

Seattle Restaurant Week Dinner Menu

\$65 per person

Starter Course

Three Fresh Regional Oysters

with usuke mignonette, red remoulade, fresh lemon

Dungeness Crab and Fried Green Tomatoes

in a Tarragon-Chive 'Ravigote'

Patagonian Prawns in a Red Basil - Coriander 'Pesto'

sherry-lemon nuoc cham, black pepper

Muscovy Duck and Kurobota Pork Terrine

with Pistachios, Fresh Herbs and Quatre Epices

Main Course

Pan Seared Diver-caught Sea Scallops *

with Braised Bacon over French Green Lentils de Puy
oloroso sherry, thyme, red basil pistou

Creole Blackened Wild Alaskan King Salmon*

with a Yellow Corn-Smoky Tasso Macque Choux
cool radish-fresh herbs 'salad', chervil, leeks

Saffron Bouillabaisse with Penn Cove Mussels, Sea
Scallops, Pacific Halibut and Patagonian Prawns

Blackened St. Helens Rib Eye * 9 oz

with our creole seasonings, stilton comb's castle bleu

SRF Wagyu Sirloin with Crawfish-Tasso Sauce* 8 oz

crawfish tails, tasso, thyme, pureed potatoes

Sweets

Buttermilk Beignets

Pear & Walnut Bread Pudding

Flourless Chocolate Torte

Toulouse
Petit

Seattle
Restaurant Week

October 23 to November 5th 2022

Sunday -Thursday

Dinner Menu

Seattle Restaurant Week Dinner Menu
\$35 per person

Starter Course

Bibb Lettuce, Arugula, and *Fine Herbes*

Toulouse Fall Market Salad

haricots verts, asparagus, artichokes, golden beets, nicoise

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

True French Onion Soup Lyonnaise
with Cave Aged Gruyere

Main Course

Toulouse Lamb, Beef & Kurobota Pork Bolognese
tomato confit, sage, tagliatelle, grana padano

Housemade Andouille and Beef 'Meatloaf'
with a Smoky Tasso-Black Pepper Demi
ultra-premium ingredients, pureed yukon gold potatoes

Butternut Squash and Hazelnuts with Housemade
Ricotta Gnocchi and Fried Sage

Sweets

Buttermilk Beignets

Pear & Walnut Bread Pudding

Flourless Chocolate Torte

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.

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

Seattle Restaurant Week Dinner Menu
\$50 per person

Starter Course

Yellow Beets, Haricots Verts,
and Stilton Bleu Cheese Salad

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

Savory Crawfish and Wild Shrimp 'Beignets'
with a Hot Pepper Chows Chow Jelly

Seafood Gumbo (cup size)
pacific ll rock fish, prawns, andouille, crawfish

Main Course

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

Big Easy Jambalaya
the real deal, deep creole flavors, unapologetically spicy

Creole Jumbo Prawns and Housemade Tasso Linguine **
tomato confit, paprika, red basil, tarragon, cayenne

Blackened LL Local Fresh Rockfish **
with a Creole Crawfish-Tasso Sauce

'Lucy' Shrimp and Housemade Andouille with
Crawfish over Creamy Corn Grits

St. Helens Rib Eye Steak Frites * 9 oz
the Parisian-style bistro classic with our smoky demi

Sweets

Buttermilk Beignets

Pear & Walnut Bread Pudding

Flourless Chocolate Torte