

# LEFT BANK

Executive Chef  
Patricio Mejia

## BRASSERIE

*Dinner*

PRIVATE DINING  
AVAILABLE

### HORS D'ŒUVRES

OYSTERS\* half dozen 18 | one dozen 36

raw market selection

PRAWNS PROVENÇALE 14

tomato, Niçoise olives, basil, capers, Pernod garlic butter

SCALLOP QUENELLES 14

scallop dumplings, creamy lobster sauce, salmon roe

ESCARGOTS 14

Pernod garlic butter

CALAMARI FRIT 15

fried onions and lemon, whole grain mustard vinaigrette

ROASTED BONE MARROW 15

garlic tomato fondue, grilled baguette

PISSALADIÈRE FLATBREAD 13

spicy tomato sauce, black olives, capers, anchovy, arugula

FILET MIGNON STEAK TARTARE\* 15

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

BAKED CAMEMBERT 18

wildflower French honey, walnut cranberry toast points,

arugula salad, truffle vinaigrette

FONDUE AUX FROMAGES 13

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, shaved radishes, cucumber herb vinaigrette

NIÇOISE SALADE\* 17

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

### LES LÉGUMES

POMMES FRITES 6

~ Parmesan truffle 9

BUTTERED PEAS AND CARROTS 8

GRILLED ASPARAGUS smoked paprika hollandaise\* 8

HARICOTS VERTS shallots, butter 8

SPINACH roasted garlic 8

### *Charcuterie et Fromages*

L'ASSIETTE DE CHARCUTERIE

choose one/9 all three/19

served with traditional accompaniments

CHICKEN LIVER MOUSSE  
COUNTRY PÂTÉ / SAUCISSON SEC

FROMAGES

choose one/8 two/14 three/19

served with traditional accompaniments

SELECTION OF FRENCH  
AND LOCAL CHEESES

### ENTRÉES

BEEF BOURGUIGNON 29

red wine braised boneless short ribs, bacon lardons, baby carrots, button mushrooms, pearl onions, fingerling potatoes

LAMB NAVARIN 28

braised lamb shoulder, spring vegetables

ROASTED DUCK BREAST 27

wild rice, sugar snap peas, blueberry mostarda

HOUSEMADE GARLIC PORK SAUSAGE 19

spicy pickled vegetables, whole grain mustard, pommes frites

BOUILLABAISE 32

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

POULET RÔTI 25

roasted Rocky Jr. natural half chicken, buttered peas and carrots, jus de poulet

TROUT ALMONDINE 23

brown butter, roasted almonds, green beans

SALMON 27

Loch Duart, jumbo asparagus, green garlic and sun dried tomato tapenade, fingerling potatoes

PENNE PRINTANIER 18

asparagus, roasted peppers, spring garlic, sun dried tomatoes, crumbled goat cheese  
~ ADD housemade sausage 5

RACLETTE BURGER 23

1/2 lb beef, Raclette cheese, maple glazed pork belly, red wine braised shallots, cornichons, smoked paprika Espelette crème fraîche, pommes frites

BURGER AMÉRICAIN 15

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

STEAK FRITES 8 oz skirt steak 28 | 10 oz rib eye 35

pommes frites, includes choice of Bordelaise, Roquefort butter, or au poivre sauce

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 03.15.19