

# TOULOUSE

## DINNER

### LES MOULES \*

**APPETIZER 18**  
entrée with pommes frites 29

#### PROVENÇALES

tomatoes, niçoise olives, garlic, shallots, white wine, herbs

#### MARINIÈRES

garlic, white wine, butter, shallots

#### MUSSELS OF THE DAY

chef's daily season selection

#### APPETIZERS

**ESCARGOT BOURGUIGNONNE 14**  
pernod garlic-parsley butter

**OYSTERS ROCKEFELLER° 18**  
spinach, pernod, bacon, cream, parmesan and breadcrumbs

**OYSTERS BIENVILLE° 19**  
mushrooms, shrimp, peppers, bacon, sherry and parmesan

**AHI TUNA TARTARE 18**  
sushi grade tuna, avocado cream, wasabi tobiko, pickled red freso, cucumber, micro shiso, compressed seasonal melon

**STEAK TARTARE 18**  
hand cut filet, cornichon, shallot, dijon mustard, caper berries, quail egg and toasted brioche°  
**entrée with pommes frites 29**

**SEARED FOIE GRAS 21**  
seasonal fruit, toasted brioche°, fleur de sel

**JUMBO LUMP CRAB CAKE° 19**  
pecan crusted, avocado rémoulade, roasted corn aioli and radish slaw

### LES SOUPES & SALADES

**ONION SOUP GRATINÉE° 11**  
gruyère croutons

**LOBSTER BISQUE° 14**  
puff pastry, lobster knuckle, fresh herbs, sherry foam

**SOUP OF THE DAY**  
chef's daily seasonal selection

**SALADE MAISON 10**  
bibb lettuce, garden herbs, local radish, carrots, and dijon vinaigrette

**BEET AND GOAT CHEESE 13**  
whipped local goat cheese, frisée, baby spinach, spiced pecan, blood orange, thyme gastrique

**SALADE NIÇOISE\* 24**  
seared ahi tuna, garden greens, tomato, niçoise olives, pickled onions, cage free eggs, potatoes, anchovies, haricots verts

**TOULOUSE CHOPPED 14**  
romaine, bibb, avocado, tomato, green and red onion, bacon, blue cheese, hearts of palm, and herb dijon vinaigrette

### PETITE GOUGÈRES °

classic french cheese pastry puffs drizzled with truffle oil  
9

### ENTRÉES

**POULET RÔTI 28**  
half of a roasted chicken with broccolini, baby carrots and wild mushroom foie gras sauce

**DUCK TWO WAYS 37**  
long island duck breast, fennel l'orange, compressed apples, potato dauphinoise and dark cherry demi

**TOULOUSE BURGER 17**  
8 oz house blend, gougère bun°, slab bacon, gruyère, avocado, dijonnaise, and pommes frites

**WILD CAUGHT SALMON 29**  
cauliflower mousseline, steeped raisins, sugar snaps, and caramelized shallot vinaigrette

**TROUT GRENOBLOISE 29**  
capers, lemon, parsley, carrot purée, seasonal vegetable bouquetière and beurre noisette°

**HORSERADISH CRUSTED SEA BASS 38**  
wilted seasonal greens, sweet potato mousseline, and bell pepper beurre blanc

**VEAL STROGANOFF° 35**  
veal tenderloin, pappardelle veal demi, fresh cream, english peas, baby carrots, wild mushrooms

**DOVER SOLE MEUNIÈRE MP**  
seasonal vegetable bouquetière, asparagus, and lemon beurre blanc

**KING CRAB FETTUCINE° 32**  
asparagus, lobster sauce, beurre blanc with caviar, and crème fraîche

**BOUILLABAISSE 34**  
catch of the day, shrimp, scallop, mussels, clams, poached in a lobster saffron broth with rouille croutons°  
**add cold water lobster tail 22**

### SIDE DISHES

**POMMES FRITES 7**  
with parmesan herbs and truffle 9  
with mushroom foie gras sauce 15

**MACARONI & CHEESE° 10**

**MAINE LOBSTER MACARONI & CHEESE° 18**

**SAUTÉED BROCCOLINI 8**  
with garlic and chili flakes

**CRISPY LARDON BRUSSELS SPROUTS 8**  
with freso peppers

**SAUTÉED SPINACH 8**  
with garlic confit

**GRILLED ASPARAGUS 8**  
with hollandaise

**POTATO DAUPHINOISE 8**

### LES VIANDES \*

**COLORADO LAMB CHOPS 49**  
currant and goat cheese bread pudding°, seasonal vegetables bouquetière, and apple spiced jus

**48 HOUR SHORT RIB 37**  
celery root purée, roasted root vegetables, micro thyme, demi champignon

**BONE IN FILET 49**  
12 oz filet, seasonal vegetable bouquetière, and potato dauphinoise

**STEAK FRITES 38**  
12 oz new york strip served with pommes frites, and béarnaise sauce

**TOULOUSE FARM TO TABLE BUTCHER'S CUT\***  
sourced from local texas ranches, served with seasonal compound butter, fleur de sel, rosemary aroma

\*priced per ounce

### ACCOUTERMENTS

**SEASONAL TRUFFLES SLICED TABLESIDE MP**

**CENTER CUT KING CRAB LEG 18**

**CRAB OSCAR 15**

**SEARED FOIE GRAS 15**

**COLDWATER BUTTER 22**  
**POACHED LOBSTER TAIL**

### LES FRUITS DE MER

**GULF OYSTERS 15/half dz**

**EAST COAST OYSTERS 18/half dz**

**JUMBO SHRIMP COCKTAIL 16**  
with cocktail and rémoulade sauce

**CENTER CUT KING CRAB 18**  
served split hot or cold

**LE PETIT PLATEAU 65**  
8 oysters, 3 jumbo shrimp, center cut king crab

**LE GRAND PLATEAU 120**  
12 oysters, 5 jumbo shrimp, cold water lobster tail, center cut king crab

**CAVIAR SERVED WITH TRADITIONAL ACCOUTERMENTS**  
**AMERICAN HACKLEBACK - 40**  
small dark bread, sweet nutty flavor

**ISRAELI GOLDEN OSETRA - 99**  
large golden pearls, buttery tone

### FARM TO TABLE BOARDS

**PLATEAU DE FROMAGES 21**  
chef's selection of local and artisanal cheeses, jam, honeycomb, fruit, candied pecans

**PLATEAU DE CHARCUTERIE 25**  
fresh cured meats, chefs rotating selection of house made pâté, mousse, or terrines, shallot marmalade, cornichons, mustard and toasted baguettes°

°These items are not available gluten-free

\*There is a risk associated with consuming any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at the greatest risk of illness from raw animal protein and should eat it fully cooked. If unsure of your risk, please consult your physician.

BY  
LOMBARDI  
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