

# LEFT BANK

Executive Chef  
Patricio Mejia

## BRASSERIE

PRIVATE DINING  
AVAILABLE

### HORS D'OEUVRES

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

ESCARGOTS 14  
Pernod garlic butter

MOULES FLORENTINE half pound 15 | one pound 20  
steamed mussels, spinach, white wine, Pernod garlic butter, shallots

CALAMARI FRIT 15  
whole grain mustard vinaigrette

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

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

### Charcuterie et Fromages

LASSIETTE 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

### SOUPES ET SALADES

SOUPE A L'OIGNON GRATINÉE 11  
baguette, Emmenthal cheese

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

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

### CASSE-CROÛTE

CROQUE MONSIEUR 13  
jambon de Paris, Emmenthal, Béchamel, pain de mie bread  
~ "Croque Madame" with sunny side up egg (add 2)

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

CROQUE THON\* 15  
seared Ahi, bacon, lettuce, tomato, wasabi aioli, avocado

CROQUE D'AGNEAU 15  
herb marinated leg of lamb, basil, roasted peppers,  
aioli, black olive tapenade, arugula salad

CROQUE POULET 13  
chicken breast, almond romesco, arugula,  
roasted onions, brie, pommes frites

BURGER AMÉRICAIN 14  
1/2 lb beef, pommes frites  
~ ADD Emmenthal, cheddar, blue, avocado, bacon,  
sautéed mushrooms, or sunny side up egg (each 2)

### Brunch

served until 3 PM

GARLIC PORK SAUSAGE HASH 15  
spinach, mushrooms, blue cheese,  
Yukon Gold potatoes, sunny side up egg, hollandaise

ZE LB BLT 12  
country levain bread, goat cheese, tomatoes, arugula,  
bacon, sunny side up egg, hollandaise, petite salade

PAIN PERDU 13  
traditional thick French toast, orange cream,  
mixed berry compote, maple syrup

OMELETTE JAMBON FROMAGE 12  
ham and Swiss omelette, mixed greens

SALMON HASH 15  
smoked salmon and salmon hash,  
red onions, tomatoes, parsley,  
Yukon Gold potatoes, poached egg, hollandaise

QUICHE RAYON DE SOLEIL 13  
housemade grilled chorizo, caramelized onions,  
spinach, sun dried tomatoes, goat and Swiss cheese

EGGS BENEDICT 15  
poached eggs, Parisian ham, English muffins,  
hollandaise, Yukon Gold potatoes  
~ Florentine, with spinach 17

STEAK AND EGGS 20  
marinated grilled Prime sirloin,  
two sunny side up eggs, Yukon Gold potatoes

### ENTRÉES

MUSHROOM RAVIOLI 19  
porcini Parmesan cream sauce, spinach

POULET PAILLARD 17  
Parmesan crusted chicken breast, arugula,  
baby frisée, butternut squash, celeriac,  
pickled red onions, pomegranate vinaigrette

SAUMON 27  
Loch Duart salmon, celeriac purée,  
orange and carrot beurre blanc

STEAK FRITES 28  
8 oz skirt steak, pommes frites, includes choice of  
Bordelaise, Roquefort butter, or au poivre sauce

### LES LÉGUMES

POMMES FRITES 6  
~ Parmesan truffle 9

BABY CARROTS lemon maple glaze 8  
ROASTED CAULIFLOWER vadouvan 8  
RATATOUILLE Provençal vegetable stew 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.

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