

Toulouse
Petit

Kitchen

Lounge

and

Universe

Seattle

Restaurant Week

Dinner Menus

Sunday — Thursday

Fall 2025

Seattle Restaurant Week Dinner Menu

\$35 per person menu

First Course (choose one)

Salads

Green Goddess Salad
with Avocado Creme Fraiche and *Fine Herbes* Dressing

Bibb Lettuce, Pea Shoots, Watercress, and *Fine Herbes*
with a Champagne-Grain Mustard Vinaigrette

Snap Peas, Pea Shoots, and Belgian Endive with
Ricotta - Crème Fraiche Grain Mustard Dressing

Hearts of Romaine with Grana Padano, Crispy Hot Coppa,
Pine Nuts with a Caesar Emulsion Dressing

Pear, Watercress, Bleu D'Auvergne
with Bacon Lardons, Fennel and a Walnut Vinaigrette

Soups

True French Onion Soup *Lyonnaise*
with Cave Aged Gruyere and Onion Confit

Fried Chicken Bites over our Seafood Gumbo Base **
with our housemade andouille sausage, contains shrimp stock

Seattle Restaurant Week Dinner Menu

\$35 per person

Second Course (choose one)

Butternut Squash, Hazelnuts and Chanterelles
with Strozapreti and White Truffle Oil

Locally Foraged Chanterelle 'Stroganoff' with
Radiatore, White Truffle Oil, Crescenza, and Grana
add Braised Beef Short Ribs \$8

Gricia with Radiatore
pancetta, grana padano, pecorino, black pepper, parsley

Carbonara with Snap Peas and Radiatore
pancetta, grana padano, pecorino romano, pasteurized egg
yolk, red and green basil, black pepper

Amatriciana with Strozapreti **
pancetta, bright tomato sauce, grana padano, pecorino

Housemade Garlic-Fennel SRF Kurobota Sausage
& Radiatore with an Heirloom Bright Tomato Sauce
red and italian basil, parsley, english and snap peas

Creole Chicken and Housemade Tasso Tagliarini **
tomato confit, paprika, red basil, tarragon, cayenne

Sweets (choose one)

Toulouse Buttermilk Beignets

Salted Caramel, Bourbon, or Madagascar Vanilla
Ice Cream from Olympic Mountain Ice Creamery

Olympic Mountain Seasonal Sorbet

Seattle Restaurant Week Dinner Menu

\$50 per person menu

First Course (choose one)

Salads

Green Goddess Salad

with Avocado Creme Fraiche and *Fine Herbes* Dressing

Bibb Lettuce, Pea Shoots, Watercress, and *Fine Herbes*

with a Grain Mustard Vinaigrette and Pistachios

Snap Peas, Pea Shoots, and Belgian Endive with

Ricotta-Crème Fraiche Grain Mustard Dressing

Hearts of Romaine with Grana Padano, Crispy Hot Coppa,

Pine Nuts with a Cesar Emulsion Dressing

Pear, Watercress, Bleu D'Auvergne

with Bacon Lardons, Fennel and a Walnut Vinaigrette

Smoked Tombo Tuna, Fingerling Potato Coins,

Castelfranco, and Crème Fraiche Lyonnaise Salad (add \$3)

Burrata en Crudo with a Red Basil Pistou

and an Heirloom Tomato-Fennel-Radish Salad (add \$3)

Soups

True French Onion Soup *Lyonnaise*

with Cave Aged Gruyere and Onion Confit

Fried Chicken Bites over our Seafood Gumbo Base **

with our housemade andouille sausage, contains shrimp stock

Seafood Gumbo **

pacific ll rock fish, gulf prawns, andouille, crawfish

Seattle Restaurant Week Dinner Menu

\$50 per person

First Course continued... (choose one) (add \$5)

Three Local Fresh Oysters *

mignonette, red remoulade, horseradish

Long Line Rock Fish Ceviche in a Peruvian-style
Sesame 'Tiger's Milk' with Tomatillo-Avocado Salsita *

Tombo Tuna LA Sushi-style 'Tartare' with Sriracha-
Sesame Emulsion and Crispy Coconut Rice Cakes *

Tombo Tuna Tartare with a Horseradish-Truffle
Emulsion, Persian Cucumber, Radish and Tarragon *

The Toulouse Reconstructed Prawn Cocktail
with Celery-Cucumber-White Truffle Emulsion

Gulf Prawns in a White Ravigote 'Remoulade'
with Celery Root, Belgian Endive, Fennel & Tarragon *

Sinister Pan Seared Gulf Shrimp with Fried Basil
chile sambal, orange zest, fried garlic chips

Gulf Shrimp *en Persillade* with Garlic, Pastis, & Tarragon
classic provencal garlic prawns with capers and lemon

Crispy Braised and Fried Nueske Bacon Slab
with a Grain Mustard-Syrah Demiglace

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chances of contracting a food borne illness

Seattle Restaurant Week Dinner Menu

\$50 per person menu

Second Course (choose one)

Big Easy Jambalaya **

wild gulf shrimp, chicken, housemade andouille, tasso

Toulouse Seafood Gumbo ** (entrée size)

ll pacific fish, gulf shrimp, crawfish, andouille

Blackened LL Local Fresh Rockfish **

with a Creole Crawfish-Tasso Sauce

paprika, thyme, garlic, black pepper, parsley

Creole 'Lucy' with Spicy Wild Shrimp & Housemade Andouille with Crawfish over Creamy Corn Grits **

tomato confit, paprika, red basil, tarragon, cayenne

Wild 'Barbecued Shrimp' New Orleans **

creamy grits, paprika, cayenne, garlic, lager, lemon

Wild Gulf Shrimp Creole **

housemade shrimp stock, cayenne, creole rice

Creole Court Bouillon with LL Rockfish, **

Penn Cove Mussels, Manila Clams & Gulf Shrimp

tomato confit, shellfish stock, pastis, piquillo rouille

Creole Gulf Prawns and Housemade Tasso Tagliarini **

tomato confit, paprika, red basil, tarragon, cayenne

Local Pacific Rockfish with *Fine Herbes* and Gruyere Crust
with Gulf Shrimp *en Persillade* with Tarragon

parsnip - sweet onion soubise, pastis, lemon

Prosciutto San Daniel, Chanterelles, Yellow Corn
and Grana Padano with Housemade Ricotta Gnocchi

pine nuts, fried sage, balsamic, parsley, oloroso sherry

Super Premium Bolognese with Anderson Ranch Lamb,
RR Ranches Beef and SRF Kurobota Pork with Radiatore

true depth and textural range, grana padano, sage, parsley

Seattle Restaurant Week Dinner Menu

\$50 per person menu

Second Course continued... (choose one)

Grilled Half Chicken in a Piedmont - Style Marinade
over Fried Sage Ricotta Gnocchi with Yellow Corn
red and green basil salsa verde, fried leeks,

Beef Short Ribs and Chanterelles 'Stroganoff'
with Crescenza, Grana Padano, and Crème Fraiche
red and green basil salsa verde, chanterelles and yellow corn

Grimaud Farms Muscovy Duck Confit
with Chanterelles in a Dixie Bourguignon
butternut squash, shallots, thyme, oloroso sherry

RR Ranches Beef Short Ribs with
with Dixie Bourguignon and Chanterelles 8 oz (add \$5)
red and green basil salsa verde, chanterelles and yellow corn

Grilled Anderson Ranch Lamb Leg Piedmont-style
with Basil, Rosemary, Sage, and Parsley 8 oz (add \$5)
red and green basil salsa verde, chanterelles and yellow corn

St. Helens Flank Steak in a Jalisco Marinade 8 oz.
on a Hot Forged Iron Plate with Chimichurri (add \$5)
choose pommes frites with aioli or pureed yukon gold potatoes

Snake River Farms Wagyu Steak Bavette 8 oz.
on a Hot Forged Iron Plate with Chimichurri (add \$9)
choose pommes frites with aioli or pureed yukon gold potatoes

Sweets

Toulouse Buttermilk Beignets

Warm Pear & Walnut Bread Pudding

Flourless Chocolate Torte

Salted Caramel, Bourbon, or Madagascar Vanilla
Ice Cream from Olympic Mountain Ice Creamery

Olympic Mountain Seasonal Sorbet

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The Toulouse Steakhouse Experience ...for around the price of a steak at a steak- house.

\$65 per person menu

First Course (choose one)

Salads

Green Goddess Salad

with Avocado Creme Fraiche and *Fine Herbes* Dressing

Hearts of Romaine with Grana Padano, Crispy Hot Coppa,
Pine Nuts with a Caesar Emulsion Dressing

Gulf Shrimp, Heirloom Tomatoes, Persian Cucumber,
Haas Avocado Salad with Red Basil and Tarragon

Pear, Watercress, Bleu D'Auvergne

with Bacon Lardons, Fennel and a Walnut Vinaigrette

Burrata en Crudo with a Red Basil Pistou

and an Heirloom Tomato-Fennel-Radish Salad

Smoked Tombo Tuna, Fingerling Potato Coins,

Castelfranco and Crème Fraiche *Lyonnaise* Salad

Dungeness Crab, Belgian Endive, Snap Peas, and

Pea Shoots with Tarragon and Crème Fraiche

Soups

True French Onion Soup *Lyonnaise*

with Cave Aged Gruyere and Onion Confit

Fried Chicken Bites over our Seafood Gumbo Base **

with our housemade andouille sausage, contains shrimp stock

Seafood Gumbo **

pacific ll rock fish, gulf prawns, andouille, crawfish

The Toulouse Steakhouse Experience ...for around the price of a steak at a steak- house.

\$65 per person menu

Second Course (choose one)

Three Local Fresh Oysters *

mignonette, red remoulade, horseradish

The Toulouse Reconstructed Prawn Cocktail
with Celery-Cucumber-White Truffle Emulsion

Tombo Tuna Tartare with a Horseradish-Truffle
Emulsion, Persian Cucumber, Radish and Tarragon *

Tombo Tuna LA Sushi-style 'Tartare' with Sriracha
Sesame Emulsion and Crispy Coconut Rice Cakes *

Long Line Rock Fish Ceviche in a Peruvian-style
Sesame 'Tiger's Milk' with Tomatillo-Avocado Salsita *

'Lucy' Gulf Shrimp with Andouille and Crawfish **
tomato confit, garlic, red basil, cayenne, lemon

Barbecued Gulf Shrimp 'New Orleans' **
paprika, lager, cayenne, garlic, black pepper, lemon

Hot Maine Lobster or Dungeness Crab Roll
with Tarragon-Shallot-Pernod Butter (add \$5)

Dungeness Crab Imperial with Mornay (add \$5)

Dungeness Crab and Fried Green Tomatoes
in a Tarragon-Chive Ravigote (add \$5)

Dungeness Crab with Chervil and Pernod
over Crispy Coconut Rice Cakes (add \$5)

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The Toulouse Steakhouse Experience

...for around the price of a steak at a steakhouse.

\$65 per person menu

Third Course (choose one)

All steaks and chops are accompanied by a choice of pureed potatoes or pommes frites with aioli, served on a forged hot steel plate with chimichurri and bordelaise steak sauce.

Snake River Farms Wagyu Steak Bavette 8 oz.

Snake River Farms 'Baseball Cut' Wagyu Sirloin 8 oz.
cuts like a filet with a slightly meatier texture

Okanogan Ranches Naturally Raised Rib Eye 10 oz.
one of the premier rancher groups in the region . (add \$5)

Okanogan Ranches Naturally Raised
Center Cut Filet Mignon 8 oz. (add \$9)

Okanogan Ranches Prime 28 day Dry Aged
'Delmonico' New York 14oz. (add \$20)

Okanogan Ranches Prime 28 day Dry Aged
'Lagniappe' Frenched Bone In Rib Eye 16 oz. (add \$27)

Snake River Farms Wagyu New York 10 oz. (add \$29)

Steak Accompaniments (additions)

Steak Au Poivre with Brandy and Green Peppercorns 7

Creole Crawfish and Tasso 8

Creole Shrimp with Tasso 8

Three Jumbo Gulf Shrimp with
Garlic and Fresh Herbs 12

Three BBQ Gulf Shrimp 'New Orleans' ** 12

Lobster with Pastis and Tarragon (3 oz.) 25

'Oscar Revisited' with Dungeness Crab and Asparagus 19

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The Toulouse Steakhouse Experience

\$65 per person menu

Third Course continued... (choose one)

Braised Beef Short Ribs with Chanterelles
in a Dixie 'Bourguignon' with Ham Hocks
butternut squash, fried sage, caramelized shallots

Grilled Anderson Ranch Lamb Leg Piedmont-style
with Basil, Rosemary, Sage, and Parsley 8 oz (add \$5)
red and green basil salsa verde, chanterelles and yellow corn

Sea Scallops, LL Black Cod, Sea Scallops, Gulf Shrimp
in a Saffron Bouillabaisse with Mussels and Clams

Pan Seared Local Halibut with Asparagus,
Fine Herbes, Pistachios, and Roasted Shallots
asparagus, lemon-sherry nuoc cham, tarragon, dill fronds

Pan Seared Diver-caught Sea Scallops & Braised Bacon
over Creamed Corn and Red Basil 'Humita'

Dungeness Crab with Yellow Corn and Lumache
with Tarragon, Crescenza Cheese, and Oloroso Sherry
5 oz. dungeness crab, heirloom tomatoes, chervil, chives

Maine Lobster with Yellow Corn and Lumache
with Tarragon, Crescenza Cheese and Oloroso Sherry
6 oz. lobster, heirloom tomatoes, chervil, chives

Today's Pommes and Vegetable Sides (additions)

Pommes Frites with Grana and White Truffle Oil 9

Maine Lobster Mashed Potatoes (3 oz) 25

Creamed Corn and Red Basil 'Humita' 8

Brussels Sprouts with Tasso and Grain Mustard 8

Brussels Sprouts Fritti with Piquillo Rouille 8

Grilled Asparagus with Black Bacon Vinaigrette 12

Chanterelles with Shallots, Thyme, and Pastis 9

Maine Lobster or Dungeness Crab Mac'n'Cheese 25

Desserts that are included in the
\$35 and \$50 pre-fixe menus are available
for an additional \$5 to the \$65 pre-fixe menu.