

Seattle Restaurant Week

Dinner Menu *Sunday-Thursday*

\$35 per person

Starter Course (choose one)

Green Goddess Salad
with Avocado Creme Fraiche and Fine Herbes
Dressing

Bibb Lettuce, Pea Shoots, Watercress, and Fine
Herbes with a Champagne-Grain Mustard
Vinaigrette

Snap Peas, Pea Shoots, and Belgian Endive
with Ricotta - Crème Fraiche Grain Mustard
Dressing

Hearts of Romaine with Grana Padano, Crispy
Hot Coppa, Pine Nuts, Caesar

Persimmon, Belgian Endive, Bleu D'Auvergne
with Fennel and a Walnut Vinaigrette

True French Onion Soup Lyonnaise

Fried Chicken Bites over our Seafood Gumbo
Base

Shrimp, Yellow Corn, and Leek Chowder
with Pastis, Yukon Golds, and Fine Herbes

Main Course (choose one)

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

Oyster Mushrooms 'Stroganoff' with Radiatore

Gricia with Radiatore

Prosciutto San Daniel, Oyster Mushrooms,
Yellow Corn and Grana Padano with
Strozapreti

Carbonara with Snap Peas and Radiatore

Fennel Braised SRF Kurobuta Pork Shoulder
Sugo with Strozapreti & Fried Sage

Housemade Garlic-Fennel SRF Kurobuta
Sausage in an Heirloom Bright Tomato Sauce

Amatriciana with Strozapreti

Sweets

Beignets

Olympic Mountain Ice Creamery
Vanilla, Bourbon, Caramel, Sorbet

\$50 per person

Starter Course (choose one)

Green Goddess Salad
with Avocado Creme Fraiche and Fine Herbes
Dressing

Bibb Lettuce, Pea Shoots, Watercress, and Fine
Herbes
with a Champagne-Grain Mustard Vinaigrette

Snap Peas, Pea Shoots, and Belgian Endive with
Ricotta - Crème Fraiche Grain Mustard Dressing

Hearts of Romaine with Grana Padano, Crispy Hot
Coppa, Pine Nuts, Caesar

Persimmon, Belgian Endive, Bleu D'Auvergne
with Fennel and a Walnut Vinaigrette

Smoked Tombo Tuna, Fingerling Potato Coins,
Castelfranco, and Crème Fraiche Lyonnaise Salad

Burrata en Crudo with a Red Basil Pistou
and an Heirloom Tomato-Fennel-Radish Salad

True French Onion Soup Lyonnaise

Fried Chicken Bites over our Seafood Gumbo Base

Shrimp, Yellow Corn, and Leek Chowder
with Pastis, Yukon Golds, and Fine Herbes

Second Course (choose one)

Three Local Fresh Oysters
mignonette, red remoulade, horseradish

Long Line Rock Fish Ceviche in a Peruvian-style
Sesame 'Tiger's Milk' with Tomatillo-Avocado
Salsita

Tombo Tuna LA Sushi-style 'Tartare'
with Sriracha-Sesame Emulsion and Crispy
Coconut Rice Cakes

The Toulouse Reconstructed Prawn Cocktail
with Celery-Cucumber-White Truffle Emulsion

The Toulouse Reconstructed Prawn Cocktail
with Celery-Cucumber-White Truffle Emulsion

Gulf Prawns in a White Ravigote 'Remoulade'
with Celery Root, Belgian Endive, Fennel, Tarragon

Sinister Pan Seared Gulf Shrimp with Fried Basil
chile sambal, orange zest, fried garlic chips
Gulf Shrimp en Persillade with Garlic, Pastis, &
Tarragon
classic provençal garlic prawns with capers and lemon

Crispy Braised and Fried Nueske Bacon Slab
with a Grain Mustard-Syrah Demiglace

Muscovy Duck and Kurobuta Pork Terrine
with Pistachios, Fresh Herbs, Quatre Epices

Third 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 & Housemade Tasso Lumache

tomato confit, paprika, red basil, tarragon, cayenne

Toulouse Lamb, Beef, and Kurobuta Pork Bolognese with Ricotta Gnocchi and Fried Sage

Flank Steak in a Jalisco Marinade 8 oz.

on a Hot Forged Iron Plate with Chimichurri

pommes frites with aioli or pureed yukon gold potatoes

Beef Short Ribs Stroganoff with Blue Oyster Mushrooms, White Truffle Oil, and Radiatore crescenza cheese, grana padano, parsley, white truffle

Sweets

Beignets

Warm Pear & Walnut Bread Pudding

Flourless Chocolate Torte

Olympic Mountain Ice Creamery

Vanilla, Bourbon, Caramel, Sorbet

\$65 per person

Starter Course (choose one)

Green Goddess Salad
with Avocado Creme Fraiche and Fine Herbes
Dressing

Hearts of Romaine with Grana Padano, Crispy
Hot Coppa, Pine Nuts, Caesar

Gulf Shrimp, Heirloom Tomatoes, Persian
Cucumber, Haas Avocado Salad with Red Basil
and Tarragon

Persimmon, Belgian Endive, Bleu D'Auvergne
with Fennel and a Walnut Vinaigrette

Smoked Tombo Tuna, Fingerling Potato Coins,
Castelfranco, and Crème Fraiche Lyonnaise
Salad

Burrata en Crudo with a Red Basil Pistou
and an Heirloom Tomato-Fennel-Radish Salad

True French Onion Soup Lyonnaise

Seafood Gumbo (cup size)

Shrimp, Yellow Corn, and Leek Chowder
with Pastis, Yukon Golds, and Fine Herbes

Second Course (choose one)

Three Local Fresh Oysters
mignonette, red remoulade, horseradish

Long Line Rock Fish Ceviche in a Peruvian-style
Sesame 'Tiger's Milk' with Tomatillo-Avocado
Salsita

Tombo Tuna LA Sushi-style 'Tartare'
with Sriracha-Sesame Emulsion and Crispy
Coconut Rice Cakes

Dungeness Crab Imperial with Mornay (add \$5)

Dungeness Crab and Fried Green Tomatoes
in a Tarragon-Chive Ravigote (add \$5)

The Toulouse Reconstructed Prawn Cocktail
with Celery-Cucumber-White Truffle Emulsion

Crispy Braised and Fried Nueske Bacon Slab
with a Grain Mustard-Syrah Demiglace

'Lucy' Gulf Shrimp with Andouille and Crawfish
tomato confit, garlic, red basil, cayenne, lemon

Barbecued Gulf Shrimp 'New Orleans'
paprika, lager, cayenne, garlic, black pepper, 1

Dungeness Crab with Chervil and Pernod
over Crispy Coconut Rice Cakes (add \$5)

Hot Maine Lobster or Dungeness Crab Roll
with Tarragon-Shallot-Pernod Butter (add \$5)

Main Course (choose one)

All Steaks and chops are served with your choice of pureed potatoes or pommes frites with aioli and served on a hot forged steel plate.

Niman Ranch Prime Steak Bavette 8 oz.

Snake River Farms Kurobota
'Center Cut' Pork Chop 12 oz.

Snake River Farms 'Baseball Cut'
Wagyu Sirloin 8 oz.
cuts like a filet with a slightly meatier texture

Okanogan Naturally Raised Rib Eye 10 oz.
one of the premier rancher groups in the region

Okanogan Ranches Naturally Raised Center Cut
Filet Mignon 8 oz.
add \$9

Okanogan Ranches Prime 28 day Dry Aged
'Lagniappe' Frenched Bone In Rib Eye 16 oz.
add \$27

Snake River Farms Wagyu New York 10 oz.
add \$29

Sea Scallops, LL Black Cod, Sea Scallops, Gulf
Shrimp in a Saffron Bouillabaisse
with Mussels and Clams

Pan Seared Local Black Cod with Asparagus,
Fine Herbes, Pistachios, and Roasted Shallots
asparagus, lemon-sherry nuoc cham, tarragon, dill fronds

Pan Seared Diver-caught Sea Scallops
with Creamed Corn and Red Basil 'Humita'

Maine Lobster with Yellow Corn and Lumache
with Tarragon, Crescenza Cheese and Oloroso
Sherry
6 oz. lobster, heirloom tomatoes, chervil, chives

Roasted and Braised Beef Short Ribs with Ham
Hocks & Oyster Mushrooms in a Dixie
'Bourguignon'
butternut squash, fried sage, caramelized shallots

Sweets

Beignets

Warm Pear & Walnut Bread Pudding

Flourless Chocolate Torte

Olympic Mountain Ice Creamery
Vanilla, Bourbon, Caramel, Sorbet