

THE LEFT BANK



LES PREMIER

Onion Soup Gratinée | 14
caramelized sweet onions,
gruyere surchoix crostini

Burgundy Escargot | 18
garlic, persillade butter, gougères

Market Oysters | 25
according to the arrival,
half-dozen, cucumber mignonette

Shrimp Cocktail | 18
court bouillon poached,
classic sauce, lemon wedge

POUR LA TABLE

Chicken Liver Mousse | 15
pickled onions, pear chips,
grilled country bread

TLB Frites | 22
hand cut potatoes, truffle salt,
parmesan, black garlic aioli,
soft poached duck egg, caviar

Les Oeufs | 8
deviled,
mustard seed pearls

Steak Tartare | 23
duck egg yolk, rosemary crackers

LES SALADES

Harvest Laitue | 15
assorted greens, delicata squash,
quinoa, pomegranate,
apple balsamic vinaigrette

Bijoux | 18
golden, red, and baby chioggia beets,
pistachio-crusted chevre,
petite lettuces, banyuls gastrique

Frisée | 16
blonde chicory, belgian endive,
lardons, bosc pear,
roquefort purée

CAVIAR

melba toast, chives, crème fraîche,
chopped onion, hard cooked eggs

Domestic 1 oz | 130
Marshallberg
Carolina Osetra

International 30g | 145
Royal Belgian
Osetra

LES PLATS

Steak au Poivre | 46
prime 12oz NY strip, cast iron seared
cracked black pepper cognac sauce, frites

Vegetable Scampi | 27
linguine, broccolini, garlic, slipstream farm mushrooms,
parmesan, meyer lemon zest

Atlantic Halibut | 38
pan seared, pomegranate, arugula,
cous cous, ruby port buerre rouge

The Left Bank Burger | 28
short rib blend, farmhouse bun, bordelaise, brie, shallot jam,
served with truffle pommes frites

Beef Cheeks | 37
red wine braised, mascarpone polenta,
peppadew fennel relish

Le Petit Poulet | 34
herb-brined murray's statler chicken,
rainbow swiss chard parsnip cake, verjus pan jus

Confit de Canard | 38
crescent duck farm, flageolet cassoulet,
foie gras sausage, bacon lardons, tuscan kale

ASSIETTE DE FROMAGE

Plate of Three | 28 Each Additional | 7.50
house jam, marcona almonds, crackers & crostini

Four Fat Fowl
CamemBertha
bloomy rind
Stephentown, NY

Käserei Tufertschwil
Chällerhocker
cave aged 10 mo
Saint Gallen, SUI

Blue Ledge Farm
Lake's Edge
ash-veined goat
Salisbury, VT

Vermont Shepherd
Verano
raw sheep's milk
Putney, VT

Colston Bassett
blue-veined Stilton
Nottinghamshire, UK

L'amuse Brabander
goat milk gouda
Zijerveld, NL

PLAT DU JOUR

ask your server about
seasonal items

À LA CARTE

Brussels Sprouts Chips | 9
lemon sea salt

Mirliton Lyonnaise | 12
caramelized onion

Pommes Frites | 10
black garlic aioli

Celeriac Remoulade | 8

Daily Vegetable | 8

LES FINI

Tarte au Fromage | 15
stilton, hazelnuts,
gingersnap crust, apple honey

Gâteau Mousse au Chocolat | 15
feuillitine, ganache

Espresso Crème Brûlée | 15
salt-butter sables, brambles

Les Crème Glacées Quotidienne | 10
with chocolate sauce | 12

Le Sorbet Quotidienne | 8

LES BOISSONS

Espresso | 6

Cappuccino | 8

Affogato | 10

French Press for One | 6

Citron Pressé | 3

Tea for One | 6

Sparkling Water | 10

Still Water | 10

Soda | 4