

## Champagne and Sparkling by the Glass

Vega Medein, Cava, Sp	12 / 40
Corazza, Prosecco, It	13 / 43
Joseph Cattin, Brut Rose, Fr	14 / 45
La Battagliola, Lambrusco, It	15 / 50

## White & Rose Wines by the Glass

La Blaque, Rose, Alpes Provence, Fr	12 / 40
Tiare, Pinot Grigio, It	13 / 43
Francois Schmitt, Pinot Blanc, Fr	13 / 43
C.H. Berres, Riesling, Mosel, Gr	14 / 45
Francois Le Saint, Sancerre, Fr	17 / 62
Domaine Servin, Chablis, Fr	17 / 62

## Red Wines by the Glass

Chateau De Fontenille, Bordeaux, Fr	15 / 50
Stoller Estates, Pinot Noir, Or	16 / 60
La Magia, Sangiovese, Montalcino, It	16 / 60
Marques de Murrieta, Rioja, Sp	17 / 62
Walla Walla Vintners, Cabernet Sauv, Wa	18 / 65

## Beer bottle/can \$10

Abita Amber 12oz	Abita Turbo Dog 12oz
Ninkasi Lager 16oz	Seapine Pilsner 16oz
Paulaner Hefe-weizen 16.9oz	Pfriem Pale Ale 16oz
Hellbent IPA 16oz	Guinness Stout 16oz or N/A

## French Cidre \$12

Amour D'Herout (brut)	La Chouhette Rose (sweet)
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# Toulouse

## Petit

## Seattle

# Restaurant Week

Sunday - Thursday

October 27th - November 9th

## Dinner Menu

## Seattle Restaurant Week Dinner Menu

\$50 per person

SRW Spotlight Cocktail

Walnut Old Fashioned 16

dickle rye, walnut bitters, maraschino cherry

### Starter Course

Yellow Beets, Haricots Verts,  
and Stilton Bleu Cheese Salad

Frisee, Castellfranco and Bacon Lardons  
with a Poached Hen Egg and Fingerling Potato 'Coins'

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  
Ricotta Gnocchi and Fried Sage  
yellow corn, mushrooms, 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 Creamed Corn and Red Basil 'Humita'  
jalepenos, red basil pistou, fried leeks

Dungeness Crab, and Yellow Corn Gnocchi  
with Tarragon, Crescenza Cheese and Oloroso Sherry  
tarragon, heirloom tomato, chervil, chives

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.*