

Champagne and Sparkling by the Glass

Dopff & Irion, Brut Rose, Fr 14 / 45

Montelliana, Prosecco, It 13 / 43

Marques de Caceres, Cava, Sp 10 / 35

La Battagliola, Lambrusco, It 15 / 50

Liebart-Regnier, Brut, Champagne, Fr 20 / 70

White & Rose Wines by the Glass

Triennes, Rose, Fr 12 / 38

Cedergreen Cellars, Chenin Blanc, Wa 14 / 45

Francois Schmitt, Pinot Blanc, Alsace, Fr 13 / 43

Monchhof, Robert Eymael, Riesling, Gr 14 / 45

Fabrice Larochette, Macon-Fuisse, Fr 16 / 60

Willakenzie Estate, Chardonnay, Or 15 / 55

Langlois Chateau, Sancerre, Fr 16 / 60

Red Wines by the Glass

Chateau Moncets, Lalande de Pomerol, Fr 12 / 45

Maysara, Pinot Noir, Or 16 / 60

La Capilla, Crianza, Tempranillo, Sp 16 / 60

Mullan Road, Cabernet Sauvignon, Wa 16 / 60

Ascheri Vineyards, Nebbiolo, Borolo, It 19 / 68

Rhonea, GSM, Gigondas, Fr 20 / 70

Beer \$9

Abita Amber 12oz Fremont Pilsner 16oz

Abita Turbo Dog 12oz Ninkasi NW Lager 16oz

Paulaner Hefe-weizen 16.9oz Hellbent hazy IPA 16oz

Unibroue Belgian Triple 16oz Guinness Stout 16oz

Pfriem Belgian Blonde 12.7oz Seasonal Gose 16oz

Seasonal Ciders 16oz Bit Burger o.o 12oz N/A

Non Alcoholic Mocktails \$8

Strawberry Bliss Peachy Keen

Mojito Lavender Fizz

Toulouse

Petit

Seattle

Restaurant Week

October 22nd - November 4th

Sunday - Thursday

Dinner Menu

Seattle Restaurant Week Dinner Menu

\$50 per person

SRW Spotlight Cocktail

Walnut Old Fashioned 15

dickie rye, walnut bitters, maraschino cherry

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

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 **

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

Sweets

Toulouse Buttermilk Beignets

Pear & Walnut Bread Pudding

Flourless Chocolate Torte

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

Toulouse Buttermilk Beignets

Pear & Walnut Bread Pudding

Flourless Chocolate Torte

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

A 'living wage' surcharge of 5% will be added to all checks.