



Bistro Toulouse

1220 Ben Sawyer Blvd | Mt Pleasant, SC 29464
(843) 216-3434 | bistrotoulouse.com

3 COURSES FOR \$35

WINE PAIRING \$16

FIRST COURSE

Mixed Green Salad

Roasted tomato, Seasonal vegetables, Sherry vinaigrette
Pinot Blanc, Dopff & Irion, Alsace, France, 2016

House made Country Pate

Pistachio, Prune, Pickled vegetables
Gewurztraminer, "Reserve," Lucien Albrecht, Alsace, France, 2017

Vicchyssoise

Crème fraiche, Chive
Brut, Cava, Mas Fi, Penedes, Spain, NV

Mussels Mariniere

White wine, Shallots, Garlic
Chardonnay, Bernier, Val de Loire, France, 2017

ENTREE

Roast Pork Loin

Pommes Lyonnaise, Seasonal Vegetable, Mustard Sauce
Bordeaux Superieur, "Lacroix," Chateau Teyssier, France, 2016

Ratatouille Napoleon

Pesto, Goat cheese, White beans, Tomato confit
Brut Rose, Bouvet, Loire, France, NV

Coq au Vin

Egg noodles, Pearl onions, Bacon
Cotes du Rhone, Domaine de Verquiere, Rhone, France, 2017

Today's Fresh Catch

Lentils, Ratatouille, Sauteed greens, Beurre blanc
Chateau La Freynelle, Bordeaux, France, 2018

SWEET FINALE

Lavender Crème Brulee

Lavender tuile, Fresh berries
Sauternes, La Fleur D'Or, France, 2013

Seasonal Fruit Crisp

Caramel Sauce, Chantilly cream
Moscato d'Asti, Michele Chiarlo, Piedmont, Italy, 2017

Chocolate-Pecan Tart

Bourbon vanilla ice cream
Syrah Port, Olde Shandon Port Works, Paso Robles, CA, NV

Duo of French Cheeses

Bucheron, Morbier, Honey, Seasonal fruit compote
Rose, Les Hauts Plateaux, Alpes de Haut Provence IGP, France, 2018

Tax and gratuity not included. No splitting, no substitutions.