

Non Alcoholic Mocktails \$10

Strawberry Bliss

strawberries, bubbles & citrus

Peachy Keen

ginger beer, peach puree, mint

Mojito

mint, lime, muddled with love

Lavender Fizz

lavender dry soda & grapefruit juice

Bottled Non-Alcoholic Beverages

French Press Coffee 5.50 / 10

Lemonade or Strawberry Lemonade 6

Peach Arnold Palmer 6

Blood Orange or Lavender Dry Soda 5

Crater Lake Root Beer 6

Reeds Ginger Beer 5

Aqua Panna Still 5

San Pellegrino 5

Juices 4.50/6

(apple, orange, grapefruit, pineapple,
cranberry, tomato)

Toulouse Petit

Seattle Restaurant Week

Lunch Menu

Monday-Friday

October 26 thru November 20

Two courses for \$20

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First Course

Hearts of Romaine with Crispy Coppa and Pine Nuts
grana padano, Cesar emulsion, crostini, parsley

Frisee, Castellfranco and Bacon Lardons
with a Poached Egg and Fingerling Potato 'Coins'
 fines herbes, tarragon, grain mustard vinaigrette

Bibb Lettuce, Arugula, and *Fine Herbes*
shallots, champagne-grain mustard vinaigrette

True French Onion Soup *Lyonnaise*
cave aged gruyere, sweet onion confit

Fried Chicken and Housemade Andouille Gumbo
dark spicy roux, housemade andouille, creole rice

*Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase one's chance of contracting a food borne illness.

Second Course

Creole Prawn and Tasso Linguine
tomato confit, gar tasso ham, paprika
substitute chicken breast instead of prawns

Pacific Prawns and Chicken Jambalaya
with Housemade Andouille Sausage
unapologetically spicy, deep, dark creole flavor

Butternut Squash, Corn, Oyster Mushrooms Tagliatelle
oloroso sherry, grano padano, fine herbes

True French Quarter style Pô Boys
on a light french roll with lettuce, roma tomatoes,
mama lil's peppers, and a creole mayonnaise.

Buttermilk Fried Chicken Breast

Cajun Grilled Chicken Breast

Spicy Fried Gulf Shrimp

Smoked Mozzarella and Basil 'Caprese'

Grilled Chicken Club with Bacon and Avocado
caramelized onions, provolone, lettuce, tomato, herb aioli
with coomb's castle stilton bleu cheese

The Toulouse Lunch Burger *

Macrina Bakery Potato Bun with ettuce, tomato,
red onion, mama lil's, fresh herbs mayo.

Served with pommes frites with aioli.