

# LEFT BANK

Executive Chef  
Patricio Mejia

## 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\* 15  
hand cut raw filet mignon, capers, shallots, Dijon, egg yolk

TARTINE DE TOMATE 14  
grilled country levain bread, roasted garlic, heirloom tomatoes, arugula, basil, goat cheese, fleur de sel, balsamic reduction

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

#### Les Moules

Featuring Salt Spring Mussels, British Columbia

##### 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, cucumber,  
shaved radishes, sherry vinaigrette ~ADD goat cheese 2

SALADE NIÇOISE\* 17  
seared rare Ahi tuna, green beans, tomatoes,  
fingerling potatoes, avocado, tapenade,  
anchovy, roasted red bell peppers

#### Charcuterie et Fromages

##### L'ASSIETTE DE CHARCUTERIE

choose one/9 all four/21

served with traditional accompaniments

CHICKEN LIVER MOUSSE / COUNTRY PÂTÉ  
SAUCISSON SEC / SAUCISSON A LAIL

##### 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

POULPE GRILLÉ GRILLED MEDITERRANEAN OCTOPUS

##### THURSDAY

BOEUF BOURGUIGNON BRAISED BEEF STEW

##### FRIDAY

LOUP DE MER WHOLE BRANZINO

#### ENTRÉES

L'AGNEAU DE MAMAN 27

pan roasted lamb loin, ratatouille, olive rosemary jus

CANARD A LA PÊCHE 27

pan roasted duck breast, herbed farro,  
Frog Hollow Farm peach gastrique

SAUCISSE GRILLEE 21

housemade garlic pork sausage, piperade, pommes frites

TORRO AU CHORIZO 32

Pacific rockfish, mussels, prawns, bay scallops,  
housemade chorizo, spicy smoky tomato broth

POULET RÔTI 25

roasted Rocky Jr. natural half chicken, roasted new potatoes,  
corn, roasted peppers, jus de poulet

TRUITE AMANDINE 23

brown butter, roasted almonds, green beans

FILET DE PORC 24

pan roasted pork tenderloin, summer beans,  
black pepper, tomato, and mint butter, blueberry mostarda

SAUMON 27

Loch Duart salmon, roasted corn, fava beans,  
roasted peppers, fines herbs tomato vinaigrette

RIGATONI D'ÉTÉ 19

roasted corn, zucchini, Toybox tomatoes, garlic, basil

STEAK FRITES

8 oz skirt steak 28 / 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 6

~Parmesan truffle 9

SUMMER BEANS 8

RATATOUILLE Provençal vegetable stew 8

ROASTED CORN SUCCOTASH 8

SPINACH roasted garlic 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.