

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

Marcona Almonds 'Valenciana' 6

Castelvetro Olives in Rosemary - Pine Nut Cure 6

Norkotah Potato Frites with Grana Padano,  
White Truffle Oil and Maldon Sea Salt 12

Coastal Clam Dip with *Fine Herbes*, Celery - Cucumber  
White Truffle Emulsion and Kennebec Chips 15

Brussels Sprouts *Fritti* with Sriracha Rouille 15

Smoked Tombo Tuna Rilletes  
with a Fennel - Castlefranco Accompaniment 19

## The Art of the Salad

Bibb Lettuce, Pea Shoots, Watercress, and *Fine Herbes*  
with a Champagne - Grain Mustard Vinaigrette 14

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

Hearts of Romaine with Grana Padano, Crispy Hot  
Coppa, Pine Nuts with a Caesar Emulsion Dressing 13

D'Anjou Pears, Belgian Endive, Bleu D'Auvergne,  
Bacon Lardons, and a Walnut Vinaigrette 16

Frisee, Castelfranco and Bacon Lardons *Lyonnaise*  
with Fingerling Potato Coins and a Poached Hen Egg 18

Gulf Shrimp, Heirloom Tomato, Persian Cucumber  
Avocado, Fennel, Red Basil and Pine Nut Salad 18

## House Smoked Tombo Tuna Salads

Smoked Tombo Tuna and Heirloom Tomatoes 'Chop Salad' with Snap Peas, and Avocado Crème Fraiche 20

Smoked Tombo Tuna, Fingerling Potato Coins, Fennel Castelfranco, and Crème Fraiche *Lyonnaise* 20

## Dungeness Crab Salads

Dungeness Crab, Blood Oranges, Watercress and Avocado with Tarragon, Pistachios and Champagne Vinaigrette 32

Dungeness Crab, Belgian Endive, Snap Peas and Pea Shoots with Tarragon and Crème Fraiche 32

## Burrata en Crudo

Burrata en Crudo with a Red Basil Pistou and an Heirloom Tomato - Fennel - Radish Salad  
whole burrata 27    half burrata 19

Burrata with Haas Avocado, Pea Shoots and Micro Radish  
whole burrata 27    half burrata 19

Burrata with Grilled Asparagus Wrapped in Prosciutto with a Castelfranco 'Salad'  
whole burrata 27    half burrata 19

## Soups

True French Onion Soup *Lyonnaise*  
cave aged gruyere, onion confit, red wine reduction 14

Fried Chicken with our Seafood Gumbo Base \*\*  
with our housemade andouille sausage, (contains shrimp stock) 13

Seafood Gumbo \*\* (cup size)  
pacific ll rock fish, gulf prawns, andouille, crawfish 15

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

# Tombo Tuna Tartare and Rockfish Ceviche

Long Line Rock Fish Ceviche in a Peruvian - style  
Sesame 'Tiger's Milk' with Tomatillo - Avocado Salsita 19

Tombo Tuna Tartare with a Horseradish - Truffle  
Emulsion, Radish, Tarragon and Persian Cucumber 22

Tombo Tuna with Sriracha-Sesame Emulsion with  
Crispy Coconut Rice Cakes, Cucumber and Avocado 22

## Seafood Cocktails Reconstructed

The Prawn Cocktails is one of the most important chilled seafood items in dining history. We have completely reconstructed the two primary iterations while respecting their original moorings.

The Toulouse Reconstructed Prawn Cocktail  
with Celery - Persian Cucumber - White Truffle Emulsion  
six jumbo gulf prawns 32      four jumbo gulf prawns 23

Gulf Prawns in a White Ravigote 'Remoulade'  
with Celery Root, Belgian Endive, Fennel, Tarragon  
six jumbo gulf prawns 32      four jumbo gulf prawns 23

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 44      3 oz. dungeness crab 32

## The Region's Finest Cultivated Fresh Oysters

served with mignonette, red remoulade, lemon, horseradish  
four for 20 / six for 26 / 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

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## Penn Cove Pacific Mussels

Mussels in a Verdant 'Mariniere'  
with Tarragon and Pernod 20

Mussels with Palacios Chorizo, Butternut Squash  
and Tomato Confit with Oloroso Sherry 21

Mussels with Saffron, Grain Mustard and Garlic Confit  
with Thyme, Tarragon and Parsley 22

## Locally Cultivated Manila Clams

Manila Clams in a Verdant Mariniere with Pernod,  
Basil - Parsley Pistou and *Fine Herbes* 22

Manila Clams with Bacon Lardons, Leeks, Red Basil  
and Tarragon with Pastis and Grain Mustard 23

## Small Plates: Gulf Shrimp Small Plates

Gulf Shrimp en Persillade  
capers, pastis, tarragon, garlic, *fine herbes* 22

Sinister Pan Seared Gulf Shrimp with Fried Basil  
sambal rouille, fried garlic, orange zest 22

Catalan Style Shrimp with Palacios Chorizo  
garlic confit, sherry, fried rosemary, smoked paprika 23

Barbecued Shrimp 'New Orleans'  
paprika, cayenne, garlic, lager 22

'Lucy' Gulf Shrimp with Andouille and Crawfish  
paprika, thyme, garlic, black pepper, parsley 23

## Decadent Seafood Small Plates

At the best pricing in experiential full service dining.

### Dungeness Crab Imperial with Mornay and Gruyere

5 oz. of dungeness crab 37      3 oz. of dungeness crab 32

### Maine Lobster Imperial with Mornay and Gruyere

5 oz. of maine lobster 39      3 oz. of maine lobster 32

### Pan Seared Sea Scallop Coins and Braised Bacon with a Creamed Corn and Red Basil Humita 29

### Dungeness Crab with Chervil and Pernod over Crispy Coconut Rice Cakes

5 oz of dungeness crab 39      3 oz of dungeness crab 32

## Lobster and Seafood Rolls (as a shared plate)

*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 producing a fabulous lobster roll bun.*

Hot Maine Lobster Roll      5 oz. 39    3 oz. 29

Hot Dungeness Crab Roll      5 oz. 39    3 oz. 29

Chilled Dungeness Crab Roll    5 oz. 39    3 oz. 29

### Hot Gulf Shrimp Roll

six shrimp 23    four shrimp 17

### Cold Gulf Shrimp Roll

six shrimp 23    four shrimp 17

## Oven Roasted Local Oysters

four for 22 / six for 28 / 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

## Luxe Seafood Tacos as a Small Plate

Luxe seafood tacos as small shared plate have found their way to better dining menus up and down the West Coast, especially fabulous seafood restaurants and steakhouses. Our versions are unique, with composition and sauces and found nowhere else.

### Fried Local Long Line Rockfish Tacos

Two Tacos 13   Four Tacos 25

### Fried Gulf Shrimp Tacos

Two Tacos 15   Four Tacos 28

## Curiosities and Charcuterie

Oyster Mushrooms, Butternut Squash, and Hazelnuts  
with Crescenza Cheese and Fried Sage Bruschetta 17

Jumbo Grilled Asparagus wrapped in Prosciutto  
with a Poached Egg and Fennel - Castelfranco 'Salad' 22

Housemade Garlic - Fennel Kurobuta Sausage  
with Tomato-Red Basil Jam and Crescenza Cheese 19

Crispy Braised and Fried Nueske Bacon Slab  
with a Grain Mustard - Syrah Demiglace 22

Carlton Farms Cured Pork Cheeks Confit  
with Apple Mostarda and Crostini 22

## Five of the World's Finest Cheeses

cherry mostarda, candied pecans, cold pressed olive oil

Three for 23 / Five for 34 / add San Daniel Prosciutto 10

Delice de Bourgogne Brie	Burgundy, France
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Beecher's Smoked Flagship	Seattle, Washington
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Sottocenere with Black Truffle	Veneto, Italy
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Cascadia Sleeping Beauty	Trout Lake, Wa
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Bleu d'Auvergne	Auvergne, France
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## Pasta Preparations

### Fennel Braised SRF Kurobuta Pork Shoulder Sugo \*\*

toasted garlic, fennel seed, freznos, soffrito, strozzapreti 32

with housemade ricotta gnocchi 36

### Prosciutto San Daniel, Yellow Corn, and Oyster Mushrooms and Grana Padano with Strozzapreti

pine nuts, fried sage, balsamic, parsley, oloroso sherry 32

with housemade ricotta gnocchi 36

### Housemade Garlic-Fennel SRF Kurobuta Sausage with in an Heirloom Bright Tomato Sauce

red and italian basil, radiatori, parsley, english and snap peas 31

meatless with english and snap peas only (no sausage) 6

### Garlic-Fennel Sausage, Oyster Mushrooms, and Snap Peas With Crezenza, White Truffle and Strozzapreti

balsamic, red and green basil, parsley, grana padano 32

### Gricia with Radiatori

pancetta, grana padano, pecorino, grana padano

with snap peas, english peas, red and green basil 29

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 29

### Papalina with Radiatore

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

grana padano, parsley, evo 29

with oyster mushrooms, tarragon, basil, white truffle oil 34

### Amatriciana with Strozzapreti

pancetta, bright tomato sauce, grana padano, pecorino

with snap peas, english peas, red and green basil 29

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 37

## Seafood Pasta Preparations

Manila and Ocean Clams Siciliana with Lumache \*\*

capers, red and green basil, parsley, lemon, garlic 38  
with garlic fennel sausage 43

Gulf Prawns, Manila Clams, Heirloom Tomatoes,  
with a Bright Tomato Sauce and Two Basils \*\*

tomato confit, red and green basil, tarragon, cayenne 38

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

5 oz. maine lobster, grana padano, oloroso sherry 49

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

5 oz. dungeness crab, heirloom tomato, chervil, chives 52

## Mad Hatcher Farms Chicken

Mad Hatcher Farms in Ephrata raises the finest natural,  
mindfully raised Bresse-style chickens on the west coast.

Pan Roasted Petit Half Chicken with Oyster Mushrooms,  
English and Snap Peas with Tarragon

shallots, garlic confit, oloroso sherry, *fine herbes* 37

Mad Hatcher Farms Petit Half Chicken

with Roasted Shallots in a Smoky Bacon Lardons Demi

Our version of 'steakhouse chicken' . . . but so much better. 37

## Grimaud Farms Muscovy Duck

Grimaud Farms Muscovy Duck Confit

with Brussels Sprouts and Housemade Tasso

shallots, thyme, grain mustard, oloroso sherry 37

Grimaud Farms Muscovy Duck Confit

with Oyster Mushrooms in a Dixie Bourguignon

butternut squash, shallots, thyme, oloroso sherry 39

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## Steaks Served on a Forged Hot Iron Plate

The entire 'steakhouse experience' at higher quality to our patrons at neighborhood restaurant pricing.

Served on a forged steel plate made at our shop by Cayn Thompson.  
(who also made our blown glass lighting)

Accompanied with our Maître d'hôtel butter, chimichurri, bordelaise and choice of pommes frites or pureed potatoes.

SRF Wagyu Steak Bavette 8 oz. 43

we sourced a fabulous prime steak that we can offer for under \$45

Snake River Farms Wagyu Baseball Cut Sirloin 8 oz. 49

Okanogan Ranches Rib Eye 10 oz. 49

Okanogan Ranches Naturally Raised  
Center Cut Filet Mignon 8 oz. 59

Okanogan Ranches Prime 28 day Dry Aged  
'Lagniappe' Frenched Bone In Rib Eye 16 oz. 70

<p>Snake River Farms Wagyu New York 10 oz. 75 highest grade domestic wagyu for under \$100</p>
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Okanogan Ranches Prime  
28 day Dry Aged Porterhouse 28 oz. 97  
the perfect shareable steak

### Steak Accompaniments

Steak Au Poivre with Brandy and Green Peppercorns 9

Creole Crawfish and Tasso 10

Creole Shrimp with Tasso 11

Three Jumbo Gulf Shrimp with  
Garlic and Fresh Herbs 15

Three BBQ Gulf Shrimp 'New Orleans' 15

Maine Lobster with Pastis and Tarragon (3 oz.) 29

'Oscar Revisited' with Dungeness Crab and Asparagus 25

Oscar with Lobster: Maine Lobster and Asparagus 25

We've put considerable focus and attention into sourcing the very best steaks and meats (and our poultry too) from local Washington and Oregon farms and ranches who employ the utmost care and practices in humane livestock feeding and animal husbandry.

## Specialized Steak Preparations

Okanogan Ranches Rib Eye Steak Frites 9 oz  
the Parisian - style bistro classic with our smoky demi 49

Blackened Okanogan Ranches Rib Eye 9 oz  
creole seasonings, bleu d'Auvergne, pureed potatoes 51

SRF Wagyu Baseball Cut Sirloin  
with a Crawfish - Tasso Sauce with Tomato Confit 9 oz  
creole seasonings, pureed potatoes 53

Filet *Marchand du Vin* with Porcini and Hen of the Woods  
Mushrooms, Bacon Lardons, and a Smoky Demi 8 oz  
venezia butter, shallots, thyme, pureed potatoes 65

Filet Oscar *Revisited* with Dungeness Crab,  
Sea Beans, Asparagus, Tarragon, and Pastis 8 oz  
velvety mornay chervil, chives, lemon, fine herbes 79

## Tonight's Pommes and Vegetable Sides

Pommes Frites with Grana and White Truffle Oil 12  
Creamed Corn and Red Basil 'Humita' 12  
Brussels Sprouts with Tasso and Grain Mustard 13  
Brussels Sprouts Fritti with Piquillo Rouille 12  
Grilled Asparagus with Black Bacon Vinaigrette 13  
Asparagus Wrapped in San Daniel Prosciutto 12  
Oyster Mushrooms with Shallots, Thyme, Olorosso Sherry 13  
Ricotta Gnocchi with Fried Sage 12

## 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) 27  
Sea Scallop Coins with Braised and Fried Bacon  
over Creamed Corn and Red Basil 'Humita' 25

For Medium - rare doneness after resting\* Steaks will be removed from  
cooking heat when their internal temperatures reach 125–127 F.

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## Seafood Gumbo, Bouillabaise, 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 in a Creole *Court Bouillon*

with Gulf Prawns, Manila Clams, and Mussels \*\*  
tomato confit, shellfish stock, pastis, piquillo rouille 39

### Sea Scallops, Line Caught Halibut, and Pacific Mussels, with Foraged Sea Beans in a Saffron Bouillabaise \*\*

shellfish stock, charred tomato sofrito, pastis, piquillo rouille 49

## 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 38

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

paprika, thyme, garlic, black pepper, parsley 39

### Jumbo Wild 'Barbecued Shrimp' New Orleans \*\*

creamy grits, paprika, cayenne, garlic, lager 38

### Jumbo Wild Gulf Shrimp Creole \*\*

housemade shrimp stock, cayenne, creole rice 38

### Creole Jumbo Prawns and Housemade Tasso Lumache\*

tomato confit, paprika, red basil, tarragon, cayenne 38

## Long Line, Fresh Local Rockfish

### Blackened Rockfish with a Creole Crawfish-Tasso Sauce

red mill creamy corn grits 37

### Rockfish with Jumbo Gulf Prawns *en Persillade*

with Tarragon, Pastis, and *Fine Herbes*

a brighter, fresher update of the creole classic with potato puree 45

made with long line, fresh pacific halibut 54



## First of the Season Chinook Salmon

Line Caught King Salmon from our Grill  
with Locally Forage Porcini and Maitake Mushrooms,  
Sea Beans and Saltmarsh Daisy with Charred Leeks  
thyme, infused shallot-evo-verjus, fried leeks, chervil 49

Line Caught King Salmon Pan Seared in Carbon Steel  
with Locally Foraged Porcini and Maitake Mushrooms,  
Yellow Corn, Sea Beans, and Tarragon  
olorosso sherry, venezia butter, pernod, red basil pistou 49

King Salmon Grilled Creole Style  
over a Creamed Corn Humita with Sea Beans and Red Basil  
shallots, tarragon, sherry gastrique 47

## Line Caught, Fresh Pacific Halibut

Pacific Halibut from Our Grill  
with Sea Beans and Local Springtime Asparagus  
lemon-sherry nuoc cham, red basil, tarragon 47

Pacific Halibut Pan Seared in Cast Iron  
with Porcini and Maitake Mushrooms with Saltmarsh Daisy  
yellow corn, venezia butter, pastis, red basil pistou, fried leeks 49

Long Line Halibut with Dungeness Crab,  
Sea Beans and 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 Porcini and Maitake Mushrooms Risotto  
yellow corn, asparagus pistou, crescenza, grana, *fine herbes* 49

Sea Scallops over Braised and Fried Bacon  
with Creamed Corn 'Humita', Sea Beans and *Fine Herbes*  
fried leeks, tarragon, red basil-parsley pistou 47

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## Light Entrée Sized Salads

Dungeness Crab and Wild Gulf Prawns  
with Heirloom Tomato, Avocado and Watercress  
green goddess dressing, belgian endive, tarragon 42

Dungeness Crab and Wild Gulf Prawns with Avocado,  
Apple Smoked Bacon, and Bleu d'Auvergne 'NOLA'  
ricotta dressing, heirloom tomatoes, frisee, red basil 44

Steak Salad with Pine Nuts, Heirloom Tomatoes,  
Grilled Sweet Onions and a Rosemary-Pine Nut Vin  
with Flank Steak Bavette 5 oz. 27  
with Okanogan RR Ranches Rib Eye 5 oz. 36

## Sandwiches and Burgers

All burgers and sandwiches are served with pommes  
frites and classic aioli on a cherry lumber board.

### Hot Lobster Roll

5 oz. maine lobster, tarragon pernod butter, bibb lettuce, macrina  
bakery lobster roll, crème fraiche-dill mayonnaise, chives 45

### Hot Dungeness Crab Roll

5 oz. dungeness crab, tarragon pernod butter, bibb lettuce, macrina  
bakery lobster roll, crème fraiche-dill mayonnaise, chives 46

### Fried Gulf Shrimp Sandwich

fried white mexican gulf shrimp , crème fraiche-dill-tarragon tartar,  
savoy - iceberg-mama lil's salad accompaniment 32

### The Toulouse Beef Burger with Cave Aged Gruyere

okanogan ranches natural grass fed beef, cave aged gruyere, macrina  
bakery rustic potato bun, 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 \$10

Another Twenty Five Super Premium Cocktails  
for \$12 to \$15 (2 oz. pour avg)

Six Fabulous Wine Selections \$8 to \$10 per glass

All Beers and Ciders \$7      Premium Well Spirits \$7

More than Seventy Happy Hour Food

Preparations from \$5 to \$15

Lobster and Dungeness Crab Rolls \$20 (3 oz.)

*Late Night Menu Additions (after 9:30 pm)*

Roma Style Pastas: Carbonara,  
Amatriciana, Papalina, Zazzone \$20

LL Rockfish or Fried Gulf Shrimp and Chips \$15

Po' Boys, Sliders, and Burgers with Frites \$10 to \$17

St. Helens Flank Steak Bavette on a Hot Forged Steel Plate  
with Pommes Frites \$25 (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 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](http://www.toulousepetit.com)