

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

ESCARGOTS 12

Pernod garlic butter

CALAMARI FRIT 15

fried onions and lemon, whole grain mustard vinaigrette

ALSATIAN TART 15

thin crust, smoked salmon, goat cheese, leek compote

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 12

frisée, bacon lardons, croutons, warm poached egg

SPINACH SALADE 11

quinoa, apple, golden raisins, pickled red onions, caramelized honey mustard vinaigrette

BEEF SALADE 14

mixed greens, caramelized walnuts, goat cheese, blood orange vinaigrette

NIÇOISE SALADE* 20

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

LES LÉGUMES

POMMES FRITES 6

~ Parmesan truffle 9

RICE MEDLEY roasted fall root vegetables 8

BRUSSELS SPROUTS bacon, shallots 8

CURRIED CAULIFLOWER Vadouvan 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

LES PLATS

BEEF CARBONNADE 32

boneless short ribs, traditional beer and wine sauce, bacon, carrots, roasted potatoes, mushrooms

PORK TENDERLOIN 27

brown butter and sage spaetzle, roasted butternut squash, mustard Calvados jus

ROASTED MAPLE LEAF FARMS DUCK BREAST 28

rice medley, roasted root vegetables, pear ginger gastrique

HOUSEMADE GARLIC PORK SAUSAGE 19

balsamic braised red cabbage, potato gratin

BRAISED LAMB SHANK 32

Brussels sprouts, Parmesan polenta, gremolata

POULET RÔTI 25

roasted Rocky Jr. natural half chicken, Brussels sprouts, roasted fingerling potatoes, baby carrots, pearl onions, mushrooms, jus de poulet

TROUT ALMONDINE 23

brown butter, roasted almonds, green beans

SWANSON ISLAND BC SALMON 27

roasted butternut squash, baby kale, vanilla saffron emulsion

RAVIOLI AUX CHAMPIGNONS 23

porcini mushroom ravioli, spinach, Parmesan and wild mushroom cream sauce

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

As we support the City of Larkspur minimum wage increase, a 3% 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)

LK 02.13.20