

## **Champagne and Sparkling**

Vega Medien, Cava, Sp 9 / 33

Corazza, Prosecco, It 12 / 43

Veuve Ambal, Brut Rose 12 / 43

Licataa , Lambrusco, It 14 / 50

Delamotte Brut Champagne 21 / 81

## **White Wines by the Glass**

Buzzinelli Pinot Grigio, It 12 / 43

Munchhof, Riesling, Gr 13 / 44

Legado del Conde, Rias Baixas, Sp 12 / 43

Domaine Servin, Chablis, Fr 16 / 60

Scenic Valley Farms, Chardonnay, Or 13 / 47

Jean Reverdy, Sancerre, Fr 16 / 60

## **Rose by the Glass**

Studio by Miraval, Provence, Fr 10 / 35

## **Red Wines by the Glass**

Chateau La Croix Bordeaux, Fr 11 / 37

Domaine Chantepierre, Cotes du Rhone, Fr 12 / 43

Chemistry, Pinot Noir, Or 14 / 43

Bastioni, Chianti Classico, Italy 13 / 44

Saint Galet, Chateauneuf du Pape, Fr 19 / 63

SofH, Red Blend, Columbia Valley, Wa 15 / 49

## **Beer \$7.5**

Abita Amber Fremont Pilsner 16oz

Abita Turbo Dog Montucky Lager 16oz

Kulshan Lager Guinness Stout 16oz

Dru Bru Hefeweizen Clausthaler N/A

Bale Breaker IPA Tieton Apple Dry Cider

# Toulouse Petit

## Seattle

# Restaurant Week

October 24th to Nov 6th 2021

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

#### Yellow Beets, Haricots Verts, and Stilton Bleu Cheese Salad

nicoise olives, fine herbes, pistachios, walnut vin-

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

grana padano, cesar emulsion, crostini, parsley

#### 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 re-

#### Toulouse Seafood Gumbo

rich housemade shrimp stock, dark mahogany roux, crawfish, shrimp, pacific fish, housemade andouille

#### 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

#### 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 House- made

Ricotta Gnocchi and Fried Sage

### Sweet

#### Buttermilk Beignets

with powdered sugar and chicory anglaise

#### Pear & Walnut Bread Pudding

salted caramel ice cream, white chocolate,  
toasted

#### Ice Cream And Brownie Sundae

brulee bananas, candied pecans, caramel