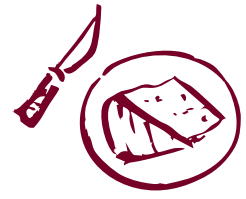


Dinner - Sample Menu



BOARDS *Choice of 3 or 5 selections*

Cheeses - variety of cheeses, house jam, cured grapes, apple slices, roasted mixed nuts, crostinis GF+, VEG	27 40
Charcuterie - variety of cured meats, pickled mustard seeds, apple slices, cornichons, roasted mixed nuts, crostinis GF+, DF	28 42

SHAREABLES

Daily Bread - whole wheat, baguette, sourdough, sea salted butter GF+, DF	9 14
Pomme Frites - sea salt & espelette pepper, smoked onion aioli GF, DF, VEG	14
Smoked Halibut Spread - cream cheese, horseradish, dill, chive, sourdough cracker GF+	17
Duck Liver Pâté - rosé gelée, sourdough cracker GF+	16
Steak Tartare* - beef tenderloin, shallot, caper, dijon, bone marrow grilled bread GF+, DF	26

VEGETABLES & SALADS

herbed chicken breast +12 | grilled shrimp +12 | soft boiled egg +3

Lyonnais Salad - frisée, smokey bacon, soft boiled egg, warm shallot dijon vinaigrette GF, DF, VEG+	16
Grilled Hearts of Romaine - creamy sunflower seed dressing, spiced chickpeas GF, DF, VEG	14
Roasted Local Mushrooms - black garlic cream, arugula, aged sherry, grilled sourdough GF+, DF+, VEG	18
Marinated Red Beet Salad - hazelnut gremolata, goat's milk blue cheese GF, DF+	14
Panzanella of Heirloom Tomatoes - basil, garlic, grilled sourdough, 30mo. parmigiano DF+, VEG	18
Roasted Baby Carrot - sheep's feta yogurt, carrot gastrique, almonds GF, DF*, VEG	14
Washington Salad - bing cherries, beecher's cheddar, toasted hazelnut, cherry vinaigrette GF, DF+, VEG	16



DeLille En Ville guest wifi password: DeLilles4601

A 20% gratuity will be added to parties of 8 or more. 100% of this charge is paid to the hourly service team and kitchen.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness





Dinner - Sample Menu



RAW BAR*

Oysters* - burnt onion mignonette, house cocktail, lemon GF, DF <i>choice of single, half dozen, or dozen</i>	4.5 25 48
Grilled & Chilled Blue Prawns - house cocktail sauce GF, DF	25
Confit Albacore Tuna* - cucumber salad, aji rico chili, citrus GF, DF	18
Scallop Crudo* - guajillo chili oil, orange zest, chive GF, DF	24
Caviar Toast* - paddlefish & ikura, hard cooked egg, crème fraiche, toasted brioche	36

MAINS

add side beet salad or house salad +10

Grilled Spanish Quail - parisian gnocchi, lacinato kale, brandied jus GF+	45
Seared King Salmon* - charred cabbage, smokey chili & carrot sauce, cider, apple, dill GF	48
Roasted Magret of Duck* - plums & huckleberry, radicchio, duck jus, puffed wild rice GF, DF	42
Carnaroli Risotto - roasted peppers, summer chilis, walla walla onion, chèvre, xvoo GF, VEG <i>add 3 scallops +30</i>	24
Steak Frites* - new york strip, maitre'd butter, beef jus, aioli	48
Mafaldine Pasta - 7 hour lamb leg, castelvetrano olive, pickled lemon zest, goat's milk feta DF+	34



GF - Gluten Free, GF+ - Gluten Free Option, DF - Dairy Free,
DF+ - Dairy Free Option, VEG - Vegetarian, VEG+ - Vegetarian Option

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness

