

Fabulous Bottles under \$ 50

- 2019 **Mille Prosecco D.O.C** Italy 39
Soft yellow color with notes of honey and banana.
- 2018 **El Coto Blanco D.O.C** Spain 41
this refreshing Rioja, is fermented at low temperatures to maximize the fresh, zesty citrus flavors.
- 2018 **Thomas Barton Reserve Grand Vin** France 45
on the palate, the wine seduces by its fruity aromas, its freshness and it's pleasant intensity.
- 2017 **Tiare Sauvignon Blanc** Italy 45
The palate is full and weighty, full-fruited with lemon zest, nectarine and raw honey and mineral-driven finish.
- 2016 **Cakebread Cellars Chardonnay** California 49
medium-bodied, the palate has great poise and finesse, with stone fruit flavors, finishing long and toasty.

Red Bottles

- 2019 **Sleight of Hand Syrah** Washington 41
Made for restaurants for helping employees impacted by the COVID-19 pandemic.
- 2017 **Il Poggione Toscano Rosso** Tuscany 44
A younger, more fruity wine, it is soft and ideal for the every day enjoyment.
- 2017 **Requiem Cabernet Sauvignon** Washington 45
Full of big, sweet, ripe cherry and dark raspberry fruit with dusty, deep, chocolate accents, this is pretty luxuriously styled Cab at a bargain price.
- 2016 **Resalte Ribero Del Duero** Spain 45
Superb value medium to full Ribera del Duero. blackberries and raspberries, vanilla, oak, touch of spice and leather.
- 2017 **Valravn Zinfandel** California 45
The palate is warm with dark fruit flavors of blueberry, cassis, and blackberry compote which provide an energetic freshness. Strikes ideal balance of tannins, fruit and acidity.
- 2016 **Alain Jaume Cotes du Rhone** France 46
Fleshy, primary black-plum and black-cherry flavors are tinged by burnt caramel, violet candy in this silky wine.
- 2016 **DeLille D2 Bordeaux Blend** Washington 49
Its juicy red-cherry core feels airy, even a bit transparent, plenty of firm tannins and cedar notes to keep it grounded.

Toulouse Petit

Seattle

Restaurant Week

October 25th to Nov 19th 2020

Sunday-Thursday

Dinner Menu

Three courses for \$35

Toulouse Petit Seattle Restaurant Week Dinner Menu

Three courses for \$35

Starter Course

Toulouse Fall Market Salad

haricots verts, asparagus, artichokes, golden beets, nicoise olives
heirloom tomatoes, fine herbes, champagne vinaigrette

Yellow Beets, Haricots Verts, and Stilton Bleu Cheese Salad

nicoise olives, fine herbes, pistachios, walnut vinaigrette

Hearts of Romaine Salad with Crispy Coppa, Pine Nuts and Grana Padano

nicoise olives, fine herbes, pistachios, walnut vinaigrette

Parisian-style Smoked Trout and Fingerling Potato Coins Salad with Castelfranco

fingerling coins, tarragon, lemon creme caper dressing

Fried Oyster Salad 'Lyonnaise' with Frisee, Castelfranco and Crème Fraiche Emulsion

frisee, castelfranco, shallots, tarragon, creole remoulade

Toulouse Seafood Gumbo

rich housemade shrimp stock, dark mahogany roux,

Fried Chicken and Andouille Gumbo

dark spicy roux, housemade andouille, creole rice

True French Onion Soup Lyonnaise with Cave Aged Gruyere

cave aged gruyere, sweet onion confit

Mains

Anderson Ranch Grilled Lamb Leg Chimichurri *
over Lentils de Puy with Butternut Squash
Our fave grilled lamb to go with a fabulous red wine.

Tuscan style Grilled Mad Hatcher Farms Half
Chicken with a Red Basil Salsa Verde
over Yellow Corn Tasso Macque Choux
haricots verts, sherry, housemade tasso, *fine herbes*

Pan-Seared Fresh LL Rockfish with
Fine Herbes, Pistachios and Jumbo Asparagus
lemon-sherry nuoc cham, tarragon, dill fronds

Big Easy Jambalaya
the real deal, deep creole flavors, unapologetically spicy
wild patagonian prawns, chicken, housemade andouille, tasso

Barbecued Shrimp New Orleans
creamy grits, paprika, cayenne, garlic, rainier lager

Creole Spicy Wild Shrimp and Housemade
Andouille with Crawfish over Creamy Corn Grits
paprika, thyme, garlic, black pepper, parsley

Butternut Squash and Hazelnuts with Housemade
Ricotta Gnocchi and Fried Sage
yellow corn, parsley, oloroso sherry (Vegetarian)

Sweet

Buttermilk Beignets
with powdered sugar and chicory anglaise

Pear & Walnut Bread Pudding
salted caramel ice cream, white chocolate, toasted
walnuts, maple bourbon anglaise

Ice Cream And Brownie Sundae
brulee bananas, candied pecans, caramel