

### Burrata en Crudo

Burrata en Crudo with a Red and Green Basil Pistou with Pine Nuts and an Heirloom Tomato - Fennel - Radish Salad	12
Burrata with Grilled Asparagus and a Castelfranco Pine Nut 'Salad'	13

### House Smoked Tombo Tuna Salads

Smoked Tombo Tuna and Heirloom Tomatoes 'Chop Salad' with Snap Peas and Avocado - <i>Fine Herbes</i> Crème Fraiche	12
Smoked Tombo Tuna, Fingerling Potato Coins, Fennel, Castelfranco and Crème Fraiche <i>Lyonnaise</i> Salad	12

### Soups

True French Onion Soup <i>Lyonnaise</i>	9
Fried Chicken Bites over our Seafood Gumbo Base ** (contains shrimp stock)	9
Seafood Gumbo ** ll rockfish, gulf shrimp, crawfish, andouille sausage	10

### Sliders

Buttermilk Fried Chicken Sliders	8
Two RR Ranches from Okanogan Beef Sliders with Onion Confit	9
Anderson Ranches Lamb Sliders with Onion Confit add Pommes Frites to sliders with classic aioli and sriracha ketchup	10 3

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### Chilled Fin Fish

Long Line Rockfish Ceviche in a Peruvian - Style Sesame Tiger's Milk with Tomatillo Avocado Salsita *	13
Tombo Tuna Tartare with a Horseradish Truffle Emulsion Red Basil, Persian Cucumber, Shallots and Jalapeno *	13
Tombo Tuna LA Sushi - style 'Tartare' with Sriracha Sesame Emulsion with Crispy Coconut Rice Cakes and Persian Cucumber 'Salad' *	13

### Gulf Prawn Cocktails

The Toulouse <i>Reconstructed</i> Prawn Cocktail with Celery-Persian Cucumber - White Truffle Emulsion	13
Gulf Prawns in a White Ravigote 'Remoulade' with Celery Root, Belgian Endive, Fennel and Tarragon	13

### Fresh Locally Cultivated Oysters

Three Fresh Oysters with mignonette, red remoulade and horseradish	10
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### Dungeness Crab Salads

Note: We'd love to give you even lower prices at Happy Hour on dungeness crab preparations, but it is now a true luxury priced product at \$60/lb for 'true yield'. What we offer are best available luxury ingredients coupled with truly skilled composition than could be found anywhere and would be exceedingly difficult to duplicate.

Dungeness Crab, Blood Orange, Pistachio, Watercress and Avocado Salad	18
Dungeness Crab, Belgian Endive, Snap Peas and Pea Shoots with Tarragon and a Crème Fraiche Ricotta Dressing	18

### Luxe Seafood Tacos

savoy cabbage, red onion, radish, cilantro, parsley, crème fraiche mayonesa, tomatillo-avocado salsita, masa '00' pasta flour tortilla made in house.

Two Fried LL Rockfish Tacos	9
Two Fried Gulf Shrimp Tacos	9

### Fried Seafood Small Plates

Long Line Rockfish Sticks	10
Salt and White Pepper Fried Gulf Prawns	11
add Frites to a Fried Seafood Small Plate	3

### Roasted Oysters

Three Roasted Oysters choose from below	12
Rockefeller: spinach, gruyere, pernod, parsley, shallot	
Venezia: tarragon, pernod, shallots, grana padano, parsley	
Kilpatrick: worcestershire, hot sauce, bacon, parsley, grana padano	

### Gulf Shrimp Small Plates

Sinister Pan Seared Gulf Shrimp with Fried Basil and Sriracha **	12
Catalan style Shrimp with Palacios Chorizo and Smoked Paprika **	12
Barbecued Shrimp New Orleans **	12
Classic Spicy Shrimp Creole **	12
Shrimp en Persillade with Garlic, Tarragon, and Pastis	12
'Lucy' Gulf Shrimp with Andouille and Crawfish **	14

### *Penn Cove Pacific Mussels*

Mussels in a Verdant <i>Mariniere</i> with Tarragon and Pernod	12
Mussels with Palacios Chorizo with Butternut Squash	12
Mussels with Bacon Lardons, Leeks, and Grain Mustard	13
add Frites with Aioli to Mussels for a mini 'mussels frites' 3	

### *Locally Cultivated Manila Clams*

Manila Clams in a Verdant <i>Mariniere</i> with Tarragon and Pernod	13
Manila Clams with Bacon Lardons, Leeks, and Grain Mustard	14
add Frites with Aioli to Clams for a mini 'clams frites' 3	

### *Lobster, Dungeness Crab, and Gulf Shrimp Rolls*

Note: Seafood Rolls in this section are served as starter sized preparation.

Hot Maine Lobster Roll	19
Hot Dungeness Crab Roll	19
Cold Dungeness Crab Roll	19
Hot Gulf Shrimp Roll	12
Cold Gulf Shrimp Roll	12
add Frites with Aioli to a Seafood Roll 3	

### *Maine Lobster and Dungeness Crab Imperials*

Dungeness Crab Imperial with Mornay and Gruyere	20
Maine Lobster Imperial with Mornay and Gruyere	20

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### *Decadent and Luxury Seafood Small Plates*

Pan Seared Sea Scallop Coins with Braised Bacon over a Creamed Corn and Red Basil Humita	20
Dungeness Crab with Chervil and Pernod over Crispy Coconut Rice Cakes	20
Dungeness Crab over Fried Green Tomatoes in a Tarragon Chive Ravigote with Grain Mustard	20

### *Charcuterie and Curiosities*

Butternut Squash, Oyster Mushrooms, and Hazelnuts over Crescenza Bruschetta with Salsa Verde	11
Jumbo Asparagus and a Fennel - Pine Nut - Castelfranco Salad and a Poached Egg	13
Garlic Fennel Sausage with Tomato Basil Jam over Crescenza Bruschetta with Basil Pistou	12
Braised and Fried Bacon Slab over Soubise with Smoky Rhone Demi	13
Buttermilk Fried Chicken Bites with Black Pepper Tasso Gravy	9

### *Five of the Worlds Finest Cheeses*

with cherry mostarda, candied pecans, cold pressed evo

One for 9 / Two for 15 / Three for 20

Delice de Bourgogne	Burgundy, France
Beecher's Smoked Flagship	Seattle, Wa
Sottocenere with Black Truffle	Veneto, Italy
Cascadia Sleeping Beauty	Trout Lake, Wa
Bleu D'Auvergne	Auvergne, France

### Vegetable and Sides Small Plates

Pommes Frites with Aioli and Sriracha Ketchup	5
Pureed Yukon Gold Potatoes	5
Fried Green Tomatoes with Creole Remoulade	7
Pommes Frites with Grana Padano and White Truffle Oil	8
Brussels Sprouts and Tasso with Grain Mustard	8
Creamed Corn Humita with Red and Italian Basil	8
Grilled Asparagus with EVO and Sea Salt	9
Oyster Mushrooms with Oloroso Sherry and Thyme	9
Ricotta Gnocchi with Fried Sage and Brown Butter	9

### Happy Hour Sweets

Another new addition to our Happy Hour menu.

Toulouse Beignets

chicory anglaise, powdered sugar

Three for 6 / Five for 9

Mini D'Anjou Pear-Walnut Bread Pudding

maple-bourbon anglaise, salted caramel ice cream 7

Mini Flourless Chocolate Torte

crushed espresso beans, bailey's semifreddo 7

Olympic Mountain Ice Cream

Madagascar Vanilla, Salted Caramel or Log Cabin Bourbon Ice Cream 5

Happy Hour 7

Late Night Menu    available after 9:30 pm nightly

We've made the decision to start our Late Night menu and Happy Hour at 9:30 pm going forward, as 10 pm is too high a hurdle for the lifestyles of so many people.

There are few late night dining options in the city, and our primary objective with our Happy Hour and Late night programs is to provide our Kitchen and Serving Staffs more working hours. Nearly all restaurants stopping service at 9 pm has become a primary reason for meaningful income losses for restaurant staffs across the region.

Fried Seafood and Chips on a Cherry Lumber Board

A new addition to our daytime and late night menus. Served with our norkotah frites, crème fraîche-agave-fine herbes tartar sauce, red remoulade, and lemon.

Long Line Local Fresh Rockfish    3 pieces 15    4 pieces 18

Gulf Shrimp    6 ea 17    10 ea 24

Rockfish and Gulf Shrimp    2 pc rockfish, 4 ea Shrimp 19

## Late Night Menu Available after 9:30 pm Nightly

### Burgers

Served on a cherry lumber board with frites and classic aioli.

Tavern Style Beef Burger (6 oz.)	16
Anderson Ranch Lamb Burger (6 oz.)	19
Grilled Chicken Breast in Chimichurri Marinade	16
Buttermilk Fried Chicken Breast	16

### Burger Add Ons

Smoked M0zzarella	2	Haas Avocado	3
Gruyere Cheese	2	Oyster Mushrooms	4
Chevre	2	Applewood Bacon	2
Bleu d'Auvergne	2	Caramelized Onion	2

### Sandwiches with Meats

Served on a cherry lumber board with frites and classic aioli.

St. Helens Flank Steak, Smoked Mozzarella, Caramelized Onions	17
Grilled Chicken Breast Club with Smoked Mozzarella, Bacon, and Avocado	17
Pork Cheeks Confit Reuben with Gruyere on Macrina Rye	18
Croque Monsieur with Mornay	16
Croque Madame with Mornay and Poached Eggs	18
Green Goddess with Avocado Sandwich (add grilled chicken breast \$5)	15
BLT with Avocado	14

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### Late Night Po' Boys

Served on a cherry board with pommes frites and classic aioli.

Buttermilk Fried Chicken	16
Grilled Chicken Breast in a Chimichurri Marinade	19
Blackened Grilled Chicken Breast	16
St Helen's Grilled Flank Steak	19
Fried LL Rockfish	16
Blackened Rockfish	17
Fried Gulf Shrimp	17

### Late Night Seafood Sandwiches

Served on a cherry board with pommes frites and crème fraîche-fine herbes tartar sauce.

Fried LL Rockfish Sandwich	16
Fried Gulf Shrimp Sandwich	17

### Seafood Rolls on a Macrina Baker Lobster Roll Bun

Served on a cherry board with pommes frites and classic aioli.

All seafood rolls will have the bun cooked 'grilled cheese' style with clarified butter, whether the seafood inside the roll is prepared cold or hot.

Hot Maine Lobster Roll with Tarragon - Pastis Butter (5 oz.)	29
Hot Dungeness Crab Roll with Tarragon - Pastis Butter (5 oz.)	29
Cold Dungeness Crab Roll with Crème Fraiche (5 oz.)	29
Hot Gulf Shrimp Roll with Tarragon - Pastis Butter	19
Cold Gulf Shrimp Roll with Crème Fraiche	19

## Toulouse Late Night Pasta Preparations

### Fennel - Braised Pork Shoulder Sugo with Strozzapreti

toasted fennel seed, garlic, anis, frezno chiles sofrito, parsley, evo 24

with ricotta gnocchi and fried sage with brown butter 28

### Garlic - Fennel Sausage in a Bright Tomato Sauce with Radiatore

heirloom tomatoes, red and italian basil, english and snap peas, garlic, evo 24

meatless without garlic-fennel sausage 20

### Garlic - Fennel Sausage, Oyster Mushrooms and Peas with Strozzapreti

crescenza, grana padano, red and green basil, white truffle oil 26

without garlic-fennel sausage 22

### Prosciutto San Daniel, Mushrooms and Yellow Corn with Strozzapreti

pine nuts, fried sage, balsamic, parsley, oloroso sherry 22

with ricotta gnocchi and fried sage with brown butter 26

### Gricia with Radiatori

pancetta, pecorino, grana padano, black pepper, snap peas, basil 21

### Carbonara with Radiatori

pancetta, pecorino, grana padano, pasteurized egg yolks, snap peas 21

### Amatriciana with Strozzapreti

pancetta, bright tomato sauce, red pepper, pecorino, black pepper 21

### Zazzone with Strozzapreti

pancetta, garlic sausage, bright tomato sauce, pecorino, pasteurized egg yolks,  
grana padano, black pepper, snap peas and basil: carbonara meets amatriciana 26

with oyster mushrooms, tarragon, basil, white truffle oil 31

### *Toulouse Late Night Seafood Pastas*

Manila and Ocean Clams Siciliana with Lumache \*\*

capers, red and green basil pistou, parsley, lemon, black pepper, garlic 24

Dungeness Crab, Yellow Corn and Tarragon with Lumache  
and Heirloom Tomatoes, Crescenza Cheese and Olorosso Sherry

5 oz. dungeness crab, chervil, chives 39

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

5 oz. lobster, heirloom tomatoes, chervil, chives 39

Creole Gulf Shrimp and Housemade Tasso with Lumache

tomato confit, paprika, cayenne, garlic, basil, parsley 25

### *Seasonal Seafood Large Plates*

Sea Scallops, Gulf Shrimp, LL Rockfish,

Pacific Mussels and Manila Clams in a Saffron Bouillabaisse \*\*

tomato confit, shellfish stock, saffron, pastis, piquillo rouille 35

Pan Seared Local Wild Caught Fresh Local Halibut

with Fine Herbes, Pistachios and Roasted Shallots

asparagus, lemon-sherry nuoc cham, tarragon, dill fronds 37

Pan Seared Diver-caught Sea Scallops over Braised Bacon

with Creamed Corn and Red Basil 'Humita'

fried leeks, tarragon, red basil-parsley pistou 39

## Toulouse Late Night Creole Seafood Large Plates

### Big Easy Jambalaya \*\*

wild gulf prawns, chicken, housemade andouille, tasso, deep creole flavor 24

### Seafood Gumbo Entrée \*\*

crawfish, gulf shrimp, ll rockfish, housemade andouille 24

### Blackened Long Line Local Fresh Rockfish

with a Creole Crawfish Tasso Sauce and Tomato Confit \*\*

red mill creamy grits, tomato confit 26

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

paprika, thyme, garlic, tomato confit, parsley 26

### Barbecued Gulf Shrimp New 'Orleans' \*\*

creamy grits, paprika, cayenne, lager, lemon, hot sauce 26

### Classic Gulf Shrimp Creole \*\*

housemade shrimp stock, trinity, tomato, cayenne, creole rice 25

### LL Rockfish, Gulf Shrimp, Mussels, Clams in a Creole Court Bouillon \*\*

charred tomato sofrito, shellfish stock, pastis, piquillo rouille 27

### Fresh Local Halibut with Jumbo Gulf Prawns en Persillade

a brighter, fresher version of the French Quarter Creole classic 42

### Fresh Local Halibut with Dungeness Crab and Jumbo Asparagus 'Oscar' Revisited

velvety mornay, chervil, chives, lemon, pernod 49

### Toulouse Late Night Steaks on a Forged Cast Iron Plate

Choice of pommes frites or pureed potatoes. Maître d'hôtel butter, chimichurri, bordelaise.

Snake River Farms Wagyu Steak Bavette (7 oz.)	34
we sourced a fabulous prime steak that we can put on our menu for under \$40	
Snake River Farms Wagyu Baseball Cut Top Sirloin (9 oz.)	37
Okanogan RR Ranches Rib Eye (10 Oz.)	39
Okanogan RR Ranches Naturally Raised Center Cut Filet (8 oz)	49
St Helen's Lagniappe Bone-in Prime Rib Eye (16 oz)	59

### Steak Accompaniments

Au Poivre with Green Peppercorns	7
Mushrooms & Tasso Marchand du Vin	8
Creole Crawfish and Tasso Sauce	8
Creole Shrimp with Tasso	8
Jumbo Wild Gulf Shrimp with Garlic and Fresh Herbs	12
Jumbo BBQ Shrimp New Orleans	12
Lobster and Pastis with Tarragon	25
Oscar w/ Dungeness and Asparagus	19
Lobster Mac 'n Cheese	25
Dungeness Crab Mac 'n Cheese	25

### Sides

Pureed Yukon Gold Potatoes	5
Pommes Frites with Aioli	5
Frites w/ Grana and White Truffle	9
Maine Lobster Pureed Potatoes	25
Creamed Corn Basil Humita	8
Brussels Sprouts with Tasso	8
Brussels Sprouts Fritti	8
Grilled Asparagus	9
Oyster Mushrooms with Thyme	9
Housemade Ricotta Gnocchi w Sage	9

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### Light Entrée Salads

Gulf Prawns, Heirloom Tomatoes, Persian Cucumber,  
Bibb Lettuce, Endive and Avocado 24

Fried Yearling Oyster Salad *Lyonnaise*  
with Bacon Lardons, Endive and Crème Fraiche 24

Smoked Tuna Chop Salad with Heirloom Tomatoes,  
Fennel, Castelfranco and Watercress 24

Dungeness Crab and Wild Gulf Prawns  
with Heirloom Tomato and Avocado 29

Dungeness Crab and Wild Gulf Prawns with Avocado,  
Apple Smoked Bacon and Bleu d'Auvergne 29

Buttermilk Fried Chicken Salad  
with Bibb Lettuce, Heirloom Tomatoes and Avocado 24

Grilled Chicken Breast in Chimichurri Marinade  
over a Young Romaine Salad with Grana Padano 24

Steak Salad with Heirloom Tomatoes,  
Grilled Local Sweet Onions, Basil and Pine Nuts  
with Flank Steak Bavette, 5 oz. 25  
with Okanogan RR Ranches Rib Eye, 5 oz. 31

### Toulouse Midweek Brunch Happy Hour

Every Item on our Regular Breakfast Menu is priced at \$17  
Monday through Friday from 10 am to 3 pm \*Starting May\*

Our primary midweek objective is to simply keep our  
staff employed and producing an income. Your increased patronage  
through our Happy Hour programs greatly assists with that.

\* with corresponding price supplements for Brunch Items  
priced greater than \$25.

### 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)