

Extended Breakfast Hours!

We are now open at 8am seven days a week

Breakfast Specials

Spicy Creole Hash

potatoes, tasso, andouille, mamma lil's peppers

Oyster and Bacon Benedict

fried oysters, hemplers bacon with a spicy tabasco hollandaise 13

Lunch Specials

Bruschetta al Peppornata

with Prosciutto, Roasted Peppers and Fontina Cheese 10

Petrale Sole A la Grenobloise

with Braised Artichokes and Lemon Butter Pan Sauce 12

Glazed King Salmon

with Scallion Potato Puree and Collard Greens
grain mustard glaze, scallion cream, ham hock 15

Meet the Winemaker Dinners

Join us as we host some of Washington State's most influential winemakers on selected Monday evenings throughout the year. Enjoy a chance to taste multiple wines from prestigious local wineries while dining on Toulouse Petits' french quarter inspired cuisine.

Like what you taste?

Each 'Meet the Winemaker Dinner' is also an opportunity for you to purchase whole bottles at tasting room prices! Do not wait, reserve your table as soon as possible!

Mark Ryan Winery December 5

Lunchtime Pre-Fix Menu

Our Daytime Pre-Fixe menu is available after 11:30 am

Two Courses for \$18

- First -

Soups, Salads and Charcuteries

Yellow Beets, Haricots Verts, Toasted Walnuts
and Stilton Bleu Cheese

Housemade Mozzarella Caprese with Fresh Herbs Salad

Hearts of Romaine Salad with Crispy Hot Coppa

True French Onion Soup *Lyonnais*

Cauliflower Soup with Dungeness Crab

Duck and Chicken Liver Terrine

Rustic Duck and Pistachio Terrine

Dungeness Crab over Fried Green Tomatoes (add \$5)

- Second -

Sandwiches

Slow Braised Lamb Ragu 'Sloppy Joe'

Pork Cheeks Confit 'Reuben'

The Toulouse Muffaletta

Housemade Mozzarella 'Caprese' Sandwich

Cajun Roast Beef with Provolone

Lamb Ragu over Papparedelle

Creole Shrimp or Chicken Linguine

Housemade Garlic-Fennel Sausage with Spicy Tomato Sauce

Artichoke Ricotta Gnocchi

with Wild Mushrooms and Cippolinis

French Quarter Seafood Standards

Crispy Fried Chicken Gumbo

Grilled Housemade Andouille Sausage

with Classic Red Beans and Rice

Shrimp and Chicken Jambalaya

Toulouse Seafood Gumbo (add \$2)

Blackened Pacific Snapper

with a Crawfish and Tasso Sauce (add \$2)

* Eating raw or undercooked proteins may increase your