

Toulouse  
*Petit*

Kitchen

Lounge

and

Universe

Dinner Menu

A  
tour  
de  
force  
menu  
of  
cuisine.

## For the Table

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

Marcona Almonds 'Valenciana' 6.50

Castelvetro 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 Rilletes (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

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

Oyster 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 Oyster Mushrooms 'Stroganoff'  
with White Truffle Oil, Crescenza, and Radiatori  
grana padano, crème fraiche, parsley, oloroso 39  
with oyster mushrooms and asparagus (no meat) 33

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

Oyster 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, Oyster Mushrooms, and  
Snap Peas with Crescenza, White Truffle Oil and Tagliarini  
balsamic, red and green basil, parsley, grana padano 33

Oyster 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 Pistou 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, Cresecnza 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 oyster 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 oyster mushrooms, tarragon, white truffle oil 35

Papalina with Radiatori

prosciutto san daniel, snap peas, english peas, shallots, pecorino

grana padano, parsley, evo 32

with oyster 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  
Oyster 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 Oyster Mushrooms  
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 Oyster Mushrooms  
Butternut Squash and Ham Hocks in a Dixie 'Bourguignon'  
fried sage, caramelized shallots, basil pistou 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 Oyster 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 - 130F 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 Oyster Mushrooms, Yellow Corn and Pine Nuts  
olorosso sherry, garlic confit, fried sage, *fine herbes* 37

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

Pan Roasted Petit Half Chicken with Oyster 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 Oyster Mushrooms in a 'Dixie Bourguignon'  
butternut squash, shallots, thyme, oloroso sherry 39

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

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## Seafood Gumbo, Bouillabaisse 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, Mussels, Clams and Gulf Prawns in a Creole *Court Bouillon* \*\*

tomato confit, shellfish stock, pastis, piquillo rouille 39

### Sea Scallops, Fresh Local Line-caught Halibut, Mussels, Clams and Gulf Prawns in a Saffron *Bouillabaisse* \*\*

shellfish stock, charred tomato sofrito, pastis, piquillo rouille 53

## 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 Halibut

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 Halibut 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 with jumbo asparagus and potato puree accompaniments 49

Fresh, Local, Line Caught seared in Cast Iron with Jumbo Asparagus, Pistachios and *Fine Herbes*

lemon-sherry nuoc cham, red basil, tarragon 45

Fresh, Local, Line Caught Halibut Seared in Cast Iron with Oyster Mushrooms, Yellow Corn, and Tarragon

venezia butter, pernod, red basil pistou, fried leeks 45

Fresh, Local, Line Caught Halibut with Dungeness Crab and Jumbo Asparagus in an 'Oscar' *Revisited*

velvety mornay, chervil, chives, lemon, pernod, potato puree 63

## Diver Caught Sea Scallops

Sea Scallops Seared in Cast Iron

with Oyster Mushrooms and 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. lemon and *fine herbes* with jumbo asparagus and potato puree accompaniments 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 Vinaigrette  
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,  
sriracha ketchup 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 Lamb Burger with Chevre  
anderson ranches naturally raised lamb with shallots, thyme, cumin,  
coriander, mace, cardamom and clove gently folded in.  
macrina bakery rustic potato bun, tomato-red basil jam,  
grilled sweet onions, iceberg-arugula-mama lil's salad accompaniment 29

The Toulouse Beef Burger with Cave Aged Gruyere  
okanogan ranches natural grass fed beef, cave aged gruyere,  
macrina bakery rustic potato bun, tomato-basil jam, 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](http://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 to 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.