

Hors d'Oeuvres de la Maison

Pâtes à la Truffe 45
Homemade pasta served with julienne of winter
truffles (V)

Blinis au Saumon Fumé et Caviar 39
Mini Pancake topped with sour cream, peachwood
smoked salmon and Osetra caviar

Hors d'Oeuvres Chauds – Hot Appetizers

♡ *Soupe à L'Oignon Gratinée* 13
French onion soup (V) (GF)

♡ *Soupe de Tomates en Surprise* 16
Fresh tomato soup topped with a puff pastry (V) (GF)

Bisque de Homard 19
Homemade lobster stock seasoned with saffron,
thickened with cream and lobster meat (GF)

Escargots à la Bourguignonne 18
Escargots, baked with butter, garlic & parsley (GF)

Foie Gras de Canard Poêlé 29
Pan seared fresh duck liver, served on a bed of seasonal fruit confit (GF)

Hors d'Oeuvres Froids – Cold Appetizers

Tartare de Boeuf 20
Hand chopped beef filet, mixed with onions, capers
cornichons & anchovies, seasoned to order (GF)

Huitres du Marché 25
Fresh oysters, market selection, half dozen (GF)
served with lemon, red wine vinegar and crack pepper

♡ *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 (V) (GF)

♡ *Saumon Cru à la Ciboulette ** 18
Thinly sliced raw salmon with lime juice, green
peppercorns and chives (GF)

Prime Osetra Caviar 120
1oz. Israeli Prime Osetra caviar, served with
traditional accompaniments. (GF)

Terrine de Foie Gras de Canard 29
Fresh homemade duck liver pâté seasoned with
sauternes served balsamic figs and grilled bread (GF)

Salades

All of our Entrées are served with our complimentary house salad and Dijon vinaigrette dressing.

♡ *Salade d'Épinards et Fromage de Feta* 17
Baby spinach leaves, tossed in a shallot and ginger
vinaigrette topped with feta cheese and chips of
beef bacon (V) (GF)

Salade d'Endive aux Pommes 17
Belgium endives, apples, spicy candied pecans tossed in
Roquefort vinaigrette (V) (GF)

♡ Mediterranean style, No butter, No cream - (V) Vegetarian - (GF) is/or can be made Gluten-free, please ask.
*Are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food borne illness.

Spécialités de la Maison

Each dish serves two persons

Dover Sole Meunière 120

Pan seared whole Dover sole, served in a lemon, butter parsley sauce. Deboned tableside (GF)

Carré d'Agneau Rôti 129

Rack of Colorado lamb, with dijon mustard, rolled in bread crumbs Provençal

Poissons et Crustacés

♥ Truite Grenobloise 31

Fresh boneless trout sautéed with olive oil, capers, caper berries, lemon, grape tomatoes (GF)

Saumon Grillé 35

Fresh organic sustainable-wild Scottish salmon filet grilled served with béarnaise sauce (GF)

Vol au Vent de Homard 45

Thin puff pastry shell, lined with spinach and filled with fresh lobster, shrimp and asparagus served with a creamy saffron sauce

♥ Bouillabaisse de Crustacés au Fenouil 45

Fresh lobster, shrimp, scallops and mussels served in a lobster broth with fresh fennel, garlic croutons and rouille on the side (GF)

Viandes et Volailles

♥ Côtelette de Cerf aux Champignons 54

Pan-seared elk chops, served with sautéed wild mushrooms and a sherry sauce (GF)

Steak au Poivre Blanc 43

Beef filet, rolled in crushed white peppercorns served with a cognac cream sauce (GF)

Gigollette d'Agneau 38

Colorado Fresh lamb shank with roasted garlic, slowly cooked in its own juices

Magret de Canard à l'Orange 39

Pan seared duck breast thinly-sliced served with gastrique orange sauce (GF)

Côte de Veau aux Asperges 65 Côte de Veau Rossini 74

Sautéed, milk-fed veal chop, served with a demi-glaze and asparagus.

Or Rossini style, which is the same dish but topped with a slice of pan-seared hot foie gras (GF)

Special Requests

We take pride in accommodating special requests, if possible.

Please inform us if you are a vegetarian, vegan, gluten free or you have any dietary restrictions or allergies.

Délices de la Maison Chauds

*Due to the extra time involved in preparing these items,
please pre-order when placing your dinner order*

15

Soufflé au Chocolat (GF)

*Valrhona chocolate soufflé
served with a vanilla crème anglaise*

Tarte Chaude aux Poires

*Fresh pear fruit tart,
served warm with our homemade vanilla ice cream*

Assiette de Fromages

19 serves one 29 serves two

Assortment of fine French cheeses served with crackers and bread.

Îles Flotantes

Poached meringue served with crème anglaise, topped with caramelized sugar (GF)

Gâteau aux Amande et Chocolat

Almond cake layered with Chocolate mousse topped with Valrhona chocolate ganache (GF)

Crème Brulée

French vanilla custard topped with torch blown caramelized sugar (GF)

Tiramisu

*Mascarpone cheese whipped with a sabayon and amaretto
layered with lady fingers dipped in coffee topped with cocoa*

Casolette

Fresh homemade pecan ice cream topped with caramel sauce and nougatine

Glaces Maison

*Homemade ice creams & sorbets served with your choice of raspberry coulis,
Valrhona chocolate sauce, caramel sauce, baked meringues and fresh fruits.
Please ask your server for our current flavors- sorbet is (GF)*

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The Left Bank

Authentic French cuisine in the heart of Vail Village

Sitzmark Lodge, 183 Gore Creek Dr, #4, Vail, CO 81657

Open Monday till Saturday 6pm-11pm

For Reservations call 970-476-3696

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