

*Charleston*  
RESTAURANT  
WEEK

JANUARY 4<sup>th</sup> 22



**Bistro Toulouse**

1220 Ben Sawyer Boulevard, Suite I  
Mount Pleasant, SC 29464

(843) 216-3434

[www.bistrotoulouse.com](http://www.bistrotoulouse.com)

**3 COURSES FOR \$30 or \$35**

*Wine Pairing \$16*

**FIRST COURSE**

**Mixed Green Salad**

Roasted Tomato, Seasonal Vegetables, Sherry Vinaigrette

*Chateau Tour Le Pin, Bordeaux, France, 2015*

**House Made Country Pate**

Pistachio, Prune, Pickled Vegetables

*"Cercius," Michel Gassier, Cotes du Rhone, France, 2014*

**Vichyssoise**

Creme Fraiche, Chive

*Pinot Blanc, Joseph Cattin, Alsace, France, 2015*

**Escargots Bourgogne**

Garlic, Butter, Parsley

*Chardonnay, Bernier, Val de Loire, France, 2015*

**ENTREES - \$30 MENU**

**Mussels & Frites Catalan**

Fennel, Tomato, Rouille

*Côte d'Est, Domaine Lafage, Côtes Catalanes, France, 2015*

**Coq au Vin**

Egg Noodles, Root Vegetables, Bacon Pearl Onions

*Morgon Jean Michel Dupre, Beaujolais, France, 2014*

**ENTREES - \$35 MENU**

**Local Fresh Catch Amandine**

Pomme Puree, Haricots Verts

*Rose, Domaine Les Grands Bois, Cotes du Rhone, France, 2015*

**Steak au Poivre**

Pomme Puree, Spinach, Green Peppercorn Sauce

*Vaucluse "Le Pigeoulet," Frederic & Brunier, Rhone, France,*

**SWEET FINALE**

**Lavender Creme Brulee**

Lavender Tuile, Fresh Berries

*Sauternes, La Fleur D'Or, France, 2011*

**Red Velvet Bread Pudding**

Cream Cheese Creme Anglaise

*Port, Dow 10 year Tawny, Portugal, NV*

**Profiteroles**

Strawberry & Vanilla Ice Cream, Dark Chocolate Sauce

*Moscato d'Asti, G.D. Vajra, Barolo, Italy, 2014*

**Duo of French Cheeses**

Bucheron, Morbier, Honey, Fruit Compote

*Riesling, Snoqualmie, Columbia Valley, WA, 2013*

*Tax and gratuity not included. No splitting. No substitutions.*

CLICK HERE *to* MAKE A DATE WITH *DELICIOUS*