

LEFT BANK

Maître Cuisinier de France
David Bastide

BRASSERIE

Dinner

CELEBRATING
25 YEARS
IN LARKSPUR

HORS D'ŒUVRES

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

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

SMOKED SALMON RILLETTE 15
cucumber, tomato, and red onion salad, toast points

ESCARGOTS 12
Pernod garlic butter

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

SALT COD FRITTERS 15
blistered Toybox tomatoes, pistou aioli

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	FLORENTINE
tomatoes, basil,	spinach, white wine,
white wine,	garlic, shallots,
herbs de Provence	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
frisée, bacon lardons, croutons, warm poached egg

HEIRLOOM TOMATO AND CUCUMBER SALADE 15
red onions, basil, mint, citrus vinaigrette, goat cheese crostini

RIVE GAUCHE SALADE 9
mesclun greens, shaved radishes, cucumber herb vinaigrette

NIÇOISE SALADE* 19
seared Ahi, green beans, tomatoes, fingerling potatoes,
avocado, tapenade, anchovy, roasted red bell peppers

LES LÉGUMES

POMMES FRITES 6
~ Parmesan truffle 9

WILD RICE roasted corn, red bell peppers, basil 8

SUMMER SQUASH Toybox tomatoes, pistou 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 SHANK PROVENÇALE 29

braised lamb shank, creamy Parmesan polenta,
roasted tomatoes, Niçoise olives, basil

ROASTED MAPLE LEAF FARMS DUCK BREAST 27

blistered Okinawa purple sweet potatoes, stone fruit,
vanilla cherry gastrique

HOUSEMADE GARLIC PORK SAUSAGE 19

piperade, pommes frites

ROASTED SNAPPER BASQUAISE 32

mussels, prawns, bay scallops, fennel confit,
spinach, spicy smoked paprika tomato broth

POULET RÔTI 25

roasted Rocky Jr. natural half chicken, pommes frites,
mixed greens, mustard vinaigrette, jus de poulet

TROUT ALMONDINE 23

brown butter, roasted almonds, green beans

SALMON 27

Loch Duart, wild rice, roasted corn, red bell peppers,
Toybox tomatoes, basil, heirloom tomato vinaigrette

RIGATONI D'ÉTÉ 23

Toybox tomatoes, sweet yellow corn,
roasted peppers, fresh mozzarella, pistou

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

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)