

LEFT BANK

Executive Chef
Behruz Moeinimanesh

BRASSERIE

PRIVATE DINING
AVAILABLE

Dinner

HORS D'OEUVRES

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

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

ESCARGOTS 12
Pernod garlic butter

CALAMARI FRIT 15
whole grain mustard vinaigrette

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

FILET MIGNON STEAK TARTARE* 15
hand cut raw filet mignon, capers, shallots, Dijon, egg yolk

TARTINE AUX CHAMPIGNONS 14
open faced grilled country levain bread,
wild mushrooms, blue cheese

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, roasted beets, pickled red onions,
goat cheese, pomegranate vinaigrette

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 L'AIL

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

CHOUCROUTE DE LA MER

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 AUX OLIVES 27

pan roasted duck breast, herbed farro,
green olive demi glace

SAUCISSE GRILLEE 19

housemade garlic pork sausage, piperade, pommes frites

TTORRO AU CHORIZO 32

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

POULET RÔTI 25

roasted Rocky Jr. natural half chicken,
braised Napa cabbage, carrots, jus de poulet

TRUITE AMANDINE 23

brown butter, roasted almonds, green beans

FILET DE PORC 24

pan roasted pork tenderloin,
vadouvan roasted cauliflower, horseradish jus

SAUMON 27

Loch Duart salmon, celeriac purée,
orange and carrot beurre blanc

MUSHROOM RAVIOLI 19

porcini Parmesan cream sauce, spinach

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

BABY CARROTS lemon maple glaze 8

ROASTED CAULIFLOWER vadouvan 8

RATATOUILLE Provençal vegetable stew 8

WHIPPED POTATOES 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)