

Le Menu 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 Grand Marnier, with a sugared orange slice

Tour d'Eiffel Martini \$14

Tangeray Rangpur Gin, Oregano leaves and fresh chopped cucumbers

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

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 Fraîche \$18

Peachwood Smoked Salmon, served with a chive and shallot creme fraiche in a choux pastry with poppyseed breadsticks

Foie Gras de Canard Poêlé \$24

Dan Seared fresh Duck Liver, served with Yukon Gold potatoes and tart cherry sauce

1996 Château Suduiraut Sauternes - 3oz. \$25

Terrine de Foie Gras de Canard au Sauternes \$24

Fresh Homemade duck liver pâté

1991 Château d'Yquem Sauternes - 3 oz \$50

Golden Ossetra Caviar Market Price

1oz. Golden Ossetra Caviar imported from the Caspian Sea, served with traditional accompaniments.

1996 Dom Pérignon - bottle \$290

Les Salades

All of our Entrees 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'Epinars 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

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Les Entreés - Main Courses

- Bouillabaisse de Crustacés au Fenouil* \$40
Fresh Lobster, Shrimp, Scallops and Mussels served in a lobster broth with fresh fennel, Garlic croutons and rouille
2004 *St. Bris Verget (Sauvignon Blanc)* \$59
- 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
2005 *Chassagne Montrachet Louis Latour* \$79
- Filet de Sole sur Lit de Lentilles* \$34
Fresh Petrale Sole, julienne of leeks, carrots and fennel wrapped in Feuille de Bric, served on a bed of lentils
2003 *Bourgogne Viré-Clessé Domaine Emilian Gillet* \$59
- Le Saumon Frais Grillé, Sauce Béarnaise* \$31
Fresh salmon, baked with olive oil, garlic, tomatoes and fresh herbs
2003 *Chablis Vaillons Vieilles 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
2005 *Dinot Blanc Trimbach* \$39
- Les Pâtes aux Crevettes* \$32
Fresh sautéed shrimp served on a bed of our homemade saffron pasta with a butter, herb and garlic sauce
2006 *Douilly Fuisse Domaine Bouchard* \$59
- 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 but topped with a slice of hot Foie Gras
1999 *Domnard 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 Provençal
2000 *Château Brown* \$79
- Cotелlette de Cerf aux Champignons* \$48
Fresh sautéed elk chop, served with a demi-glaze and topped with a mēlée of wild Oregon mushrooms
2003 *Château Dipeau St. Emilion* \$75

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
- L'Assiette des Fromages* \$25
Assortment of fine French cheeses served with crackers and bread.

Special Requests

We take pride in accommodating special requests, if possible. Please inform us if you are a Vegetarian, Vegan, or you have any Dietary restrictions or Allergies.