

Toulouse

*Petit*

Kitchen

Lounge

and

Universe

Seattle Restaurant Week

Pre-fixe Dinner Menus

Sunday — Thursday

Spring 2026

# Seattle Restaurant Week Pre-fixe

\$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 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 Caesar Emulsion Dressing

D'Anjou 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

Seafood Gumbo \*\* (add \$3)  
pacific ll rock fish, gulf prawns, andouille, crawfish

# Seattle Restaurant Week Pre-fixe

\$35 per person menu

## Second Course (choose one)

Butternut Squash, Hazelnuts and Mushrooms  
with Strozapreti and White Truffle Oil  
with housemade ricotta gnocchi (add \$3)

Locally Foraged Seasonal Mushroom 'Stroganoff'  
Radiatore, White Truffle Oil, Crescenza, and Grana  
add braised beef short ribs (add \$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 Kurobuta 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

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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

D'Anjou 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 Pre-fixe

\$50 per person menu

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

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

# Seattle Restaurant Week Pre-fixe

\$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, \*\*

Seasonal Shellfish & Gulf Shrimp

tomato confit, shellfish stock, pastis, piquillo rouille

Creole Gulf Prawns and Housemade Tasso Tagliarini \*\*

tomato confit, paprika, red basil, tarragon, cayenne

Prosciutto San Daniel, Mushrooms, 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 Kurobuta Pork with Radiatore

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

# Seattle Restaurant Week Pre-fixe

\$50 per person menu

## Second Course continued... (choose one)

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

Beef Short Ribs and Seasonal Mushrooms  
'Stroganoff' with Crescenza  
grana padano, white truffle oil, crème fraiche

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

RR Ranches Beef Short Ribs with  
with Dixie Bourguignon and Mushrooms 8 oz (add \$5)  
red and green basil salsa verde, mushrooms 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, mushrooms 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 steakhouse.

\$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

D'Anjou 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 (add \$5)

### 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

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## 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

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)

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

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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

'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 Mushrooms  
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, mushrooms and yellow corn

Sea Scallops, Fresh Line-caught Halibut, Gulf Shrimp  
in a Saffron Bouillabaisse with Seasonal Shellfish

Pan Seared Local Line-caught 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

Today's Pommes and Vegetable Sides (additions)

Pommes Frites with Grana and White Truffle Oil 9

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

Seasonal Mushrooms with Shallots, Thyme, and Pastis 9

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.