

LEFT BANK



BRASSERIE



Celebrations | Business Meetings | Company Parties | Rehearsal Dinners | Bridal Showers

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*menu items subject to change based on seasonality and availability;
consuming raw or undercooked food or eggs may increase your risk of food borne illness (state mandated statement)*

HORS D'OEUVRE

priced per dozen
for Cocktail Receptions, 4 pieces per person
is recommended per hour

SMOKED SALMON TART 36.00
thin crust, herb goat cheese, piment d'Espelette, chives

MEDITERRANEAN TUNA 30.00
seared Ahi tuna, grilled baguette, tapenade

COCONUT PRAWNS 42.00
sweet chili sauce

BEEF SIRLOIN 32.00
crostini, rocket pistou, tomato confit

DUNGENESS CRAB QUICHE 36.00
piment d'Espelette, preserved lemon cream

STEAK TARTARE 32.00
chopped beef, capers, shallots, grilled baguette

CHICKEN LIVER CROSTINI 29.00
red berry chutney

MOROCCAN MEATBALLS 32.00
date and lemon yogurt

BEET ROOT TATIN 27.00
balsamic glaze

BEETS AND GOAT CHEESE 27.00
cucumber cup

WILD MUSHROOM TARTELETTE 27.00
truffle oil drizzle

HORS D'OEUVRE PLATTERS

priced per platter
serves 12 people

FRENCH CHEESES 55.00
croutons, seasonal fruit

CHARCUTERIE half 35.00 / full 68.00
selection of housemade pâté, smoked and cured meats

CRUDITÉS AND AIOLI 42.00
chilled, roasted, and raw vegetables

SEASONAL FRUIT 30.00

LES HUÎTRES 36.00
one dozen raw oysters on the half shell,
mignonette, horseradish, cocktail sauce

SEAFOOD PLATTER 115.00
smoked salmon, shrimp cocktail,
seasonal ceviche, oysters, tuna tartare

PETITE SANDWICHES 40.00
chicken, pork, or tuna Niçoise sliders

FAMILY STYLE SIDE DISHES

add 7.00 per person | add to any menu
choose one, 12 or more guests choose up to two, 20 or more
choose up to three

ORGANIC SUMMER SQUASH
garlic

WHIPPED YUKON GOLD POTATOES

GREEN BEANS
sautéed shallots

POMMES FRITES

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VERSAILLES BRUNCH

25.00 per person

Served Seated or Buffet Style

~ APPETIZERS ~

BASKET OF BEIGNETS

housemade marmalades, seasonal jams

PARFAIT

Strauss Creamery organic yogurt parfait,
Marshall's Farm honey, roasted almond granola

CHARCUTERIE MAISON

assorted housemade charcuterie,
whole grain mustard, pickled vegetables

LAUGHING BIRD SHRIMP CEVICHE

CleanFish shrimp salad ceviche
(additional 5.00)

~ MAIN COURSES ~

CROQUE MADAME

jambon de Paris, Emmenthal, Béchamel,
pain de mie bread, sunny side up egg
(add smoked salmon, additional 5.00)

TARTINE GOURMANDE

grilled levain bread, double smoked bacon,
tomato, artisan greens, fried egg

EGGS BENEDICT

poached eggs, English muffin,
Canadian bacon, hollandaise

~ DESSERT ~

PETITE FOURS

Chef's selection
(additional 6.50 per person)

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CHAMPS-ELYSEES LUNCH

25.00 per person
(2 Course Meal Available for 20.00 per person)

~ APPETIZERS FOR THE TABLE ~
choose one,
choose two for parties of 12 or more

HOUSEMADE RUSTIC COUNTRY PÂTÉ
croutons, cornichons, whole grain mustard

FRENCH BRIE PLATE
crostini, fruit chutney

MINI TARTE FLAMBÉE
caramelized onions, sautéed bacon, crème fraîche

~ MAIN COURSES ~
selection of three over 20 guests,
selection of four over 12 guests

SALADE NIÇOISE
seared rare Ahi tuna, green beans, capers,
olives, tomatoes, fingerling potatoes,
hard-boiled egg, avocado, shallots,
tapenade, anchovy, roasted red bell peppers

CHEESEBURGER
1/2 pound grass fed beef, cheddar cheese, pommes frites

CROQUE MONSIEUR
jambon de Paris, Emmenthal, Béchamel,
pain de mie bread, market greens

SALADE DE POULET
little gem salad, grilled chicken, Fourme d'Ambert,
sun dried cherries, apple cider and mustard vinaigrette

SANDWICH D'AGNEAU
herb marinated leg of lamb, basil,
roasted red peppers, aioli, arugula salad

~ DESSERT ~
CRÈME BRÛLÉE
vanilla bean custard

RUE DES ROSIERS LUNCH

30.00 per person

~ APPETIZERS FOR THE TABLE ~
choose one,
choose two for parties of 12 or more

MEDITERRANEAN TUNA
seared Ahi tuna, grilled baguette, tapenade

CHIKEN LIVER MOUSSE
huckleberry chutney, grilled baguette

BEETS AND GOAT CHEESE
cucumber cup

SMOKED SALMON TARTE
leek compote, whipped fromage blanc

~ SOUP ~
SOUP DU JOUR
Chef's seasonal selection

~ MAIN COURSES ~
selection of three over 20 guests,
selection of four over 12 guests

SALADE NIÇOISE
seared rare Ahi tuna, green beans, capers,
olives, tomatoes, fingerling potatoes,
hard-boiled egg, avocado, shallots,
tapenade, anchovy, roasted red bell peppers

SANDWICH D'AGNEAU
herb marinated leg of lamb, basil,
roasted red peppers, aioli, arugula salad

SALADE DE POULET
little gem salad, grilled chicken, Fourme d'Ambert,
sun dried cherries, apple cider and mustard vinaigrette

CHEESEBURGER
1/2 pound grass fed beef, cheddar cheese, pommes frites

~ DESSERT ~
CHEF'S SELECTION SEASONAL DESSERT DUO

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RUE SAINT DOMINIQUE DINNER

40.00 per person

~ SALAD ~

BUTTER LETTUCE SALAD
fines herbs, shallots,
Dijon mustard vinaigrette

~ MAIN COURSES ~

TRUITE GRENOBLOISE
pan seared rainbow trout, baby spinach,
brown butter, capers, parsley, lemon

CHEF'S SEASONAL VEGETARIAN PLATE

market inspired creation

POULET RÔTI

roasted Rocky Jr. natural chicken,
whipped Yukon Gold potatoes,
market greens, jus de poulet

~ DESSERTS ~

CHEF'S SELECTION
SEASONAL DESSERT DUO

RUE DES MARTYRS DINNER

46.00 per person

~ SOUP OR SALAD ~

SOUP DU JOUR
Chef's seasonal selection

SALADE D'ÉPINARD
baby spinach, goat cheese,
pistachios, honey vinaigrette

SALADE VERTE
butter lettuce, fines herbs,
shallots, Dijon vinaigrette

~ MAIN COURSES ~

TRUITE GRENOBLOISE
pan seared rainbow trout, baby spinach,
brown butter, capers, parsley, lemon

CHEF'S SEASONAL VEGETARIAN PLATE

market inspired creation

POULET RÔTI

roasted Rocky Jr. natural chicken,
whipped Yukon Gold potatoes,
market greens, jus de poulet

SKIRT STEAK

natural skirt steak, Bordelaise sauce,
whipped Yukon Gold potatoes

~ DESSERT ~

CHEF'S SELECTION
SEASONAL DESSERT TRIO

~ FAMILY STYLE APPETIZERS ~

add any 2 for 6.50 per person

Housemade Rustic Pâté
French Brie Plate
Mini Tarte Flambée

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RUE MONTORGEUIL DINNER

52.00 per person

~ SALADS ~

SALADE D'ÉPINARD
baby spinach, goat cheese,
pistachios, honey vinaigrette

SALADE DE ROQUETTE
arugula, stone fruit, lemon vinaigrette

SALADE RIVE GAUCHE
chopped salad, seasonal fruit,
Fourme d'Ambert, candied walnuts,
honey mustard vinaigrette

~ MAIN COURSES ~

CHEF'S SEASONAL VEGETARIAN PLATE
market inspired creation

SAUMON ÉCOSSAIS
Loch Duart salmon, summer beans,
cherry tomatoes, sauce vierge, preserved lemon

CANARD AUX PÊCHES
roasted natural duck breast, red Camargue rice,
peaches, ginger and honey gastrique

SKIRT STEAK
natural skirt steak, Bordelaise sauce,
whipped Yukon Gold potatoes

~ DESSERT ~

CHEF'S SELECTION
SEASONAL DESSERT TRIO

RUE BONAPARTE MENU

65.00 per person

~ APPETIZERS ~

STEAK TARTARE
raw chopped natural beef, capers,
shallots, Dijon, quail egg

BOUCHÉE AUX ESCARGOTS
puff pastry, spinach, parsley

MOULES FLORENTINE
steamed mussels, spinach, white wine,
Pernod garlic butter, shallots

~ SOUP OR SALAD ~

SOUP DU JOUR
Chef's seasonal offering

SALADE RIVE GAUCHE
chopped salad, seasonal fruit,
Fourme d'Ambert, candied walnuts,
honey mustard vinaigrette

SALADE VERTE
butter lettuce, fines herbs, shallots, Dijon vinaigrette

~ MAIN COURSES ~

SAUMON ÉCOSSAIS
Loch Duart salmon, summer beans,
cherry tomatoes, sauce vierge, preserved lemon

CANARD AUX PÊCHES
roasted natural duck breast, red Camargue rice,
peaches, ginger and honey gastrique

CERTIFIED ANGUS BEEF RIB EYE
herb butter, market vegetables, mashed potatoes

CHEF'S SEASONAL VEGETARIAN PLATE
market inspired creation

~ DESSERT ~

CHEF'S SELECTION
SEASONAL DESSERT TRIO

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AVENUE MONTAIGNE MENU

Served Family Style or Buffet
45.00 per person

~ SALADS ~

choose one, over 12 guests choose two

SALADE DE ROQUETTE
arugula, stone fruit, lemon vinaigrette

SALADE RIVE GAUCHE
chopped salad, seasonal fruit,
Fourme d'Ambert, candied walnuts,
honey mustard vinaigrette

~ ENTRÉES I ~

choose two, over 12 guests choose three

CHEF'S SEASONAL VEGETARIAN PLATE

ROASTED FREE RANGE CHICKEN

TRUITE GRENOBLOISE

BEEF BOURGUIGNON

~ ENTRÉES II ~

add 7.00 per person

LOCH DUART SALMON

CARVED ROAST BEEF

~ SIDES ~

choose two, over 12 guests choose three

MARKET VEGETABLES

SAUTÉED GREEN BEANS

POTATO GRATIN

~ DESSERT ~

CHEF'S SELECTION DESSERT TRIO

KIDS MENUS

KID'S MENU I ~ 12.95 per person

~ MAIN COURSE ~

choice of
MACARONI & CHEESE elbow pasta,
cheddar cheese

or

GRILLED CHICKEN TENDERS pommes frites

~ DESSERT ~

VANILLA ICE CREAM SUNDAE chocolate
sauce

KID'S MENU II ~ 15.95 per person

~ APPETIZER ~

ORGANIC GREENS cherry tomatoes,
sherry vinaigrette

~ MAIN COURSE ~

choice of
SALMON FILET fresh vegetables

or

CHEESEBURGER cheddar cheese, pommes frites

~ DESSERT ~

JEAN-PAUL PROFITEROLE single cream puff,
raspberry sorbet, chocolate

KID'S MENU III ~ 19.95 per person

~ APPETIZER ~

ASSORTED FRUITS seasonal selection

~ MAIN COURSE ~

choice of
GRILLED CHICKEN TENDERS pommes frites
or
CHEESEBURGER cheddar cheese, pommes frites

~ DESSERT ~

VANILLA ICE CREAM SUNDAE chocolate
sauce

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DIY CATERING

Parties to Go

APPETIZER PLATTERS

HALF PLATTERS SERVE 4 - 6 ppl
FULL PLATTERS SERVE 10 - 12 ppl

CHEESE PLATTER

French cheeses, croutons, seasonal fruit
half 40.00 / full 70.00

HOUSEMADE CHARCUTERIE

country pâté, chicken liver truffle mousse,
and pork rillettes
half 45.00 / full 80.00

CRUDITÉS AND BASIL AIÖLI

assortment of grilled and raw vegetables,
basil aiöli, sun dried tomato tapenade
half 30.00 / full 50.00

SALAD PLATTERS

HALF PLATTERS SERVE 4 - 6 ppl
FULL PLATTERS SERVE 10 - 12 ppl

SALADE RIVE GAUCHE

chopped salad, seasonal fruit, Fourme d'Ambert,
candied walnuts, honey mustard vinaigrette
half 35.00 / full 60.00

SALADE LYONNAISE

sautéed lardons, croutons, baby frisée, chopped egg
half 35.00 / full 60.00

SALADE VERTE

butter lettuce, fines herbs, shallots, Dijon vinaigrette
half 35.00 / full 60.00

ENTRÉE PLATTERS

HALF PLATTERS SERVE 4 - 6 ppl
FULL PLATTERS SERVE 10 - 12 ppl

SALADE NIÇOISE

seared rare Ahi tuna, green beans,
capers, olives, tomatoes, fingerling potatoes,
hard-boiled egg, avocado, shallots, tapenade,
anchovy, roasted red bell peppers
half 70.00 / full 130.00

GRILLED SALMON SALAD

chopped butter lettuce, fines herbs,
shallots, Dijon vinaigrette
half 70.00 / full 130.00

POULET GRAND MÈRE

quartered Rocky Jr Natural Chicken,
jus de poulet, mashed potatoes
half (8 pieces) 80.00
full (16 pieces) 150.00

BEEF BOURGUIGNON

beef braised with pearl onions, garlic, carrots,
and mushrooms, served with noodles
half 90.00 / full 165.00

PRIVATE DINING ROOMS

SALLE DES AMIS

Our private dining room, the Salle Des Amis, is large enough for a party of 40, yet intimate enough for a smaller group of ten or twenty. The sunny yellow walls, airy windows, warm mahogany accents and vividly colored French posters make this the perfect setting for your special occasion. Fitted with a built-in projector screen, the room is suited for any audio or visual presentation.

Host a casual luncheon, lively cocktail party, sumptuous buffet, or an elegant sit down dinner. Our event coordinator will help your vision come to life, customizing your event no matter your group size or budget. We are experienced in planning a wide variety of occasions, from baby showers, wedding festivities, bar/bat-mitzvah's, and birthday parties to memorial services and business meetings.



Salle Des Amis
seats up to 40 guests



Salle Des Amis
seats up to 40 guests

GRAND SALON

Our largest indoor Private Dining room holds up to 95 guests for a sit down dinner. It is a fantastic place for your next birthday celebration, business presentation, or holiday party.



Grand Salon looking into Salle Des Amis
seats up to 95 guests



Salle Des Amis looking into Grand Salon
seats up to 95 guests

LA TERRASSE

Relish the Parisian feel of dining al fresco in the comfort of our completely covered and heated patio. Ideal for a reception or sit-down dinner, our patio wraps around the front of the restaurant on Magnolia Avenue and Ward Street. This area accommodates 50 guests for dinner and 80 for a cocktail party.



Need a place to meet before your event?

Our beautiful bar area is conveniently located near the entrance to the restaurant and is a wonderful place to act as a gathering space or cocktail area for your group prior to your event in our Salle des Amis or Grand Salon.

Please note that seating at the bar is on a first come, first served basis.



BUY OUT

For very large groups, you may want to consider reserving the entire restaurant for your event.

We would be happy to assist you in arranging a company party or any large scale event that you might be planning.



We are pleased to offer event enhancements such as specialty linens, flower arrangements, candles, cakes, and balloons.

Please contact our Private Events Coordinator to make arrangements for a memorable dining experience!



Left Bank Brasserie in Larkspur Event Details and Enhancements

Menus: Our Chef de Cuisine has prepared several wonderful menus for your next Private Dining Event. Menu selections should be chosen approximately 2 weeks prior to your event. If you have any guests with special dietary needs, please inform your Events Coordinator prior to your event, and we will make sure those guests have a wonderful meal. All menus are subject to change predicated on seasonality and availability

Room Charge / Food & Beverage Minimum: There is no additional fee for the use of one of our Private Dining Rooms. There are certain Food & Beverage Minimums requirements that vary according to day, time and size of room. Please contact your Events Coordinator directly for those specific amounts.

Beverages: Menu prices do not include beverage service. We do have a full bar and fantastic wine selection for you and your guests to experience, and we would be more than happy to pair a few wines with your budget and menu in mind. You are more than welcome to bring in your own wine with a \$20 corkage fee per 750 ml bottle.

Dessert Fee: If you wish to provide your own cake or dessert, there is a \$3.00 per person fee.

Guaranteed Guest Count: Your guaranteed guest count is required at least 48 hours prior to your event. This will be the minimum number of guests that we must charge to the event. If no guarantee is given within the 48 hours, the original estimated guest count will be used as your guarantee. We reserve the right to have your event in a more suitable room, if your guest count should vary from the original estimated number.

Event Coordination Fee, Suggested Gratuity, and Sales Tax: An Event Coordination Fee of 5% is added to all Private Dining Checks. In addition, a suggested 18-20% gratuity and local sales tax.

Additional Hours: If a party continues after the restaurant is closed (please check operating hours with Events Coordinator for specific date of your event), client will be billed \$100 for each additional half an hour as a room rental fee. These charges will start to accrue at the time the restaurant is closed and will not be refunded if the time is not used in full. Local sales tax and Event Coordination Fee will be added to all charges.

Payment: A deposit is only required for Buy Outs of the entire restaurant. Payment for your party is due at the time of your event. We accept cash, VISA, MasterCard, Discover, and American Express.

Tastings: If you would like to set up a tasting for your event, please contact your Events Coordinator. Tastings will be paid in full upon completion; however, the total spent on tasting will be used as a credit toward your event.

Large Party Rentals: If your event size is larger than 40 guests, the restaurant might need to use a 3rd party vendor to accommodate the table setting needs of your event. The Events Coordinator will discuss any additional fees that may apply to your event prior to your event date.

Parking: Conveniently located directly across the street from the restaurant is free, two hour parking. Entrances for the lot are located off of both Magnolia Avenue and Ward Street. There is also ample street parking throughout downtown Larkspur.