

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 9

Marcona Almonds 'Valenciana' 7

Castelvetro Olives in Rosemary - Pine Nut Cure 7

Norkotah Potato Frites with Grana Padano,
White Truffle Oil and Maldon Sea Salt 14.50

Brussels Sprouts *Fritti* with Sriracha Rouille 16

Coastal Clam Dip with *Fine Herbes*, Celery - Cucumber
White Truffle Emulsion and Kennebec Chips 17

Smoked Tombo Tuna Rillettes (fancy word for Tuna Dip)
with a Fennel - Castelfranco Accompaniment 21

The Art of the Salad

Bibb Lettuce, Pea Shoots, Watercress, Pistachios
and *Fine Herbes* with a Champagne Vinaigrette 15

Green Goddess Salad with an Avocado Creme Fraiche
and *Fine Herbes* 'Ranch' Dressing 16.50

Snap Peas, Pea Shoots, and Belgian Endive with
Ricotta - Crème Fraiche Grain Mustard Dressing 16

Hearts of Romaine with Grana Padano, Crispy Hot
Coppa, Pine Nuts with a Caesar Emulsion 16.50

D'Anjou Pear, Belgian Endive, Bleu D'Auvergne
and Bacon Lardons with a Walnut Vinaigrette 17

Frisee, Castelfranco and Bacon Lardons *Lyonnaise*
with Fingerling Potato Coins and a Poached Hen Egg 19

Gulf Shrimp, Heirloom Tomato, Haas Avocado, Fennel
Persian Cucumber, Red Basil, and Pine Nut Salad 19.50

Fried Oysters *Lyonnaise* with Bacon Lardons, Fennel,
Fingerling 'Coins', and a Caper - Grain Mustard Dressing 21

House Smoked Tombo Tuna Salads

Smoked Tombo Tuna and Heirloom Tomato 'Chop Salad'
with Snap Peas, and Avocado Crème Fraiche 22

Smoked Tombo Tuna *Lyonnaise* with Fingerling Potato
Coins, Belgian Endive, Castelfranco and Crème Fraiche 22

Dungeness Crab Salads

Dungeness Crab, Blood Orange, Avocado, Watercress,
with Pistachios, Tarragon and Champagne Vinaigrette 34

Dungeness Crab, Belgian Endive, Snap Peas and
Pea Shoots with Tarragon and Crème Fraiche 34

Burrata en Crudo

Burrata en Crudo with a Red Basil Pistou
and an Heirloom Tomato - Fennel - Radish Salad
whole burrata 29.50 half burrata 21

Burrata with Haas Avocado, Pea Shoots, and Micro Radish
whole burrata 29.50 half burrata 21

Burrata with Grilled Asparagus Wrapped in Prosciutto
with a Castelfranco - Watercress - Fennel 'Salad'
whole burrata 29.50 half burrata 21

Soups

True French Onion Soup *Lyonnaise*
cave aged gruyere, onion confit, red wine reduction 16.50

Fried Chicken with our Seafood Gumbo Base **
with our housemade andouille sausage (contains shrimp stock) 15

Toulouse Seafood Gumbo ** (cup size)
pacific ll rock fish, gulf prawns, andouille, crawfish 17

Tombo Tuna Tartare and Rockfish Ceviche

Long Line Rock Fish Ceviche in a Peruvian - style
Sesame 'Tiger's Milk' with Tomatillo - Avocado Salsita * 21

Tombo Tuna Tartare with a Horseradish - Truffle Emulsion
Radish, Tarragon, Red Basil, and Persian Cucumber * 24

Tombo Tuna with Sriracha - Sesame Emulsion with
Crispy Coconut Rice Cakes, Cucumber and Avocado * 24

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 35 four jumbo gulf prawns 26

Gulf Prawns in a White Ravigote 'Remoulade'
with Celery Root, Belgian Endive, Fennel, Tarragon
six jumbo gulf prawns 35 four jumbo gulf prawns 26

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 47 3 oz. dungeness crab 35

The Region's Finest Cultivated Fresh Oysters

served with mignonette, red remoulade, lemon, horseradish
four for 22 / six for 29 / eight for 35 / twelve for 50

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

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Penn Cove Pacific Mussels

Mussels in a Verdant 'Mariniere' with Pernod, Basil - Parsley Pistou, Tarragon and *Fine Herbes* 24.50

Mussels with Palacios Chorizo, Butternut Squash and Tomato Confit with Oloroso Sherry 25.50

Mussels with Saffron, Grain Mustard and Garlic Confit with Thyme, Tarragon and Parsley 26

Locally Cultivated Manila Clams

Manila Clams in a Verdant 'Mariniere' with Pernod, Basil - Parsley Pistou, Tarragon and *Fine Herbes* 25.50

Manila Clams with Bacon Lardons, Leeks, Red Basil and Tarragon with Pastis and Grain Mustard 27

Oven Roasted Local Oysters

Please allow up to 15 minutes preparation time.

four for 25 / six for 31 / eight for 38 / twelve for 59

Rockefeller: spinach, mornay, gruyere, pastis

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

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

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 46

3 oz of dungeness crab 34

Dungeness Crab Imperial with Mornay and Gruyere

5 oz. of dungeness crab 48

3 oz. of dungeness crab 35

Maine Lobster Imperial with Mornay and Gruyere

5 oz. of maine lobster 48

3 oz. of maine lobster 35

Pan Seared Sea Scallop Coins and Braised Bacon
with a Creamed Corn and Red Basil 'Humita' 30

Small Plates: Gulf Shrimp

Gulf Shrimp *en Persillade*

capers, pastis, tarragon, garlic, *fine herbes* 25.50

Sinister Pan Seared Gulf Shrimp with Fried Basil

sambal rouille, fried garlic, orange zest 25.50

Catalan Style Shrimp with Palacios Chorizo

garlic confit, sherry, fried rosemary, smoked paprika 25.50

Barbecued Shrimp 'New Orleans'

paprika, cayenne, garlic, lager 25.50

'Lucy' Gulf Shrimp with Andouille and Crawfish

paprika, thyme, garlic, black pepper, parsley 27

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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 Maine Lobster Roll 5 oz. 47 3 oz. 33

Hot Dungeness Crab Roll 5 oz. 47 3 oz. 33

Chilled Dungeness Crab Roll 5 oz. 47 3 oz. 33

Hot Gulf Shrimp Roll six shrimp 27 four shrimp 20

Chilled Gulf Shrimp Roll six shrimp 27 four shrimp 20

Curiosities and Charcuterie

Oyster Mushrooms, Butternut Squash, and Hazelnuts
with Crescenza Cheese and Fried Sage Bruschetta 23

Jumbo Grilled Asparagus wrapped in Prosciutto
with a Poached Egg and Fennel - Castelfranco 'Salad' 26

Housemade Garlic - Fennel Kurobuta Sausage
with Tomato - Red Basil Jam and Crescenza Cheese 23

Crispy Braised and Fried Nueske Bacon Slab
with a Grain Mustard - Syrah Demiglace 26

Carlton Farms Cured Pork Cheeks Confit
with Apple Mostarda and Crostini 25

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

All pastas are made fresh and locally by Forschetta Pasta Company, aside from our Ricotta Gnocchi which is made and hand rolled in-house.

Toulouse Lamb, Beef, and Kurobuta Pork Bolognese **

super premium meats with true textural depth and range,
tomato confit, sage, radiatori, grana padano 36

with housemade ricotta gnocchi 39

Fennel Braised SRF Kurobuta Pork Shoulder Sugo**

toasted garlic, fennel seed, fresno chiles, soffrito, strozzapreti spinaci 36

with housemade ricotta gnocchi 39

Oyster Mushrooms, Prosciutto San Daniel, Yellow Corn, Fried Sage, and Brown Butter with Strozzapreti Spinaci

pine nuts, grana padano, fried sage, balsamic, oloroso sherry, *fine herbes* 35

with housemade ricotta gnocchi 38

Housemade Garlic - Fennel SRF Kurobuta Sausage

in an Heirloom Bright Tomato Sauce with Tagliarini

red and italian basil, radiatori, parsley, english and snap peas 34.50

with english and snap peas only (no sausage) 26

Garlic - Fennel Sausage, Oyster Mushrooms, and

Snap Peas with Creczenza, White Truffle Oil, and Tagliarini

balsamic, red and green basil, parsley, grana padano 35.50

Butternut Squash, Oyster Mushrooms, Hazelnuts,

Yellow Corn, and Fried Sage with, and Strozzapreti Spinaci

balsamic, red and green basil, parsley 33

with housemade ricotta gnocchi 36

Gulf Shrimp and Manila Clams Pastas

Manila and Ocean Clams, Red and Green Basil

Verdant Pistou in a Venetian Style Lumache **

capers, lemon, colatura, tarragon, parsley 47

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 47

Creole Jumbo Prawns & Housemade Tasso with Tagliarini **

tomato confit, paprika, red basil, tarragon, cayenne 41

Dungeness Crab and Maine Lobster Pastas

Dungeness Crab, Yellow Corn and Tarragon with Lumache, Crescenza Cheese, and Oloroso Sherry

5 oz. dungeness crab, heirloom tomato, chervil, chives 57

Maine Lobster with Yellow Corn, Heirloom Tomatoes, with Tarragon, Crescenza, and Lumache

5 oz. maine lobster, grana padano, oloroso sherry 57

Risotto Preparations

Jumbo Asparagus wrapped in Prosciutto San Daniel with Oyster Mushrooms and Yellow Corn Risotto

asparagus pistou, red basil, white truffle oil, crescenza, *fine herbes* 37

Sea Scallops Seared in Cast Iron

with Oyster Mushrooms and Yellow Corn Risotto

asparagus pistou, red basil, white truffle oil, crescenza, *fine herbes* 55

Roma Pastas

Gricia with Radiatori

pancetta, grana padano, pecorino, grana padano

with snap peas, english peas, red and green basil 32

Carbonara with Radiatori

pancetta, grana padano, pecorino romano, pasteurized egg yolk

with snap peas, english peas, red and green basil 32

Papalina with Radiatori

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

grana padano, parsley, evo 34

with oyster mushrooms, tarragon, basil, white truffle oil 38

Amatriciana with Strozzapreti Spinaci

pancetta, bright tomato sauce, grana padano, pecorino

with snap peas, english peas, red and green basil 34

with garlic fennel sausage, english peas, snap peas, basil 38

Zazzone with Strozzapreti Spinaci

with pancetta and garlic fennel sausage, shallots, thyme with snap

peas, english peas, red and green basil, amatriciana meets carbonara 38

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. 48

Grilled Anderson Ranches Lamb Leg
in a Tuscan Basil-Rosemary Marinade 9 oz. 50
our favorite way to prepare grilled, rustic lamb is back for the season.

Snake River Farms Wagyu Baseball Cut Sirloin 9 oz. 54
tender like a filet with a slightly meatier texture.

Okanogan Ranches Rib Eye 10 oz. 56

Okanogan Ranches Naturally Raised
Center Cut Filet Mignon 8 oz. 67
super premium local beef at the best price for a filet in the region

Snake River Farms Wagyu New York 10 oz. 98
highest grade domestic wagyu . . . and for under \$100

Okanogan Ranches Prime 28 day Dry Aged
Bone-in 'Delmonico' New York Strip Loin 14 oz. 74

Okanogan Ranches Prime 28 day Dry Aged
'Lagniappe' Frenched Bone In Rib Eye 16 oz. 79

Steak Accompaniments

Au Poivre with Brandy and Green Peppercorns 10

Creole Crawfish and Tasso 12

Creole Gulf Shrimp with Tasso 13

Three Jumbo Gulf Shrimp with Garlic and Fresh Herbs 16

Three Barbecued Jumbo Gulf Shrimp 'New Orleans' 16

Gulf Shrimp en *Persillade* with Fine Herbes and Pastis 16

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

'Oscar Revisited' with Dungeness Crab and Asparagus 31

'Oscar Revisited' with Lobster and Asparagus 31

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Tonight's Pommes and Vegetable Sides

- Pureed Yukon Gold Potatoes 9
Pureed Potatoes with Grana and White Truffle Oil 14.50
Pommes Frites with Aioli and Sriracha Ketchup 9
Pommes Frites with Grana and White Truffle Oil 14.50
Creamed Corn and Red Basil 'Humita' 13.50
Brussels Sprouts Fritti with Piquillo Rouille 16
Brussels Sprouts with Tasso and Grain Mustard 16
Grilled Asparagus with Black Bacon Vinaigrette 14
Asparagus Wrapped in San Daniel Prosciutto 14
Fried Green Tomatoes with Tarragon Ravigote 11
Cave Aged Gruyere and Crescenza Mac 'n Cheese 16
Oyster Mushrooms with Shallots, Thyme, Oloroso 15
Ricotta Gnocchi with Fried Sage 14

Tonight's Luxe Seafood Sides

- Maine Lobster Mac 'n Cheese with Lumache 32
Dungeness Crab Mac 'n Cheese with Lumache 29
Maine Lobster Mashed Potatoes (3 oz. lobster) 28
Dungeness Crab Imperial with Gruyere and Mornay 29
Maine Lobster Imperial with Gruyere and Mornay 29
Maine Lobster with Pastis and Tarragon 29
Sea Scallop Coins with Braised and Fried Bacon
over Creamed Corn and Red Basil 'Humita' 26

* 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.

Specialized Meat and Steak 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

Okanogan Ranches Rib Eye Steak Frites 10 oz.
the parisian - style bistro classic with our smoky demi 56

Blackened Okanogan Ranches Rib Eye 10 oz.
creole seasonings, bleu d'auvergne, pureed potatoes 58

SRF Wagyu Baseball Cut Sirloin
with a Crawfish - Tasso Sauce with Tomato Confit 8 oz.
creole seasonings, pureed potatoes 59

Filet *Marchand du Vin* with Oyster Mushrooms,
Bacon Lardons, and a Smoky Demi-glace 8 oz.
venezia butter, shallots, thyme, pureed potatoes 72

Okanogan Ranch Prime 28 day Dry Aged Bone - In
'Delmonico' New York au Poivre 14 oz.
green peppercorns, brandy, shallots, thyme, pureed potatoes 78

Filet Oscar *Revisited* with Dungeness Crab,
Local Asparagus, Tarragon, and Pernod 8 oz.
velvety mornay, chervil, chives, lemon, fine herbes, pureed potatoes 89

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.

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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
oloroso sherry, garlic confit, fried sage, *fine herbes* 39

Mad Hatcher Farms Chicken 'Cacciatore'
with Oyster Mushrooms and Heirloom Tomatoes
tomato and garlic confit, madeira, basil 40

Pan Roasted Petit Half Chicken with Oyster Mushrooms,
Snap Peas, Tarragon, Shallots, and Leeks
garlic confit, grain mustard, pernod, thyme, venezia butter 40

'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. 42

Grimaud Farms Muscovy Duck

Grimaud Farms Muscovy Duck Confit
with Brussels Sprouts and Housemade Tasso
shallots, thyme, grain mustard, oloroso sherry 39

Grimaud Farms Muscovy Duck Confit
with Oyster Mushrooms in a 'Dixie Bourguignon'
butternut squash, shallots, thyme, oloroso sherry 42

Grimaud Farms Muscovy Duck Confit
over Butternut Squash, Oyster Mushrooms, and Hazelnuts
yellow corn, fried sage, shallots, thyme, oloroso sherry 40

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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 39
add 3 oz. dungeness crab 2l four sea scallop coins 17

Local LL Rockfish, Mussels, Clams and Gulf Prawns in a Creole *Court Bouillon* **

tomato confit, shellfish stock, pastis, piquillo rouille 42

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

shellfish stock, charred tomato sofrito, pastis, piquillo rouille 55

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 4l

Jumbo Wild 'Barbecued Shrimp' New Orleans **

creamy grits, paprika, cayenne, garlic, lager 40

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

Long Line, Fresh, Local Rockfish

Blackened Rockfish with a Creole Crawfish - Tasso Sauce **

red mill creamy corn grits, tomato confit, paprika, cayenne 40

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 45

Net - Caught, Fresh, Columbia River King Salmon

Columbia River King Salmon Grilled Creole - Style
over a Creamed Corn 'Humita' and *Fine Herbes*
fried leeks, tarragon, red basil-parsley pistou 55

Columbia River King Salmon Seared in Carbon Steel
with Blue Oyster Mushrooms, Yellow Corn, and Tarragon
olorosso sherry, venezia butter, pernod, red basil-parsley pistou 55

Line - Caught, Fresh, Local Halibut

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 54

Fresh, Local, Line - caught Halibut Seared in Cast Iron
with Jumbo Asparagus, Pistachios, and *Fine Herbes*
lemon-sherry nuoc cham, red basil, tarragon 48

Fresh, Local, Line - caught Halibut Seared in Cast Iron
with Oyster Mushrooms, Yellow Corn, and Tarragon
venezia butter, pernod, red basil pistou, fried leeks 48

Fresh, Local, Line - caught Halibut with Dungeness Crab
and Jumbo Asparagus in an 'Oscar' *Revisited*
velvety mornay, chervil, chives, lemon, pernod, potato puree 67

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* 55

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

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 St Helen's Flank Steak * 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 Maine Lobster Roll

5 oz. maine lobster, tarragon pernod butter, bibb lettuce, macrina
bakery lobster roll, crème fraiche - dill mayonnaise, chives 51

Hot Dungeness Crab Roll

5 oz. dungeness crab, tarragon pernod butter, bibb lettuce, macrina
bakery lobster roll, crème fraiche - dill mayonnaise, chives 51

Fried Gulf Shrimp Sandwich

fried white mexican gulf shrimp, crème fraiche - dill - tarragon tartar,
savoy - iceberg-mama lil's salad accompaniment 34

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 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 onions,
iceberg-arugula mama lil's salad accompaniment 27

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Toulouse Afternoon Toulouse Happy Hour

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 \$25

Dungeness Crab Rolls \$24 (3 oz.)

Served daily from 3:30 pm to 6 pm, excluding major holidays.

Available in our Lounge and at Bar Top Seating Only.

See Happy Hour Menu for additional conditions.

Toulouse Breakfast Happy Hour

Breakfast entrees are reduced to \$17.50,
with reasonable upcharges for entrée's
with premium proteins.

Available Monday through Friday 10 am to 12 pm,
excluding holidays.

We are open for brunch everyday!

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 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.