

# LEFT BANK

Executive Chef  
Patricio Mejia

## BRASSERIE

PRIVATE DINING  
AVAILABLE

### Dinner

#### HORS D'OEUVRES

OYSTERS\* half dozen 18 | one dozen 36  
raw market selection

PRAWNS PROVENÇALE 14  
tomato, Niçoise olives, basil, capers, Pernod garlic butter

ESCARGOTS 14  
Pernod garlic butter

CALAMARI FRIT 15  
fried onions and lemon, whole grain mustard vinaigrette

SMOKED SALMON TARTE FLAMBÉE 16  
thin Alsatian crust, leek compote

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

WILD MUSHROOM TARTINE 14  
open faced grilled country levain bread, 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

ONION SOUPE GRATINÉE 11  
baguette, Emmenthal cheese

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

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

RIVE GAUCHE SALADE 9  
mesclun greens, roasted beets, pickled red onions,  
goat cheese, pomegranate vinaigrette

NIÇOISE SALADE\* 17  
seared Ahi, green beans, tomatoes, fingerlings, 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  
PETRALE SOLE

TUESDAY  
RIB EYE MIRABEAU

WEDNESDAY  
CHOUROUTE DE LA MER

THURSDAY  
BEEF SHORT RIB BOURGUIGNON

FRIDAY  
LOUP DE MER WHOLE BRANZINO

#### ENTRÉES

COQ AU VIN 24

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

BRAISED LAMB SHANK 28  
creamy Parmesan polenta, Swiss chard

ROASTED DUCK BREAST 27  
herbed farro, caramelized honey cranberry gastrique

HOUSEMADE GARLIC PORK SAUSAGE 19  
Brussels sprouts, mustard crème fraîche, pommes frites

BOUILLABAISE 32  
tomato seafood broth, saffron, Pernod,  
sea bass, mussels, prawns, rouille, croutons

POULET RÔTI 25  
roasted Rocky Jr. natural half chicken,  
braised Napa cabbage, carrots, jus de poulet

TROUT ALMONDINE 23  
brown butter, roasted almonds, green beans

PAN ROASTED PORK TENDERLOIN 24  
vadouvan roasted cauliflower, horseradish jus

SALMON 27  
Loch Duart, 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  
BRUSSELS SPROUTS lardons 8  
WHIPPED POTATOES 8  
SPINACH roasted garlic 8

Let's get Social! #leftbankbrasserie

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.

\*served raw; consuming raw or undercooked food or eggs may increase your risk of food borne illness (state mandated statement)

SR 10.18.18