shallots,  
Pernod garlic butter

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 VERTE 10  
butter lettuce, fines herbs, shallots, Dijon vinaigrette

SALADE LYONNAISE 11  
bacon lardons, croutons, baby frisée, warm poached egg

SALADE RIVE GAUCHE 9  
mesclun greens, cherry tomatoes, shaved radishes,  
sherry vinaigrette ~ADD goat cheese 2

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 / RILLETES 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

COQ AU VIN RED WINE BRAISED CHICKEN

WEDNESDAY

POULPE GRILLÉ GRILLED MEDITERRANEAN OCTOPUS

THURSDAY

SAUCISSES MAISON GARLIC PORK SAUSAGES

FRIDAY

LOUP DE MER WHOLE BRANZINO

#### ENTRÉES

FILET DE PORC 22  
double cut boneless pork loin, broccoli rabe,  
spiced rhubarb, port reduction

JARRET D'AGNEAU PRINTANIER 24  
braised spring lamb shank, assorted vegetables

CANARD AUX MYRTILLES SAUVAGES 27  
pan roasted duck breast, snap peas, green farro,  
caramelized honey huckleberry sauce

BOEUF BOURGUIGNON 26  
red wine braised beef, bacon lardons,  
baby carrots, mushrooms, pearl onions

BOUILLABAISSE 32  
saffron seafood broth, Pernod, True cod,  
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, lemon confit,  
green garlic, olives, sun dried tomato vinaigrette

COUSCOUS AUX LÉGUMES 19  
Moroccan style couscous, golden raisins, chickpeas, market vegetables

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

ASPARAGUS olive and sun dried tomato vinaigrette

BROCCOLI RABE garlic, chili flakes

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.