



LES CLASSIQUES DU LEFT BANK



LES COCKTAILS

KIR ROYALE \$19

BOLLINGER CHAMPAGNE WITH A DASH OF CRÈME DE CASSIS DE BOURGOGNE

FRENCH KISS \$19

BOLLINGER CHAMPAGNE AND COGNAC, WITH CUBE OF RAW CANE SUGAR AND LEMON

BISOUS BISOUS \$19

BOLLINGER CHAMPAGNE AND GRAN MARNIER, WITH A SUGARED ORANGE SLICE

FRENCH BELLINI \$19

BOLLINGER CHAMPAGNE GENTLY MIXED WITH OUR HOMEMADE PEACH SORBET

FRENCH CONNECTION MARTINI \$14

ABSOLUTE RASPBERRY VODKA WITH CRÈME DE CASSIS AND A SPLASH OF PINEAPPLE JUICE

BRIN D'AMOUR MARTINI \$14

IMPERIA VODKA, WITH A SPLASH OF OUR HOMEMADE SWEET AND SOUR, COINTREAU AND PAMA POMEGRANATE LIQUOR

POMME D'AMOUR MARTINI \$14

KETEL ONE VODKA WITH JUICE FROM FRESH GRANNY SMITH APPLES & SQUEEZED KEY LIMES

RIVE GAUCHE MARTINI \$14

SPECIAL GREY GOOSE MARTINI WITH STUFFED OLIVE AND CAPER BERRY

LES HORS D'OEUVRE – APPETIZERS

ESCARGOTS À LA BOURGUIGNONNE \$16

ESCARGOTS, BAKED IN THEIR SHELL WITH BUTTER, GARLIC & PARSLEY

SOUPE DE TOMATES EN SURPRISE \$13

FRESH TOMATO SOUP TOPPED WITH A PUFF PASTRY

SOUPE À L'OIGNON GRATINÉE \$12

FRENCH ONION SOUP

BISQUE DE HOMARD \$14

LOBSTER BISQUE

SAUMON CRU À LA CIBOULETTE \$16

THINLY SLICED RAW SALMON COVERED WITH LIME JUICE, GREEN
PEPPERCORNS AND CHOPPED CHIVES

TERRINE DE FOIE GRAS DE CANARD AU SAUTERNES \$24

FRESH HOMEMADE DUCK LIVER PÂTÉ

1996 CHÂTEAU SUDUIRAUT SAUTERNES – 3 OZ \$25

LES ENTREÉS – MAIN COURSES

BOUILLABAISSSE DE CRUSTACÉS AU FENOUIL \$40

FRESH LOBSTER, SHRIMP, SCALLOPS AND MUSSELS SERVED IN A LOBSTER BROTH WITH FRESH FENNEL, GARLIC CROUTONS AND ROUILLE
2006 MERSAULT LES CLOS DOMAINE BOUCHARD \$69

VOL AU VENT DE HOMARD ET CREVETTES SAUCE HOMARDINE \$39

THIN PUFF PASTRY SHELL, LINED WITH SPINACH AND FILLED WITH FRESH LOBSTER AND SHRIMP, SERVED WITH A CREAMY SAFFRON SAUCE
2004 CHASSAGNE MONTRACHET LOUIS LATOUR \$79

LE SAUMON NICOISE \$31

FRESH SALMON, BAKED WITH OLIVE OIL, GARLIC, TOMATOES AND FRESH HERBS
2003 CHABLIS VAILLONS VIELLES VIGNES DE MINOT VERGET \$75

LA TRUITE SAUTÉE À L'HUILE D'OLIVE AUX CÂPRES, TOMATES ET FINES HERBES \$29

FRESH BONELESS TROUT SAUTÉED WITH OLIVE OIL, CAPERS, CAPER BERRIES, TOMATOES AND FINE HERBS
2004 PINOT BLANC CUVÉE LES AMOURS HUGEL \$39

CÔTE DE VEAU AUX ASPERGES \$49 OR CÔTE DE VEAU ROSSINI \$56

SAUTÉED MILK-FED VEAL CHOP, SERVED WITH A DEMI-GLAZE AND ASPARAGUS, OR ROSSINI WHICH IS THE SAME DISH WITH THE VEAL CHOP TOPPED WITH HOT FOIE GRAS
1999 POMMARD GRANDS EPENOTS PIERRE MOREY \$99

STEAK AU POIVRE BLANC \$36

BEEF FILET, ROLLED IN CRUSHED WHITE PEPPERCORNS WITH A CREAM, BROWN STOCK AND COGNAC SAUCE
2005 CHÂTEAU FERRAND LARTIGUE GRAND CRU CLASSÉ \$99

CARRÉ D'AGNEAU RÔTI À MA FAÇON (FOR TWO) MARKET PRICE

RACK OF COLORADO LAMB, BRUSHED WITH DIJON MUSTARD, ROLLED IN BREAD CRUMBS PROVENCAL AND ROASTED
2000 CHÂTEAU BROWN \$79

SPECIAL REQUESTS

WE TAKE PRIDE IN ACCOMMODATING SPECIAL REQUESTS, IF POSSIBLE. PLEASE INFORM US IF YOU ARE A VEGETARIAN OR VEGAN, OR YOU HAVE ANY DIETARY RESTRICTIONS OR ALLERGIES.



LE MENU D'ÉTÉ



LES HORS D'OEUVRE – APPETIZERS

COQUILLE ST. JACQUES ET RISOTTO \$18

SEARED DIVER SEA SCALLOP SERVED WITH A CHIFFONADE OF ARUGULA, ON A BED OF CURRIED RISOTTO AND A CITRUS BUERRE NOISETTE

LE COEUR D'ARTICHAUD, L'AVOCAT ET LE COEUR DE PALMIER AU COULIS DE TOMATES \$16

SLICED ARTICHOKE HEART, AVOCADO AND HEARTS OF PALM WITH A COULIS OF TOMATO

LE SAUMON FUMÉ ET CHOUX À LA CRÈME FRAICHE \$18

PEACHWOOD SMOKED SALMON, SERVED WITH A CHIVE AND SHALLOT CREME FRAICHE IN A CHOUX PASTRY WITH POPPYSEED BREADSTICKS

LE TARTARE DE BOEUF COUPER AU COUTEAU \$19

HAND DICED AND CHOPPED RAW TENDERLOIN FILET, SEASONED WITH ONION, CAPER, CORNICHONS, PARSLEY, FRESH ANCHOVIES, EGG YOLK, TABASCO AND WORCESTERSHIRE SAUCE AND A PARMESAN GALLETTE – SPICINESS TO ORDER

FOIE GRAS DE CANARD POËLÉ \$24

PAN SEARED FRESH DUCK LIVER, SERVED WITH YOKON GOLD POTATO PANCAKES AND A TART CHERRY SAUCE

1996 CHÂTEAU SUDUIRAUT SAUTERNES – 3oz. \$25

LES SALADES

ALL OF OUR ENTREÉS ARE SERVED WITH OUR COMPLIMENTARY HOUSE SALAD AND VINAIGRETTE DRESSING, IF YOU WOULD LIKE TO SUBSTITUTE THE SALAD WITH ONE BELOW THE PRICE WILL BE \$8

SALADE D'EPINARDS AUX FRAMBOISES ET FROMAGE DE CHÈVRE \$14

FRESH BABY SPINACH TOSSED IN RASPBERRY DRESSING TOPPED WITH MARINATED GOAT CHEESE

SALADE D'ENDIVE AUX POMMES \$14

BELGIUM ENDIVES, APPLES, SPICY CANDIED PECANS TOSSED IN BALSAMIC VINAIGRETTE

LES ENTREÉS – MAIN COURSES

LES PÂTES AUX CREVETTES \$29

FRESH SAUTÉED SHRIMP SERVED ON A BED OF OUR HOMEMADE SAFFRON PASTA WITH A BUTTER, HERB AND GARLIC SAUCE

2003 BOURGOGNE VIRÉ-CLESSÉ DOMAINE EMILIAN GILLET \$59

FAUX FILET DE BOEUF SAUCE BEARNAISE \$34

AGED 10oz. BLACK ANGUS NEW YORK STRIP, GRILLED AND LIGHTLY SEASONED, SERVED WITH BEARNAISE SAUCE ON THE SIDE. ADD FRESH SEASONAL SAUTÉED MUSHROOMS FOR AN ADDITIONAL \$6

2005 CHÂTEAUNEUF DU PAPE DOMAINE ROGER SABON LES OLIVETS \$79

MAGRET DE CANARD AUX MYRTILLES \$32

THINLY SLICED BREAST OF DUCK, SERVED WITH BLUEBERRY CORNBREAD AND BLUEBERRY COMPOTE

2003 CHÂTEAU PIPEAU GRAND CRU CLASSÉ \$75

POISSON FRAIS DU MARCHÉ \$34

MARKET FRESH SEASONAL FISH, FLOWN IN OFF THE FISHING BOATS, PREPARED ACCORDING TO THE STYLE OF THE FISH. PLEASE ASK YOUR SERVER FOR A DESCRIPTION OF TODAY'S SPECIAL CATCH

2005 MÂCON-PIERRECLOS LE CHAVIGNE GUFFENS-HEYEN \$95

ESCALOPE DE VEAU AU ROQUEFORT \$33

PAN-SEARED, THINLY SLICED VEAL LOIN SERVED WITH SAUTÉED MUSHROOM AND A CREAMY ROQUEFORT SAUCE

2003 CHÂTEAU BERNADOTTE HAUT MEDOC \$79

DUO DE FILET D'AGNEAU ET CRAB D'ALASKA \$43

SEARED LAMB LOIN AND CARAMELIZED ONION WRAPPED IN A PUFF PASTRY SERVED WITH DEMI-GLAZE, ACCOMPANIED BY A FRESH KINK CRAB AND HOLLONDAISE SAUCE

2004 VOSNE ROMANÉE PERROT MINOT \$95

LES DESSERTS

TARTE CHAUDE AUX FRUITS DE SAISON \$13

THINLY SLICED SEASONAL FRUIT ON A PUFF PASTRY, BRUSHED WITH PEACH GLAZE, TOPPED WITH VANILLA ICE CREAM

**SOUFFLÉ AU CHOCOLAT, SAUCE VANILLE (MINIMUM 4 PERSONS)
\$14 PER PERSON**

CRÊPES SUZETTE \$13

FRESH HOMEMADE CRÊPES WITH ORANGE ZEST SAUCE, FLAMBÉED WITH GRAN MARNIER

CHARIOT DES DESSERTS \$11

DESSERT CART OF ASSORTED HOMEMADE DESSERTS

The Left Bank *Restaurant*

**“WE ARE NOT THE BEST BECAUSE WE ARE THE OLDEST,
WE ARE THE OLDEST BECAUSE WE ARE THE BEST”**

SINCE 1970, THE LEFT BANK HAS BEEN THE PLACE TO WINE AND DINE FOR DISCERNING LOCALS AND VISITORS. WE HAVE CULTIVATED RELATIONSHIPS WITH THE FINEST VINTNER’S IN FRANCE AND CALIFORNIA OVER THE PAST 38 YEARS IN ORDER TO BRING YOU SELECTIONS OF THE RAREST WINES AVAILABLE, IMPECCABLY STORED AND AGED FOR YOUR DRINKING PLEASURE. SINCE 2006, JEAN-MICHEL’ & KIMBERLY CHELAIN HAVE BEEN CONTINUING THE LEFT BANK TRADITIONS.

JEAN-MICHEL’S MOTHER KNEW HE WAS DESTINED FOR THE KITCHEN EVER SINCE THE DAY THAT SHE COULDN’T FIND HER POTS, PANS AND UTENSILS. AFTER AN EXHAUSTIVE SEARCH OF THEIR HOME, SHE FOUND HER PANS, FULL OF MUD IN THE BARN, WITH HER 8 YEAR OLD SON....”COOKING” ! JEAN-MICHEL BEGAN HIS APPRENTICESHIP AT THE AGE OF 14 WITH A SMALL RESTAURANT CALLED LES TROIS BICHES IN THE CHARTREUSE REGION OF THE FRENCH ALPS. IN 1996, AFTER WORKING AT THE NOGA HILTON IN CANNES AND SPENDING THREE YEARS AS THE CHEF OF CHEZ LE PER GRAS IN GRENOBLE, HE MOVED TO CARMEL VALLEY, CALIFORNIA TO BE THE EXECUTIVE CHEF OF STONEPINE ESTATE RESORT, A RELAIS AND CHATEAUX PURPLE

**SHIELD AWARD WINNER WHERE HE MET HIS WIFE
KIMBERLY. SHE WAS MANAGING LOS LAURELES LODGE,
THE SISTER PROPERTY TO STONEPINE WHEN THE TWO
FELL IN LOVE. THEY BOUGHT A 20' TRAVEL TRAILER TO
SEE THE COUNTRY AND ENDED UP IN KEY WEST,
FLORIDA WHERE THEY ELOPED ON A SAILBOAT IN FRONT
OF 40 STRANGERS AND THE MOST BEAUTIFUL SUNSET
IMAGINABLE. IN 1998 THEY MOVED TO VAIL AND
DISCOVERED, UNBEKNOWNED TO THEM, THEIR DESTINY!
"THE LEFT BANK RESTAURANT" EXCEPT FOR A TWO
YEAR INTERMISSION AS THE EXECUTIVE CHEF OF THE
BLEU JACKET RESTAURANT IN LAWRENCE, KANSAS,
JEAN-MICHEL HAS BEEN LEADING THE LEFT BANK
KITCHEN EVER SINCE.**

**WITH JEAN-MICHEL AS YOUR CHEF AND KIMBERLY AS
YOUR HOSTESS AND LIZ AND LUC MEYER CONTINUING AS
OUR MENTORS IT IS OUR PLEASURE TO CONSISTENTLY
USE ONLY THE FRESHEST INGREDIENTS OF THE FINEST
QUALITY AND PREPARE EVERYTHING FROM SCRATCH.**

**IT IS OUR PLEASURE TO SERVE YOU AND WE HOPE YOU
ENJOY YOUR EVENING.**



BON APPETIT ET À VOTRE SANTÉ!



**KIMBERLY & JEAN-MICHEL CHELAIN, YOUR
HOSTESS AND CHEF**