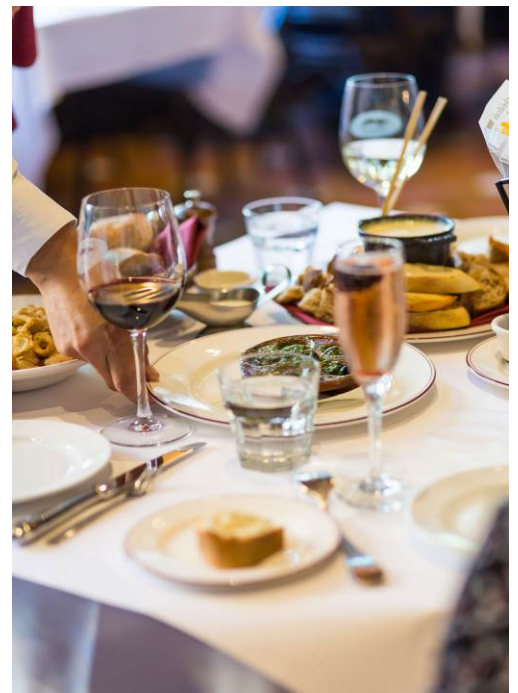


# LEFT BANK BRASSERIE



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

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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

SMOKED SALMON TARTINE  
lemon confit, crème fraîche 48.00

BEETS AND GOAT CHEESE  
balsamic reduction, fines herbs 25.00

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

## MINI DESSERTS

**priced per dozen**

LEMON TARTS 26.00

CHOCOLATE TARTS 26.00

MINI CRÈME BRÛLÉE 36.00

PASSION FRUIT PANNA COTTA 36.00

Rayane Abi Abboud, Left Bank Brasserie Santana Row  
377 Santana Row, San Jose, CA 95128  
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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, mushrooms, 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

#### ONION SOUPE 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

#### AHI TUNA BLT

seared Ahi, wasabi aioli, avocado,  
multigrain bread, mixed greens

#### JACQUES PÉPIN'S SANDWICH

grilled eggplant, sun dried tomatoes, roasted peppers,  
red onion, mozzarella cheese, mixed greens

### ~ DESSERTS ~

#### LES PROFITEROLES

cream puffs, artisan vanilla ice cream,  
dark chocolate sauce

#### SEASONAL FRUIT SORBETS

## VALENÇAY LUNCH

37.00 per person

### ~ SOUP OR SALAD ~

#### SOUPE DU JOUR

Chef's seasonal offering

#### SALADE VERTE

butter lettuce, fines herbs,  
shallots, Dijon vinaigrette

### ~ MAIN COURSES ~

#### NIÇOISE SALADE

seared Ahi, green beans, tomatoes,  
fingerlings, avocado, tapenade,  
anchovy, roasted red bell peppers

#### JACQUES PÉPIN'S SANDWICH

grilled eggplant, sun dried tomatoes,  
roasted peppers, red onion,  
mozzarella cheese, mixed greens

#### GRILLED STEAK SALADE

Prime sirloin, blue cheese, fried onion strings,  
mixed greens, mustard vinaigrette

#### CHICKEN SANDWICH

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

### ~ DESSERTS ~

#### PEAR PISTACHIO FRANGIPANE TART

crème Chantilly

#### SEASONAL FRUIT SORBETS

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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 ~

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

~ MAIN COURSES ~

TROUT ALMONDINE  
brown butter, roasted almonds, green beans

VEGETARIAN PASTA  
butternut squash, spinach,  
mushrooms, garlic butter sauce

SEMI BONELESS CHICKEN  
herbed farro, Brussels sprouts, 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 ~

ONION SOUPE 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  
herbed farro, Brussels sprouts, 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\*

MUSHROOM RAVIOLI  
porcini Parmesan cream sauce, spinach

~ DESSERTS ~

LES PROFITEROLES  
cream puffs, artisan vanilla ice cream,  
dark chocolate sauce

FONDANT AU CHOCOLAT  
dark chocolate molten cake,  
salted caramel crème Chantilly

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 ~

#### SOUPE DU JOUR

Chef's seasonal offering

#### SALADE VERTE

butter lettuce, fines herbs, shallots, Dijon vinaigrette

### ~ MAIN COURSES ~

#### SALMON

Loch Duart, celeriac purée,  
orange and carrot beurre blanc

#### ROASTED DUCK BREAST

herbed farro, caramelized honey cranberry 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

#### ALMOND TOFFEE

#### CHOCOLATE BREAD PUDDING

caramel sauce, vanilla ice cream

#### SEASONAL FRUIT SORBETS

## VERSAILLES DINNER

78.00 per person

### ~ APPETIZER ~

#### SHRIMP PROVENÇAL

tomatoes, capers, Niçoise olives,  
Pernod garlic butter

\*vegetarian option available

### ~ SALAD ~

#### BABY SPINACH SALADE

grapes, 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

#### ROASTED DUCK BREAST

herbed farro, caramelized honey  
cranberry gastrique

#### LOBSTER RISOTTO

Maine lobster, crème fraîche,  
Parmesan, seasonal vegetables

### ~ DESSERTS ~

#### PEAR PISTACHIO FRANGIPANE TART

crème Chantilly

#### FONDANT AU CHOCOLAT

dark chocolate molten cake,  
salted caramel crème Chantilly

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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** ~

VEGETARIAN PASTA

ROASTED HALF CHICKEN

HOUSEMADE GARLIC PORK SAUSAGES

~ **ENTRÉES II** ~

add 7.00 per person

LOCH DUART SALMON

MAPLE LEAF FARMS SEARED DUCK BREAST

MUSHROOM 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

RIVE GAUCHE SALADE  
mesclun greens, roasted beets, pickled red onions,  
goat cheese, pomegranate vinaigrette  
half 37.00 / full 63.00

BABY SPINACH SALADE  
grapes, 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

NIÇOISE SALADE  
seared Ahi, green beans, tomatoes,  
fingerlings, 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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## 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



# LEFT BANK

BRASSERIE

## 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.



# LEFT BANK



## BRASSERIE

### Grand Plaza

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

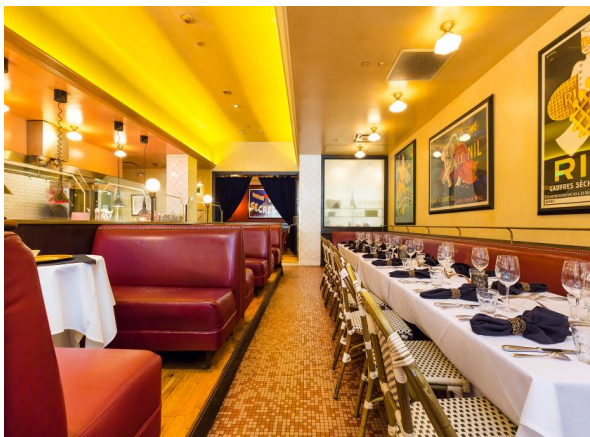
It is the perfect place for a reception or sit down dinner. Completely covered and heated, the patio has lights that are strung above to give your guests the feel of dining under the stars in Paris. This area may hold 40 of your guests for dinner or 60 for a cocktail style party.



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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