

Toulouse

Petit

Kitchen

Lounge

and

Universe

Dinner Menu

A

tour

de

force

menu

of

cuisine.

Toulouse Dinner Menu, Winter 2025

For the Table

Grilled Wild Wheat Bakery Baguette
with Wuthrich Butter and Basil Chimichurri 8.50

Marcona Almonds 'Valenciana' 6.50

Castelvetrano Olives in Rosemary - Pine Nut Cure 6.50

Norkotah Potato Frites with Grana Padano,
White Truffle Oil and Maldon Sea Salt 13.50

Brussels Sprouts *Fritti* with Sriracha Rouille 15.50

Coastal Clam Dip with *Fine Herbes*, Celery - Cucumber
White Truffle Emulsion and Kennebec Chips 15.50

Smoked Tombo Tuna Rillettes (fancy word for Tuna Dip)
with a Fennel - Castelfranco Accompaniment 19

The Art of the Salad

Bibb Lettuce, Pea Shoots, Watercress, Pistachios
and *Fine Herbes* with a Champagne Vinaigrette 14.50

Green Goddess Salad with an Avocado Creme Fraiche
and *Fine Herbes* 'Ranch' Dressing 16

Snap Peas, Pea Shoots, and Belgian Endive with
Ricotta - Crème Fraiche Grain Mustard Dressing 15.50

Hearts of Romaine with Grana Padano, Crispy Hot
Coppa, Pine Nuts with a Caesar Emulsion 16

D'Anjou Pear, Belgian Endive, Bleu D'Auvergne
and Bacon Lardons with a Walnut Vinaigrette 16.50

Frisee, Castelfranco and Bacon Lardons *Lyonnaise*
with Fingerling Potato Coins and a Poached Hen Egg 18

Gulf Shrimp, Heirloom Tomato, Haas Avocado, Fennel
Persian Cucumber, Red Basil and Pine Nut Salad 19

Fried Oysters *Lyonnaise* with Bacon Lardons, Fennel,
Fingerling 'Coins' and a Caper - Grain Mustard Dressing 20

House Smoked Tombo Tuna Salads

Smoked Tombo Tuna and Heirloom Tomato 'Chop Salad'
with Snap Peas, and Avocado Crème Fraiche 21

Smoked Tombo Tuna *Lyonnaise* with Fingerling Potato
Coins, Belgian Endive, Castelfranco and Crème Fraiche 21

Dungeness Crab Salads

Dungeness Crab, Blood Orange, Avocado, Watercress,
with Pistachios, Tarragon, and Champagne Vinaigrette 33

Dungeness Crab, Belgian Endive, Snap Peas and
Pea Shoots with Tarragon and Crème Fraiche 33

Burrata en Crudo

Burrata en Crudo with a Red Basil Pistou
and an Heirloom Tomato - Fennel - Radish Salad
whole burrata 28 half burrata 19.50

Burrata with Haas Avocado, Pea Shoots and Micro Radish
whole burrata 28 half burrata 19.50

Burrata with Grilled Asparagus Wrapped in Prosciutto
with a Castelfranco - Watercress - Fennel 'Salad'
whole burrata 28 half burrata 19.50

Soups

True French Onion Soup *Lyonnaise*
cave aged gruyere, onion confit, red wine reduction 16
with rr ranches beef short ribs 20

Fried Chicken with our Seafood Gumbo Base **
with our housemade andouille sausage (contains shrimp stock) 14

Toulouse Seafood Gumbo ** (cup size)
pacific ll rock fish, gulf prawns, andouille, crawfish 16

Cauliflower and Leeks 'Vichyssoise'
with Dungeness Crab and White Truffle Oil
chives, crème fraiche, white pepper, trace horseradish 21

Tombo Tuna Tartare and Rockfish Ceviche

Long Line Rock Fish Ceviche in a Peruvian - style
'Sesame Tiger's Milk' with Tomatillo - Avocado Salsita 19.50

Tombo Tuna Tartare with a Horseradish - Truffle Emulsion
Radish, Tarragon, Red Basil, and Persian Cucumber 23

Tombo Tuna with Sriracha - Sesame Emulsion with
Crispy Coconut Rice Cakes, Cucumber and Avocado 23

Seafood Cocktails Reconstructed

The Prawn Cocktail is one of the most important chilled seafood menu items in dining history. We have completely reconstructed the three primary iterations while respecting their original moorings.

The Toulouse Reconstructed Prawn Cocktail
with a Celery - Persian Cucumber - White Truffle Emulsion
six jumbo gulf prawns 33 four jumbo gulf prawns 24

Gulf Prawns in a White Ravigote 'Remoulade'
with Celery Root, Belgian Endive, Fennel, Tarragon
six jumbo gulf prawns 33 four jumbo gulf prawns 24

'Campenchan' Cocktel with Avocado and Persian Cucumber
six jumbo gulf prawns 33 four jumbo gulf prawns 24
sous vide spanish octopus 28

Dungeness Crab and Fried Green Tomatoes
in a Tarragon - Chive Ravigote with Grain Mustard
our homage to Crab Maison served at Galatoire's in New Orleans
5 oz. dungeness crab 45 3 oz. dungeness crab 33

Penn Cove Pacific Mussels *subject to availability

Mussels in a Verdant 'Mariniere' with Pernod,
Basil - Parsley Pistou, Tarragon and *Fine Herbes* 22

Mussels with Palacios Chorizo, Butternut Squash
and Tomato Confit with Oloroso Sherry 23

Mussels with Saffron, Grain Mustard and Garlic Confit
with Thyme, Tarragon and Parsley 24

Locally Cultivated Manila Clams

Manila Clams in a Verdant 'Mariniere' with Pernod,
Basil - Parsley Pistou, Tarragon and *Fine Herbes* 24

Manila Clams with Bacon Lardons, Leeks, Red Basil
and Tarragon with Pastis and Grain Mustard 25

The Region's Finest Cultivated Fresh Oysters

served with mignonette, red remoulade, lemon, horseradish
four for 21 / six for 27 / eight for 35 / twelve for 48

The region's super premium oyster varieties. We usually
have two to three of the varieties below:

Kumamoto	Totten Inlet, Wa
King of the North	Willapa Bay, Wa
Shinsei	Grays Harbor, Wa
Takara	Willapa Bay, Wa

*Eating raw or undercooked foods can increase your
chances of contracting a food borne illness.

Decadent Seafood Small Plates

At the best pricing in experiential full service dining.

Dungeness Crab with Chervil and Pernod
over Crispy Coconut Rice Cakes

5 oz of dungeness crab 43 3 oz of dungeness crab 32

Dungeness Crab Imperial with Mornay and Gruyere

5 oz. of dungeness crab 45 3 oz. of dungeness crab 33

Pan Seared Sea Scallop Coins and Braised Bacon
with a Creamed Corn and Red Basil 'Humita' 29

Small Plates: Gulf Shrimp

Gulf Shrimp *en Persillade*

capers, pastis, tarragon, garlic, *fine herbes* 24

Sinister Pan Seared Gulf Shrimp with Fried Basil
sambal rouille, fried garlic, orange zest 24

Catalan Style Shrimp with Palacios Chorizo
garlic confit, sherry, fried rosemary, smoked paprika 24

Barbecued Shrimp 'New Orleans'
paprika, cayenne, garlic, lager 24

'Lucy' Gulf Shrimp with Andouille and Crawfish
paprika, thyme, garlic, black pepper, parsley 26

Oven Roasted Local Oysters

four for 23 / six for 29 / twelve for 50

Please allow up to 15 minutes preparation time.

Rockefeller: spinach, mornay, gruyere, pastis

Venezia: tarragon, shallots, thyme, pernod, grana padano

Kilpatrick: tasso, bacon, worcestershire, lemon, hot sauce

Seafood Roll Starters

Served on a Macrina Bakery lobster roll bun, which is a specialized bun for seafood rolls. Seafood rolls as a shared plate starter is more of an East Coast thing that we are proud to offer. Our thanks to Macrina Bakery for making such a fabulous lobster roll bun available locally.

Hot Dungeness Crab Roll 5 oz. 45 3 oz. 32

Chilled Dungeness Crab Roll 5 oz. 45 3 oz. 32

Hot Gulf Shrimp Roll six shrimp 25 four shrimp 19

Chilled Gulf Shrimp Roll six shrimp 25 four shrimp 19

Curiosities and Charcuterie

Chanterelle Mushrooms, Butternut Squash, and Hazelnuts with Crescenza Cheese and Fried Sage Bruschetta 21

Jumbo Grilled Asparagus wrapped in Prosciutto with a Poached Egg and Fennel - Castelfranco 'Salad' 25

Housemade Garlic - Fennel Kurobuta Sausage with Tomato - Red Basil Jam and Crescenza Cheese 22

Crispy Braised and Fried Nueske Bacon Slab with a Grain Mustard - Syrah Demiglace 25

Carlton Farms Cured Pork Cheeks Confit with Apple Mostarda and Crostini 24

Five of the World's Finest Cheeses

cherry mostarda, candied pecans, cold pressed olive oil

Three for 24 / Five for 35 / add San Daniel Prosciutto 10

Delice de Bourgogne Brie Burgundy, France

Beecher's Smoked Flagship Seattle, Washington

Sottocenere with Black Truffle Veneto, Italy

Cascadia Sleeping Beauty Trout Lake, Washington

Bleu d'Auvergne Auvergne, France

Pasta Preparations

Toulouse Lamb, Beef, and Kurobuta Pork Bolognese
super premium meats with true textural depth and range,
tomato confit, sage, radiatori, grana padano 34
with housemade ricotta gnocchi 37

Beef Short Ribs and Chanterelle Mushrooms 'Stroganoff'
with White Truffle Oil, Crescenza, and Radiatori
grana padano, crème fraîche, parsley, oloroso 39
with chanterelles and asparagus (no meat) 33

Fennel Braised SRF Kurobuta Pork Shoulder Sugo **
toasted garlic, fennel seed, frezno chiles, sofrito, strozzapreti 33
with housemade ricotta gnocchi 36

Chanterelle Mushrooms, Prosciutto San Daniel, Yellow Corn,
Fried Sage and Brown Butter with Strozzapreti
pine nuts, grana padano, fried sage, balsamic, oloroso sherry, *fine herbes* 33
with housemade ricotta gnocchi 37

Housemade Garlic - Fennel SRF Kurobuta Sausage
in an Heirloom Bright Tomato Sauce
red and italian basil, radiatori, parsley, english and snap peas 32
meatless with english and snap peas only (no sausage) 26

Garlic - Fennel Sausage, Chanterelle Mushrooms, and
Snap Peas with Crescenza, White Truffle Oil and Tagliarini
balsamic, red and green basil, parsley, grana padano 33

Chanterelle Mushrooms, Butternut Squash, Hazelnuts,
Yellow Corn, and Fried Sage with Grana and Strozzapreti
balsamic, red and green basil, parsley 30
with housemade ricotta gnocchi 34

Seafood Pasta Preparations

Manila and Ocean Clams, Red and Green Basil Verdant Pissou in a *Venetian Style* Lumache **
capers, lemon, colatura, tarragon, parsley 49

Gulf Shrimp and Manila Clams with Heirloom Tomatoes, Bright Tomato Sauce, Red Basil and Tagliarini
tomato confit, garlic, evo, white wine, red and italian basil, parsley 42

Dungeness Crab, Yellow Corn and Tarragon with Lumache, Cresecenza Cheese and Oloroso Sherry
5 oz. dungeness crab, heirloom tomato, chervil, chives 55

Creole Jumbo Prawns & Housemade Tasso with Tagliarini **
tomato confit, paprika, red basil, tarragon, cayenne 39

Roma Pasta Preparations

Gricia with Radiatori
pancetta, grana padano, pecorino, grana padano
with snap peas, english peas, red and green basil 30
with chanterelle mushrooms, tarragon and white truffle oil 34

Carbonara with Radiatori

pancetta, grana padano, pecorino romano, pasteurized egg yolk
with snap peas, english peas, red and green basil 30
with chanterelle mushrooms, tarragon, white truffle oil 35

Papalina with Radiatori

prosciutto san daniel, snap peas, english peas, shallots, pecorino
grana padano, parsley, evo 32
with chanterelle mushrooms, tarragon, basil, white truffle oil 36

Amatriciana with Strozzapreti

pancetta, bright tomato sauce, grana padano, pecorino
with snap peas, english peas, red and green basil 32
with garlic fennel sausage, english peas, snap peas, basil 34

Zazzone with Strozzapreti

with pancetta and garlic fennel sausage, shallots, thyme with snap
peas, english peas, red and green basil, amatriciana meets carbonara 36

Steaks Served on a Forged Hot Iron Plate

Accompanied with our Maître d'hôtel butter, chimichurri, bordelaise and choice of pommes frites with aioli or pureed yukon gold potatoes.

Served on a forged steel plate made at our shop by Cayn Thompson, who also made our blown glass lighting and much of our metalwork.

Snake River Farms Wagyu Steak Bavette 8 oz 45
we sourced a fabulous wagyu steak that we can offer for under \$50

**Grilled Anderson Ranches Lamb Leg
in a Tuscan Basil-Rosemary Marinade 9 oz 45**
our favorite way to prepare grilled, rustic lamb is back for the season.

Snake River Farms Wagyu Baseball Cut Sirloin 9 oz. 50
tender like a filet with a slightly meatier texture.

Okanogan Ranches Rib Eye 10 oz 54

**Okanogan Ranches Naturally Raised
Center Cut Filet Mignon 8 oz 64**
super premium local beef at the best price for a filet in the region

Snake River Farms Wagyu New York 10 oz 95
highest grade domestic wagyu . . . and for under \$100

**Okanogan Ranches Prime 28 day Dry Aged
Bone-in 'Delmonico' New York Strip Loin 14 oz 69**

**Okanogan Ranches Prime 28 day Dry Aged
'Lagniappe' Frenched Bone In Rib Eye 16 oz 76**

Steak Accompaniments

Au Poivre with Brandy and Green Peppercorns 8

Creole Crawfish and Tasso 11

Creole Gulf Shrimp with Tasso 12

Three Jumbo Gulf Shrimp with Garlic and Fresh Herbs 16

Three Barbecued Jumbo Gulf Shrimp 'New Orleans' 16

'Oscar Revisited' with Dungeness Crab and Asparagus 25

Tonight's Pommes and Vegetable Sides

Pureed Yukon Gold Potatoes 8

Pureed Potatoes with Grana and White Truffle Oil 13

Pommes Frites with Aioli and Sriracha Ketchup 9

Pommes Frites with Grana and White Truffle Oil 13.50

Creamed Corn and Red Basil 'Humita' 13

Brussels Sprouts Fritti with Piquillo Rouille 15.50

Brussels Sprouts with Tasso and Grain Mustard 15

Grilled Asparagus with Black Bacon Vinaigrette 13

Asparagus Wrapped in San Daniel Prosciutto 13

Fried Green Tomatoes with Tarragon Ravigote 11

Cave Aged Gruyere and Crescenza Mac 'n Cheese 15

Chanterelle Mushrooms with Shallots, Thyme, Oloroso 14

Ricotta Gnocchi with Fried Sage 13

Luxe Seafood Sides for Steak and Seafood Entrees

Dungeness Crab Mac 'n Cheese with Lumache 29

Dungeness Crab Imperial with Gruyere and Mornay 29

Sea Scallop Coins with Braised and Fried Bacon over Creamed Corn and Red Basil 'Humita' 26

Gulf Shrimp *en Persillade* with Fine Herbes and Pastis 19

Barbecued Shrimp 'New Orleans' 19

'Sinister' Gulf Shrimp with Fried Basil Leaves and Sambal 19

* Luxe Seafood Sides are served as accompaniments for Steak and Seafood Entrees.

We've put considerable focus and attention into sourcing the very best steaks and meats (and our poultry too) from Washington and Oregon farms and ranches who employ the utmost care and practices in humane livestock feeding and animal husbandry.

With our array of accompaniments made with superior skill and ingredients to what traditional steakhouses offer, coupled with our presentations with custom forged iron plates on custom Sapele lumber boards with copper and stainless steel serving wares we are confident that we offer one of the finest steak programs in the country . . . and especially on the West Coast.

And we bring our steak program you at pricing that is around twenty percent less than traditional steakhouse menus.

Tonight's Seasonal Meat Preparations

Grilled Anderson Ranches Lamb Leg 9 oz
in a Tuscan Rosemary - Basil Marinade with Chanterelles
sage, thyme, basil chimichurri, garlic confit. Our favorite rustic grilled lamb
preparation is back for the winter season. This has been an immensely
popular preparation through the years and it is unique to Toulouse.

Note: may not all be one uniform piece. Lamb leg requires careful
butchering to make clean medallions and steaks that can be grilled. 47

RR Ranches Braised Beef Short Ribs with Chanterelles
Butternut Squash and Ham Hocks in a Dixie 'Bourguignon'
butternut squash, fried sage, caramelized shallots 49

Specialized Steak Preparations

Okanogan Ranches Rib Eye Steak Frites 10 oz
the parisian - style bistro classic with our smoky demi 54

Blackened Okanogan Ranches Rib Eye 10 oz
creole seasonings, bleu d'Auvergne, pureed potatoes 56

SRF Wagyu Baseball Cut Sirloin
with a Crawfish - Tasso Sauce with Tomato Confit 8 oz
creole seasonings, pureed potatoes 57

Filet Marchand du Vin with Chanterelle Mushrooms
Bacon Lardons and a Smoky Demi-glace 8 oz
venezia butter, shallots, thyme, pureed potatoes 70

Okanogan Ranch Prime 28 day Dry Aged
Bone - In 'Delmonico' New York au Poivre 14 oz
green peppercorns, brandy, shallots, thyme, pureed potatoes 74

Filet Oscar Revisited with Dungeness Crab,
Local Asparagus, Tarragon and Pernod 8 oz
velvety mornay, chervil, chives, lemon, fine herbes, pureed potatoes 85

For medium - rare doneness after resting, steaks will be removed from
cooking heat when their internal temperatures reach 123 - 125 F.

Grilled Lamb will be removed at 128 - 130 F for medium rare doneness.

* Eating raw or undercooked foods can increase your chances
of contracting a food borne illness.

Mad Hatcher Farms Chicken

Mad Hatcher Farms in Ephrata raises the finest natural, mindfully raised Bresse-style chickens on the west coast. This is not like the chicken you can find in any grocery store (including 'organic poultry').

Grilled Mad Hatcher Petit Half Chicken Piedmont-style
with Chanterelles, Yellow Corn and Pine Nuts with Sage
olorosso sherry, garlic confit, *fine herbes* 37

Mad Hatcher Farms Chicken 'Cacciatore'
with Chanterelles and Heirloom Tomatoes
tomato and garlic confit, madeira, basil 38

Pan Roasted Petit Half Chicken with Chanterelle
Mushrooms, Snap Peas, Tarragon, Shallots and Leeks
garlic confit, grain mustard, pernod, thyme, venezia butter 39

'Steakhouse' Petit Half Chicken with Roasted Shallots in a
Smoky Bacon Lardons Demi and Yukon Potato Puree
Our version of 'steakhouse chicken'... but so much better. 39

Grimaud Farms Muscovy Duck

Grimaud Farms Muscovy Duck Confit
with Brussels Sprouts and Housemade Tasso
shallots, thyme, grain mustard, oloroso sherry 38

Grimaud Farms Muscovy Duck Confit
with Chanterelles Mushrooms in a 'Dixie Bourguignon'
butternut squash, shallots, thyme, oloroso sherry 39

Grimaud Farms Muscovy Duck Confit
over Butternut Squash, Chanterelles, and Hazelnuts
yellow corn, fried sage, shallots, thyme, oloroso sherry 39

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Seafood Gumbo, Bouillabaise, and Court Bouillon

Toulouse Seafood Gumbo **

rich housemade shrimp stock, dark mahogany roux,
crawfish, shrimp, pacific fish, housemade andouille 38
add 3 oz. dungeness crab 19 add four sea scallop coins 14

Local LL Rockfish in a Creole Court Bouillon

with Gulf Prawns and Seasonal Shellfish **

tomato confit, shellfish stock, pastis, piquillo rouille 39

Sea Scallops, Line Caught Halibut, Seasonal Shellfish &

Gulf Prawns in a Saffron Bouillabaisse **

shellfish stock, charred tomato sofrito, pastis, piquillo rouille 49

* Our Seasonal Shellfish will be Penn Cove Mussels

or Manila Clams that are subject to availability. Please ask your server.

Wild Caught, White Gulf Shrimp

Wild, white gulf shrimp are the finest shrimp in the world.

Big Easy Jambalaya **

the real deal, deep creole flavors, unapologetically spicy
wild gulf prawns, chicken, housemade andouille, tasso 39

Creole 'Lucy' with Gulf Shrimp, Housemade Andouille

with Crawfish over Creamy Corn Grits **

paprika, thyme, garlic, black pepper, parsley 40

Jumbo Wild 'Barbecued Shrimp' New Orleans **

creamy grits, paprika, cayenne, garlic, lager 39

Jumbo Wild Gulf Shrimp Creole **

housemade shrimp stock, cayenne, creole rice 39

Creole Jumbo Prawns & Housemade Tasso with Tagliarini **

tomato confit, paprika, red basil, tarragon, cayenne 39

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Line Caught, Fresh, Local Petrale Sole

Also called 'baby halibut' and 'the king of sole' petrale sole is a delicately textured flat fish that is one of the few local waters, fresh fish options reliably available during the cold weather season.

Fresh Petrale Sole Seared with a Gruyere - *Fine Herbes* Crust with Gulf Prawns *en Persillade* with Tarragon and Pastis

our update of a traditional classic is completely reinvented with super premium ingredients. pernod, lemon, fine herbes, leeks, 43

Fresh Petrale Sole seared in Cast Iron with Jumbo Asparagus, Sea Beans, Pistachios and *Fine Herbes* lemon-sherry nuoc cham, red basil, tarragon 39

Fresh Petrale Sole Seared in Cast Iron with Chanterelle Mushrooms, Yellow Corn, and Tarragon venezia butter, pernod, red basil pistou, fried leeks 39

Petrale Sole with Dungeness Crab and Jumbo Asparagus in an 'Oscar' Revisited velvety mornay, chervil, chives, lemon, pernod, potato puree 55

Diver Caught Sea Scallops

Sea Scallops Seared in Cast Iron with Chanterelle Mushrooms - Yellow Corn Risotto asparagus pistou, red basil, white truffle oil, crescenza, *fine herbes* 53

Sea Scallops over Braised and Fried Bacon with Creamed Corn 'Humita' and *Fine Herbes* fried leeks, tarragon, red basil-parsley pistou 55

Long Line, Fresh, Local Rockfish

Blackened Rockfish with a Creole Crawfish - Tasso Sauce ** red mill creamy corn grits, tomato confit, paprika, cayenne 38

Pacific Rockfish with Jumbo Gulf Prawns *en Persillade* with Tarragon, Pernod, and Caramelized Leeks a brighter, fresher update of the creole classic with potato puree 41

Light Entrée Sized Salads

Dungeness Crab and Wild Gulf Prawns
with Heirloom Tomato, Avocado and Watercress
green goddess dressing, belgian endive, tarragon 45

Dungeness Crab and Wild Gulf Prawns with Avocado,
Apple Smoked Bacon, and Bleu d'Auvergne 'NOLA'
ricotta dressing, heirloom tomatoes, frisee, red basil 47

Steak Salad with Pine Nuts, Heirloom Tomatoes,
Grilled Sweet Onions and a Rosemary-Pine Nut Vin
with Flank Steak Bavette 5 oz. 32
with Okanogan RR Ranches Rib Eye 5 oz. 38

Sandwiches and Burgers

All burgers and sandwiches are served with pommes
frites and classic aioli on a cherry lumber board.

Hot Dungeness Crab Roll

5 oz. dungeness crab, tarragon pernod butter, bibb lettuce, macrina
bakery lobster roll, crème fraiche - dill mayonnaise, chives 47

Fried Gulf Shrimp Sandwich

fried white mexican gulf shrimp, crème fraiche - dill - tarragon tartar,
savoy - iceberg-mama lil's salad accompaniment 33

The Toulouse Beef Burger with Cave Aged Gruyere
okanogan ranches natural grass fed beef, cave aged gruyere, macrina
bakery rustic potato bun, grilled sweet onion, iceberg-arugula-
mama lil's salad accompaniment 27

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The New Toulouse Happy Hour and Late Night Menus

Over Fifty Cocktails made with Premium Spirits for \$11 to \$12

Another Twenty Five Super Premium Cocktails
for \$13 to \$15

Eight Fabulous Wine Selections \$10 to \$12 per glass

All Beers and Ciders \$7 Premium Well Spirits \$11

More than Fifty Happy Hour Food
Preparations from \$6 to \$20

Dungeness Crab Rolls \$23 (3 oz.)

Late Night Menu Additions (after 9:30 pm)

Roma Style Pastas: Carbonara, Amatriciana \$25
LL Rockfish or Fried Gulf Shrimp and Chips \$18 to \$20
Po' Boys, Sliders, and Burgers with Frites \$10 to \$26
Jambalaya, Lucy, BBQ Shrimp & Grits Entrees \$29
St. Helens Flank Steak in a Jalisco Marinade \$30 (8 oz.)

Served 3:30 pm to 6 pm and 9:30pm to close.
Available in our Lounge and at Bar Top Seating Only.
See Happy Hour Menu for additional conditions.

A Few Curious Stats . . .

- 250 About how many votive candles we light each night.
- 712 Separate panes of glass set into our windows and doors
- 85,000 About how many two inch by two inch Italian mosaic tiles are in the main body of our floor.
- 40,000 About how many glass tiles are on our booth platforms
- 5,000 About how many pounds of plaster were mixed and hand applied to our walls, one bucket at a time.
- 10,000 About how many board feet of fine hardwood lumber we used to construct Toulouse. A lot of the things didn't work out the first time we tried making them . . .

For parties of six or more, a 20 percent gratuity will be added to your check.

We take great pride in providing wages and compensation at the top of our industry, including our Kitchen staff, coupled with an affirming, positive, and safe environment for all.

A 'living-wage' surcharge of 5% will be added to all checks.

Toulouse Phone Number and Website for Reservations.

206-432-9069

www.toulousepetit.com

Welcome to Our New Menu Format . . .

. . . and what exactly is *Toulouse Petit*?

Toulouse Petit gets the first part of its name from *Toulouse Street* in the French Quarter of New Orleans.

In 1993 I was hired as a waiter at a little restaurant named *Rienzi* at 533 *Rue Toulouse and Chartres* (just a block from Jackson Square) that had a rather talented and sometimes pretty hot headed young chef, a British formally trained Maitre D', and a capable and really quite hilariously witty and charming wait staff, all of whom introduced me to a world of dining, cuisine, and sensibility I had not known exists (I grew up in quaint Edmonds, around 20 miles north of here).

I also lived in the Quarter, and whenever I was on *Rue Toulouse*, I was distinctly aware that I had been introduced to a world I had not yet experienced nor even knew to really appreciate or understand.

Petit is a play on words and reference (meaning young child and a term of affection) to my two daughters, Ava and Téa, who were 4 and 8 years old when the name for the concept was decided in 2007.

By the time we were ready move forward on the *Toulouse* project in this building (2008) it was quite apparent that we would need to construct a more abbreviated and initial version of how *Toulouse* was originally conceived, given the complexity and scope of our construction and decor, menu range, and what we would require and demand from our kitchen. What is here is still the 'Petit' version, though our menu has expanded its scope and range with this new release in several important ways and also through the years.

After returning to Seattle in 1994 I had no notions of opening a dining establishment with a French Quarter thematic backdrop; however after being invited to consider a nearly 10,000 sf space (2002 in Pioneer Square) that had been damaged in the Nisqually earthquake, the *Toulouse* concept was conceived and then underwent several revisions over the next several years.

The question being well: what kind of place could keep a space this size sufficiently patronized . . . and it doesn't feel like a giant, impersonal environment . . . and it can deliver and perform dinner, brunch, business lunch, happy hour . . . and also be an integrated lounge and dining environment that the entire demographic spectrum and community will feel at home being here . . . and it all goes together seamlessly and coherently.

From this question the Toulouse concept found its provenance and initial conception . . . as in how would we make this idea even workable and something we can do in the real world?

Toulouse is thus by design and intention centered, designed, and constructed around a *French Quarter / New Orleans thematic backdrop and the related imagery and styling that goes along with it and which respects where dining and cuisine came from before us* to deliver our unique menus, experience and environment we provide.

The environment here is intended to be timeless, warm, inviting and welcoming to all . . . and everywhere you look someone skilled and *who cares* had to think about, draw, redraw, design, redesign, construct, make corrections, and finally properly install every square inch of what you see. The subtext being: it all matters that much to us because your moments and lives together are meant to be special and regarded and delivered as such. The candles lit every night are another expression of that sensibility.

To that end we deliver the essential requirements of a *French Quarter* restaurant; however I do not think of Toulouse as simply a 'New Orleans' or 'Creole / Cajun' restaurant *per se*. Our menu takes you on a tour of technical capability, unique preparations, and sheer range within (mostly) traditional cuisine and its moorings.

We have not bothered to clarify any of this through the years (what kind of restaurant are does get asked frequently). On any day, evening, or occasion there will be various people and parties here all at the same time for their own separate and distinct reasons.

Our menu format change seems a good opportunity to clarify what kind of dining establishment do we think of us as being. The question does get asked rather frequently. For those who may wish to put us strictly in the 'Creole' category: You can find that here; however you may limit your own possibility for experience.

The true history of the French Quarter itself includes the interwoven cuisines of Spain, Italy, Acadians (the Cajuns), French / Parisian (the Creoles), Americana, Seafood and Steakhouses . . . and simply the world and sensibility of timeless dining.