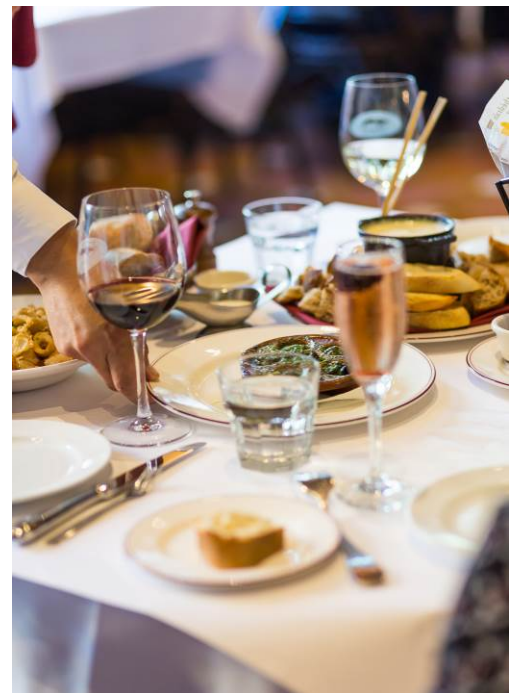


LEFT BANK BRASSERIE



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

Rayane Abi Abboud p.408-984-4229 | f. 408-984-0300 | rabboud@leftbank.com
www.leftbank.com ~ Facebook: Left Bank French Brasseries ~ Twitter: Left_Bank

*All menus are subject to change depending on availability,
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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

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

LAMB MEATBALLS
yogurt dill sauce 34.00

BEEF SLIDERS
cheddar, Dijonnaise sauce 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 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

FILET MIGNON STEAK TARTARE
hand cut raw filet mignon,
capers, shallots, Dijon, egg yolk 90.00

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

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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

VEGETARIAN OMELETTE

spinach, tomatoes, goat 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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CHEVERNY 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

FILET MIGNON STEAK TARTARE

hand cut raw filet mignon, capers, shallots, Dijon, egg yolk

~ 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 ~

BURGER AMÉRICAIN

1/2 lb beef, pommes frites

CROQUE MONSIEUR

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

CROQUE THON

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

CROQUE 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

VALENÇAY 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, tomatoes,
fingerling potatoes, avocado, tapenade,
anchovy, roasted red bell peppers

CROQUE 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

CROQUE POULET

chicken breast, almond romesco, arugula,
roasted onions, brie, pommes frites

~ DESSERTS ~

FINANCIER FRAMBOISE PISTACHE

pistachio raspberry cake, raspberry coulis,
toasted pistachio vanilla gelato

SEASONAL FRUIT SORBETS

Rayane 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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CHEVERNY DINNER

48.00 per person

~ APPETIZERS FOR THE TABLE ~
choose two

CHARCUTERIE PLATE
housemade country pâté, chicken liver truffle mousse

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

CALAMARI FRIT
whole grain mustard vinaigrette

FILET MIGNON STEAK TARTARE
hand cut raw filet mignon, capers, shallots, Dijon, egg yolk

~ SALAD ~

SALADE RIVE GAUCHE
organic mixed greens, tomatoes,
radishes, Dijon vinaigrette

~ MAIN COURSES ~

TRUITE AMANDINE
brown butter, roasted almonds, green beans

RIGATONI D'ÉTÉ
roasted corn, zucchini,
Toybox tomatoes, garlic, basil

SEMI BONELESS CHICKEN
ratatouille, jus de poulet

~ DESSERTS ~

CRÈME BRÛLÉE
rich vanilla bean custard,
caramelized sugar crust

SEASONAL FRUIT SORBETS

VALENÇAY DINNER

58.00 per person

~ APPETIZERS FOR THE TABLE ~
choose two

CHARCUTERIE PLATE
housemade country pâté, chicken liver truffle mousse

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

CALAMARI FRIT
whole grain mustard vinaigrette

FILET MIGNON STEAK TARTARE
hand cut raw filet mignon, capers, shallots, Dijon, egg yolk

~ 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, fingerling potatoes, Pernod garlic butter

SEMI BONELESS CHICKEN
ratatouille, jus de poulet

STEAK FRITES
8 oz skirt steak, wild arugula,
pommes frites, Bordelaise sauce
*for parties of 20 or more: 8 oz skirt steak,
mashed potatoes, green beans, Bordelaise sauce*

ASIAGO AND PEA RAVIOLI
seasonal vegetables, lemon butter sauce

~ 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

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FONTAINEBLEAU DINNER

68.00 per person

~ APPETIZERS ~

MUSHROOM TARTINE

blue cheese, arugula, country levain bread

SMOKED SALMON TARTINE

goat cheese, pickled red onion

~ SOUP OR SALAD ~

SOUP DU JOUR

Chef's seasonal offering

SALADE VERTE

butter lettuce, fines herbs, shallots, Dijon vinaigrette

~ MAIN COURSES ~

SAUMON

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

CANARD A LA PÊCHE

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

ENTRECÔTE BORDELAISE

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

~ DESSERTS ~

CRÈME BRÛLÉE

rich vanilla bean custard,
caramelized sugar crust

FINANCIER FRAMBOISE PISTACHE

pistachio raspberry cake, raspberry coulis,
toasted pistachio vanilla gelato

SEASONAL FRUIT SORBETS

VERSAILLES DINNER

78.00 per person

~ APPETIZER ~

SHRIMP PROVENÇAL

tomatoes, capers, Niçoise olives,
Pernod garlic butter

*vegetarian option available

~ SALAD ~

SALADE D'ÉPINARD

baby spinach, strawberries, goat cheese,
picked red onions, mustard vinaigrette

~ MAIN COURSES ~

FILET MIGNON

6 oz Certified Angus Beef,
goat cheese and truffle mashed potatoes,
seasonal vegetables, green peppercorn sauce

CANARD A LA PÊCHE

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

LOBSTER RISOTTO

Maine lobster, crème fraîche,
Parmesan, seasonal vegetables

~ DESSERTS ~

CLAFOUTIS AUX ABRICOTS ET MYRTILLES

apricot and blueberry baked custard tart,
crème Chantilly

FONDANT AU CHOCOLAT

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

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AMBOISE DINNER
Served Family Style or Buffet
47.00 per person

~ APPETIZERS FOR THE TABLE ~
add 7.00 per person
choose two

CHARCUTERIE PLATE

FONDUE AUX FROMAGES

STEAK TARTARE

CALAMARI FRIT

~ SALADS ~

SALADE RIVE GAUCHE

SALADE VERTE

~ ENTRÉES I ~

RIGATONI D'ÉTÉ

ROASTED HALF CHICKEN

HOUSEMADE GARLIC PORK SAUSAGES

~ ENTRÉES II ~

add 7.00 per person

LOCH DUART SALMON

MAPLE LEAF FARMS SEARED DUCK BREAST

ASIAGO AND PEA RAVIOLI

~ 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

L'ASSIETTE DE CHARCUTERIE
country pâté, chicken liver truffle mousse,
traditional accompaniments
half 47.00 / full 83.00

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 D'ÉPINARD
baby spinach, strawberries,
goat cheese, pickled red onions,
mustard vinaigrette
half 40.00 / full 85.00

ENTRÉE PLATTERS

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

SALADE NIÇOISE
seared rare Ahi tuna, green beans, tomatoes,
fingerling potatoes, avocado, tapenade,
anchovy, roasted red bell peppers
half 90.00 / full 165.00

LOCH DUART SALMON
seasonal vegetables, lemon beurre blanc
half 130.00 / full 250.00

POULET GRAND MÈRE
quartered Rocky Jr natural chicken,
jus de poulet, mashed potatoes
half (8 pieces) 90.00
full (16 pieces) 180.00

SKIRT STEAK BORDELAISE
sliced 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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LEFT BANK BRASSERIE

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



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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 cocktailing group exceeds 50 guests. It is completely covered and heated to ensure complete comfort of your guests.

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Grand Plaza

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

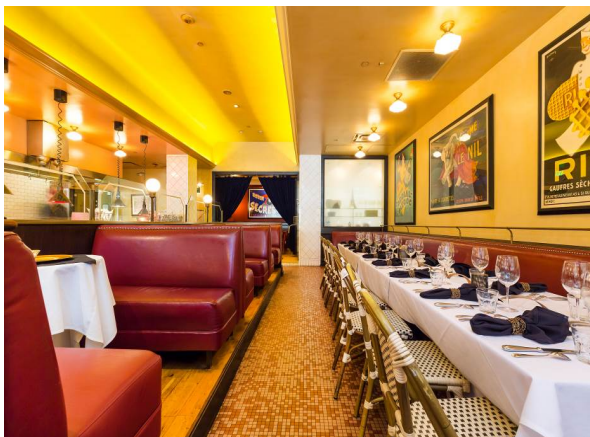
It is the perfect place for a reception or sit down dinner. Completely covered and heated, the patio has lights that are strung above to give your guests the feel of dining under the stars in Paris. This area may hold 40 of your guests for dinner or 60 for a cocktail style party.



Grand Plaza

Grand Salon

Located across from our open style kitchen, immerse your guests in the magic of the restaurant while still enjoying a semi-private space. Seats up to 26 guests.



Buy Out

For larger groups, you may want to consider reserving the entire restaurant. Perfect for company holiday parties, wedding receptions, or any other event!



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

We would love to assist you in arranging a company party or any large-scale event that you might be planning.

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

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