

Burrata en Crudo

Burrata en Crudo with a Red and Green Basil Pistou with Pine Nuts and an Heirloom Tomato - Fennel - Radish Salad	13.50
Burrata with Haas Avocado, Pea Shoots, and Micro Radish	13.50
Burrata with Grilled Asparagus wrapped in San Daniil Prosciutto and a Castelfranco Pine Nut 'Salad'	14

House Smoked Tombo Tuna Salads

Smoked Tombo Tuna and Heirloom Tomatoes 'Chop Salad' with Snap Peas and Avocado - <i>Fine Herbes</i> Crème Fraiche	14
Smoked Tombo Tuna, Fingerling Potato Coins, Fennel, Castelfranco and Crème Fraiche <i>Lyonnaise</i> Salad	14

Soups

True French Onion Soup Lyonnaise	13
Cauliflower and Leeks Vichysoisse with White Truffle Oil vichysoisse with dungeness crab	12
Fried Chicken Bites over our Seafood Gumbo Base ** (contains shrimp stock)	11.50
Seafood Gumbo **	13
ll rockfish, gulf shrimp, crawfish, andouille sausage	

Sliders

Buttermilk Fried Chicken Sliders	10
Two RR Ranches from Okanogan Beef Sliders with Onion Confit	10
add Pommes Frites to sliders with classic aioli and sriracha ketchup	3.25

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Chilled Fin Fish

Long Line Rockfish Ceviche in a Peruvian - Style	15
Sesame Tiger's Milk with Tomatillo Avocado Salsita *	
Tombo Tuna Tartare with a Horseradish Truffle Emulsion	15
Red Basil, Persian Cucumber, Shallots and Jalapeno *	
Tombo Tuna LA Sushi - style with Sriracha Sesame Emulsion	15
with Crispy Coconut Rice Cakes and Persian Cucumber 'Salad' *	

Gulf Prawn Cocktails

The Toulouse Reconstructed Prawn Cocktail	15.50
with Celery-Persian Cucumber - White Truffle Emulsion	
Gulf Prawns in a White Ravigote 'Remoulade'	15.50
with Celery Root, Belgian Endive, Fennel and Tarragon	

Fresh Locally Cultivated Oysters

Three Fresh Oysters with mignonette, red remoulade, horseradish	10
Three Yearling Fried Oysters with red remoulade and crème fraiche tartar	11

Dungeness Crab Salads

Note: We'd love to give you even lower prices at Happy Hour on dungeness crab preparations, but it is now a true luxury priced product at \$60/lb for 'true yield'. What we offer are best available luxury ingredients coupled with truly skilled composition than could be found anywhere and would be exceedingly difficult to duplicate.

Dungeness Crab, Pistachio, Blood Orange, Watercress and Avocado Salad	24
Dungeness Crab, Belgian Endive, Snap Peas and Pea Shoots with Tarragon and a Crème Fraiche Ricotta Dressing	24

Fried Seafood Small Plates

Long Line Rockfish Sticks	11
Salt and White Pepper Fried Gulf Prawns	12
Three Yearling Fried Oysters with red remoulade and crème fraiche tartar	11
add Frites to a Fried Seafood Small Plate 3.25	

Roasted Oysters

Three Roasted Oysters choose from below	13
Rockefeller: spinach, gruyere, pernod, parsley, shallot	
Venezia: tarragon, pernod, shallots, grana padano, parsley	
Kilpatrick: worcestershire, hot sauce, bacon, parsley, grana padano	

Gulf Shrimp Small Plates

Sinister Pan Seared Gulf Shrimp with Fried Basil and Sriracha **	13
Catalan style Shrimp with Palacios Chorizo and Smoked Paprika **	13
Barbecued Shrimp New Orleans **	13
Classic Spicy Shrimp Creole **	13
Shrimp <i>en Persillade</i> with Garlic, Tarragon, and Pastis	13
‘Lucy’ Gulf Shrimp with Andouille and Crawfish **	14.50

Penn Cove Pacific Mussels * subject to availability

Mussels in a Verdant <i>Mariniere</i> with Tarragon and Pernod	13
Mussels with Palacios Chorizo with Butternut Squash	13
Mussels with Bacon Lardons, Leeks, and Grain Mustard	14
add Frites with Aioli to Mussels for a mini 'mussels frites' 3.25	

Locally Cultivated Manila Clams

Manila Clams in a Verdant <i>Mariniere</i> with Tarragon and Pernod	13
Manila Clams with Bacon Lardons, Leeks, and Grain Mustard	15
add Frites with Aioli to Clams for a mini 'clams frites' 3.25	

Seafood Rolls

Note: Seafood Rolls in this section are served as starter sized preparation.

Hot Dungeness Crab Roll	23
Chilled Dungeness Crab Roll	23
Hot Gulf Shrimp Roll	14
Chilled Gulf Shrimp Roll	14
add Frites with Aioli to a Seafood Roll 3.25	

Decadent and Luxury Seafood Small Plates

Pan Seared Sea Scallop Coins with Braised Bacon over a Creamed Corn and Red Basil Humita	22
Dungeness Crab with Chervil and Pernod over Crispy Coconut Rice Cakes	25
Dungeness Crab over Fried Green Tomatoes in a Tarragon Chive Ravigote with Grain Mustard	25
Dungeness Crab Imperial with Mornay and Gruyere and Crostini	25

Charcuterie and Curiosities

Butternut Squash, Mushrooms, and Hazelnuts over Crescenza Bruschetta with Salsa Verde	13
Jumbo Asparagus wrapped in Prosciutto with a Fennel - Pine Nut - Castelfranco Salad and a Poached Egg	14
Garlic Fennel Sausage with Tomato Basil Jam over Crecenza Bruschetta with Basil Pistou	13
Braised and Fried Bacon Slab over Soubise with Smoky Rhone Demi	15
Buttermilk Fried Chicken Bites with Black Pepper Tasso Gravy	11

Five of the Worlds Finest Cheeses

with cherry mostarda, candied pecans, cold pressed evo

One for 10 / Two for 17 / Three for 23

Delice de Bourgogne	Burgundy, France
Beecher's Smoked Flagship	Seattle, Wa
Sottocenere with Black Truffle	Veneto, Italy
Cascadia Sleeping Beauty	Trout Lake, Wa
Bleu D'Auvergne	Auvergne, France

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Vegetable and Sides Small Plates

Pommes Frites with Aioli and Sriracha Ketchup	6
Pureed Yukon Gold Potatoes	6
Fried Green Tomatoes with Creole Remoulade	8
Pommes Frites with Grana Padano and White Truffle Oil	11.50
Brussels Sprouts and Tasso with Grain Mustard	11
Creamed Corn Humita with Red and Italian Basil	9
Grilled Asparagus with EVO and Sea Salt	10
Mushrooms with Oloroso Sherry and Thyme	10
Ricotta Gnocchi with Fried Sage and Brown Butter	10

Happy Hour Sweets

Another new addition to our Happy Hour menu.

Toulouse Beignets
chicory anglaise, powdered sugar

Three for 8 / Five for 11

Mini D'Anjou Pear-Walnut Bread Pudding
maple-bourbon anglaise, salted caramel ice cream 10

Mini Flourless Chocolate Torte
crushed espresso beans, bailey's semifreddo 10

Olympic Mountain Ice Cream

Madagascar Vanilla, Salted Caramel or Log Cabin Bourbon Ice Cream 7
Seasonal Sorbet 7

Late Night Menu available after 9:30 pm nightly

We've made the decision to start our Late Night menu and Happy Hour at 9:30 pm going forward, as 10 pm is too high a hurdle for the lifestyles of so many people.

There are few late night dining options in the city, and our primary objective with our Happy Hour and Late night programs is to provide our Kitchen and Serving Staffs more working hours, and a dependable late night place for our city to dine. Nearly all restaurants stopping service at 9 pm has become a primary reason for meaningful income losses for restaurant staffs across the region.

** Minimum Beverage purchase of \$5 per person required for all happy hour & late night food orders. **

No separate checks.

20% Gratuity added after 9:30pm.

Fried Seafood and Chips on a Cherry Lumber Board

A new addition to our daytime and late night menus.

Served with our norkotah frites, crème fraiche-agave-fine herbes tartar sauce, red remoulade (a spicier horseradish version of cocktail sauce).

Long Line Local Fresh Rockfish 3 pieces 18 4 pieces 21

Fried Gulf Shrimp 6 ea 20 10 ea 27

Cornmeal - Buttermilk Fried Hama Hama Yearling Oysters 6 ea 24

Rockfish and Gulf Shrimp 2 pc rockfish, 4 ea Shrimp 22

LL Local Fresh Rockfish, Gulf Shrimp, and Yearling Oysters
2 pieces rockfish, 3 ea gulf shrimp, 3 ea. oysters 27

Late Night Menu Available after 9:30 pm Nightly

Burgers

Served on a cherry lumber board with frites and classic aioli.

Tavern Style Beef Burger (6 oz.) 17.50

Grilled Chicken Breast in Chimichurri Marinade 18

Buttermilk Fried Chicken Breast 18

Burger Add Ons

Smoked Mozzarella	2.25	Haas Avocado	2.50
Gruyere Cheese	2.50	Mushrooms	3.50
Chevre	2.50	Applewood Bacon	2.50
Bleu d'Auvergne	2.75	Caramelized Onion	2.25

Sandwiches with Meats

Served on a cherry lumber board with frites and classic aioli.

St. Helens Flank Steak, Smoked Mozzarella, Caramelized Onions 26

Tuscan Grilled Chicken Sandwich with Hot Coppa and Prosciutto 23

Grilled Chicken Breast Club with Smoked Mozzarella, Bacon, and Avocado 23

Pork Cheeks Confit Reuben with Gruyere on Macrina Rye 23

Croque Monsieur with Mornay 23

Croque Madame with Mornay and Poached Eggs 25

'Caprese' Sandwich with Burrata (add prosciutto and hot coppa \$5) 23

Green Goddess with Avocado Sandwich (add grilled chicken breast \$6.50) 19

BLT with Avocado 19

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Late Night Po' Boys

Served on a cherry board with pommes frites and classic aioli.

Buttermilk Fried Chicken	20
Grilled Chicken Breast in a Chimichurri Marinade	20
Blackened Grilled Chicken Breast	20
St Helen's Grilled Flank Steak	26
Fried LL Rockfish	22
Blackened Rockfish	22
Fried Gulf Shrimp	23
Fried Yearling Oysters	25

Late Night Seafood Sandwiches

Served on a cherry board with pommes frites and crème fraîche-fine herbes tartar sauce.

Fried LL Rockfish Sandwich	20
Blackened LL Rockfish Sandwich	20
Creole Gulf Shrimp Sandwich with Red Harissa	22
Fried Gulf Shrimp Sandwich with Red Harissa	22

Seafood Rolls on a Macrina Baker Lobster Roll Bun

Served on a cherry board with pommes frites and classic aioli.

All seafood rolls will have the bun cooked 'grilled cheese' style with clarified butter, whether the seafood inside the roll is prepared cold or hot.

Hot Dungeness Crab Roll with Tarragon - Pastis Butter (5 oz.)	40
Chilled Dungeness Crab Roll with Crème Fraiche (5 oz.)	40
Hot Gulf Shrimp Roll with Tarragon - Pastis Butter	23
Chilled Gulf Shrimp Roll with Crème Fraiche	23

Toulouse Late Night Pasta Preparations

Creole Chicken, Andouille, and Tasso Tagliarini **
tomato confit, grana padano, paprika, cayenne, red basil, parsley 27

Fennel - Braised Pork Shoulder Sugo with Strozapreti **
toasted fennel seed, garlic, anis, frezno chiles sofrito, parsley, evo 27
with ricotta gnocchi and fried sage with brown butter 30

Garlic - Fennel Sausage in a Bright Tomato Sauce with Radiatore
heirloom tomatoes, red and italian basil, english and snap peas, garlic, evo 27
meatless without garlic-fennel sausage 24

Garlic - Fennel Sausage, Mushrooms and Peas with Tagliarini
crescenza, grana padano, red and green basil, white truffle oil 28
without garlic-fennel sausage 24

Prosciutto San Daniel, Mushrooms and Yellow Corn with Strozapreti
pine nuts, fried sage, balsamic, parsley, oloroso sherry 27
with ricotta gnocchi and fried sage with brown butter 30

Gricia with Radiatore
pancetta, pecorino, grana padano, black pepper, snap peas, basil 25

Carbonara with Radiatore
pancetta, pecorino, grana padano, pasteurized egg yolks, snap peas 25

Amatriciana with Strozapreti
pancetta, bright tomato sauce, red pepper, pecorino, black pepper 25

Zazzone with Strozapreti
pancetta, garlic sausage, bright tomato sauce, pecorino, pasteurized egg yolks,
grana padano, black pepper, snap peas and basil: carbonara meets amatriciana 29
with oyster mushrooms, tarragon, basil, white truffle oil 32

Toulouse Late Night Seafood Pastas

Manila and Ocean Clams Siciliana with Lumache **
capers, red and green basil pistou, parsley, lemon, black pepper, garlic 29
with clams and housemade garlic-fennel sausage 33

Creole Gulf Shrimp and Housemade Tasso with Tagliarini **
tomato confit, paprika, cayenne, garlic, basil, parsley 29

Dungeness Crab, Yellow Corn and Tarragon with Lumache
and Heirloom Tomatoes, Crescenza Cheese and Olorosso Sherry
5 oz. dungeness crab, chervil, chives 45

Seasonal Seafood Large Plates

Sea Scallops, Gulf Shrimp, LL Rockfish,
and Seasonal Shellfish in a Saffron Bouillabaisse **
tomato confit, shellfish stock, saffron, pastis, piquillo rouille 39

Pan Seared Fresh and Wild Petrale Sole
with Asparagus, Pistachios, *Fine Herbes*, and Roasted Shallots
asparagus, lemon-sherry nuoc cham, tarragon, dill fronds 34

Fresh Petrale Sole Seared with a Gruyere - *Fine Herbes* Crust
and Gulf Prawns *en Persillade* with Tarragon and Pastis
venezia butter, pernod, red basil pistou, fried leeks 43

Pan Seared Diver-caught Sea Scallops over Braised Bacon
with Creamed Corn and Red Basil 'Humita'
fried leeks, tarragon, red basil-parsley pistou 39

Toulouse Late Night Creole Seafood Large Plates

Big Easy Jambalaya **

wild gulf prawns, chicken, housemade andouille, tasso, deep creole flavor 29

Seafood Gumbo Entrée **

crawfish, gulf shrimp, ll rockfish, housemade andouille 29

Blackened Long Line Local Fresh Rockfish

with a Creole Crawfish Tasso Sauce and Tomato Confit **

red mill creamy grits, tomato confit 29

Creole 'Lucy' with Gulf Shrimp, Housemade Andouille and Crawfish over Creamy Corn Grits **

paprika, thyme, garlic, tomato confit, parsley 32

Barbecued Gulf Shrimp New 'Orleans' **

creamy grits, paprika, cayenne, lager, lemon, hot sauce 29

Classic Gulf Shrimp Creole **

housemade shrimp stock, trinity, tomato, cayenne, creole rice 29

LL Rockfish, Gulf Shrimp, and Seasonal Shellfish in a Creole Court Bouillon **

charred tomato sofrito, shellfish stock, pastis, piquillo rouille 29

Fresh Rockfish with Jumbo Gulf Prawns en Persillade

a brighter, fresher version of the French Quarter Creole classic 39

Fresh Petrale Sole with Dungeness Crab

and Jumbo Asparagus 'Oscar' Revisited

velvety mornay, chervil, chives, lemon, pernod 49

Toulouse Late Night Steaks on a Forged Cast Iron Plate

Choice of pommes frites or pureed potatoes. Maître d'hôtel butter, chimichurri, bordelaise.

St. Helens Flank Steak in a Jalisco Marinade 8 oz.	30
Snake River Farms Wagyu Steak Bavette 8 oz. we sourced a fabulous prime steak that we can put on our menu for under \$40	39
Snake River Farms Wagyu Baseball Cut Top Sirloin 9 oz.	44
Okanogan RR Ranches Rib Eye 10 oz.	49
Okanogan RR Ranches Naturally Raised Center Cut Filet 8 oz.	55
Okanogan RR Ranches Lagniappe Bone-in Prime Rib Eye 16 oz.	68

Steak Accompaniments

		<u>Sides</u>	
Au Poivre with Green Peppercorns	7	Pureed Yukon Gold Potatoes	6
Mushrooms & Tasso Marchand du Vin	10	Pommes Frites with Aioli	6
Creole Crawfish and Tasso Sauce	8	Pommes Frites with	11.50
Creole Shrimp with Tasso	8	Grana Padano and White Truffle	
Jumbo Wild Gulf Shrimp with Garlic and Fresh Herbs	13	Creamed Corn Basil Humita	9
Jumbo BBQ Shrimp New Orleans	13	Brussels Sprouts with Tasso	11
'Oscar' with Dungeness Crab and Asparagus	23	Brussels Sprouts Fritt	11
Dungeness Crab Mac 'n Cheese	25	Grilled Asparagus	10
		Asparagus with Black	12
		Bacon Vinaigrette	
		Mushrooms with Thyme	10
		Housemade Ricotta Gnocchi w Sage	10

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Light Entrée Salads

Gulf Prawns, Heirloom Tomatoes, Persian Cucumber,
Bibb Lettuce, Endive and Avocado 25

Fried Yearling Oyster Salad *Lyonnaise*
with Bacon Lardons, Endive and Crème Fraiche 26

Smoked Tuna Chop Salad with Heirloom Tomatoes,
Fennel, Castelfranco and Watercress 25

Dungeness Crab and Wild Gulf Prawns
with Heirloom Tomato and Avocado 35

Dungeness Crab and Wild Gulf Prawns with Avocado,
Apple Smoked Bacon and Bleu d'Auvergne 'NOLA' 35

Buttermilk Fried Chicken Salad
with Bibb Lettuce, Heirloom Tomatoes and Avocado 24

Grilled Chicken Breast in Chimichurri Marinade
over a Young Romaine Salad with Grana Padano 24

Steak Salad with Heirloom Tomatoes,
Grilled Local Sweet Onions, Basil and Pine Nuts
with Flank Steak Bavette, 5 oz. 27
with Okanogan RR Ranches Rib Eye, 5 oz. 33

Toulouse Midweek Brunch Happy Hour

Most Items on our Regular Breakfast Menu is priced at \$17.50
Monday through Friday from 10 am to 12 pm.

Our primary midweek objective is to simply keep our staff employed and producing an income. Your increased patronage through our Happy Hour programs greatly assists with that.

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 them . . .

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