

## Seattle Restaurant Week Lunch Menu

\$20 per person

### Main Course (choose one)

#### P' Boys Served on a Cherry Lumber Board

wild wheat baguette, lettuce, arugula, tomatoes, red onion, mama lil's, creole mayonnaise. Served with frites and aioli.

Buttermilk Fried Chicken Breast

Creole Grilled Chicken Breast

LL Fried Rockfish

Blackened Rockfish

Fried Gulf Shrimp

Grilled Flank Steak

#### Grilled Chicken Club with Bacon and Avocado

roma tomatoes, iceberg, carmelized onions, herb mayo

#### The Toulouse Muffaletta

hot coppa, mortadella, soppressatta, smoked mozzarella, manzanilla olive-piquillo relish, iceberg-arugula-parsley accompaniment

#### House Cured Pork Cheeks Confit Reuben on Rye

macrina rye, cave aged guyere, sauerkraut, remoulaude

#### Crisp and Velvety Croque Monsieur

snake river farms ham, gruyere, dijon mustard, mornay

#### Green Goddess and Avocado Sandwich

haas avocado, bibb lettuce, pea shoots, radish, fine herbes, roma tomatoes, red onion, basil aioli

#### 'Capresé' Sandwich with Smoked Mozzarella

roma tomatoes, arugula, red onions, basil aioli

## Seattle Restaurant Week Lunch Menu

\$20 per person

### Main Course (choose one)

#### Burgers Served on Cherry Lumber Board

All burgers and sandwiches are served on a macrina bakery potato bun with pommes frites and classic aioli.

RR Ranches Beef Burger (6 oz.)

Anderson Ranch Lamb Burger (6 oz.)

Grilled Chicken Breast in a Chimichurri Marinade

Buttermilk Fried Chicken Breast

#### Burger Add Ons

Smoked Mozzarella	2	Haas Avocado	2
Cave Aged Gruyere	2	Oyster Mushrooms	3
Chevre Quenelle	2	Applewood Bacon	2
Bleu D' Auvergne	2	Caramelized Onions	2

#### Fried LL Rockfish Sandwich with Crème Fraiche Tartar

long line local rockfish fried in kosher salt, white pepper, and cornflour with buttermilk, crème fraiche-dill-tarragon tartar

#### Fried Gulf Shrimp Sandwich

white mexican gulf shrimp fried with buttermilk, crème fraiche-dill-tarragon tartar, savoy- iceberg-mama lil's accompaniment

#### Butternut Squash, Hazelnuts and Oyster Mushrooms with Strozapreti, and White Truffle Oil

#### Gricia Roma Style Pasta with Radiatore

pancetta, grana padano, pecorino, black pepper, parsley

#### Amatriciana Roma Style Pasta with Strozapreti

pancetta, bright tomato sauce, grana padano, pecorino

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

## Seattle Restaurant Week Lunch Menu

\$35 per person

### Main Course (choose one)

#### Big Easy Jambalaya

wild gulf shrimp, chicken, housemade andouille, tasso

#### Toulouse Seafood Gumbo (entrée size)

ll pacific fish, gulf shrimp, crawfish, andouille

#### Blackened LL Local Fresh Rockfish \*\*

with a Creole Crawfish-Tasso Sauce

paprika, thyme, garlic, black pepper, parsley

#### Creole 'Lucy' with Spicy Wild Shrimp & Housemade Andouille with Crawfish over Creamy Corn Grits \*\*

tomato confit, paprika, red basil, tarragon, cayenne

#### Wild 'Barbecued Shrimp' New Orleans

creamy grits, paprika, cayenne, garlic, lager, lemon

#### Wild Gulf Shrimp Creole

housemade shrimp stock, cayenne, creole rice

#### Creole Court Bouillon with LL Rockfish, Penn Cove Mussels, Manila Clams & Gulf Shrimp

tomato confit, shellfish stock, pastis, piquillo rouille

#### Creole Gulf Prawns and Housemade Tasso Lumache

tomato confit, paprika, red basil, tarragon, cayenne

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

## Seattle Restaurant Week Lunch Menu

\$35 per person

### Main Course (choose one)

#### Big Easy Jambalaya

wild gulf shrimp, chicken, housemade andouille, tasso

#### Toulouse Seafood Gumbo (entrée size)

ll pacific fish, gulf shrimp, crawfish, andouille

#### Blackened LL Local Fresh Rockfish \*\*

with a Creole Crawfish-Tasso Sauce

paprika, thyme, garlic, black pepper, parsley

#### Creole 'Lucy' with Spicy Wild Shrimp & Housemade Andouille with Crawfish over Creamy Corn Grits \*\*

tomato confit, paprika, red basil, tarragon, cayenne

#### Wild 'Barbecued Shrimp' New Orleans

creamy grits, paprika, cayenne, garlic, lager, lemon

#### Wild Gulf Shrimp Creole

housemade shrimp stock, cayenne, creole rice

#### Creole Court Bouillon with LL Rockfish, Penn Cove Mussels, Manila Clams & Gulf Shrimp

tomato confit, shellfish stock, pastis, piquillo rouille

#### Creole Gulf Prawns and Housemade Tasso Lumache

tomato confit, paprika, red basil, tarragon, cayenne

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