

# LEFT BANK

Maître Cuisinier de France  
David Bastide

## 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

SMOKED SALMON RILLETTE 15

cucumber, tomato, and red onion salad, toast points

ESCARGOTS 14

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

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

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

STEAK AU POIVRE 35

pepper crusted 10 oz Prime sirloin, brandy green peppercorn sauce, pommes frites

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 28

8 oz skirt steak, 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)

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