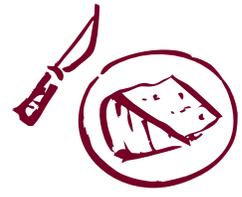


Dinner – Sample Menu



SHAREABLES

Oysters on the Half Shell* - burnt shallot mignonette, lemon <i>choice of single, half dozen, or dozen</i> <i>suggested pairing: DeLille, forget-me-not blanc de blancs</i>	GF, DF	4.5 25 48
Herb Poached Blue Prawns - house cocktail sauce	GF, DF	25
Cheese & Charcuterie - variety of cured meats & cheeses, house jam, pickled vegetables, cornichon, dried fruit, marcona almond, crostinis <i>suggested pairing: DeLille, chaleur blanc white blend</i>	GF+	38
Daily Bread - sourdough, baguette, sea salted butter	VEG, DF*	9
Pomme Frites - sea salt & espelette pepper, smoked onion aioli	GF, DF, VEG	14
Smoked Salmon Spread - cream cheese, horseradish, ikura roe, sourdough cracker <i>suggested pairing: DeLille, red willow chardonnay</i>	GF+	15
Duck Liver Pâté - rosé gelée, sourdough crackers <i>suggested pairing: DeLille, le petit doux late harvest sémillon</i>	GF+	16
Steak Tartare* - beef tenderloin, shallot, caper, dijon, egg yolk, nduja butter baguette	GF+, DF+	26
Steak Brochette - demi cream, thyme, grilled baguette		15

VEGETABLES & SALADS

herbed chicken breast +12 | soft egg* +3 | grilled salmon* +12

Lyonnaise Salad - frisée, lardon, soft egg*, bacon shallot vinaigrette <i>suggested pairing: DeLille, red willow chardonnay</i>	GF, DF	16
Grilled Hearts of Romaine - sunflower seed dressing, spiced garbanzos	GF, DF, VEG	14
Beet & Orange - marinated red beet, arugula, cara cara orange, goat cheese, green goddess, pistachio	GF, DF+, VEG	15
Roasted Baby Carrot - sheep feta yogurt, carrot gastrique, almonds	GF, VEG, DF+	14
Crispy Brussels - roasted grape, lemon zest	GF, VEG, DF	14
Washington Salad - bing cherries, beecher's cheddar, toasted hazelnut, cherry vinaigrette <i>suggested pairing: DeLille, le colosse merlot</i>	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



MAINS

Roasted Half Chicken - pearl onion, king oyster mushroom, carrot, pomme puree, sauce bourguignonne <i>suggested pairing: DeLille, reserve grenache</i>	44
Seared King Salmon* - charred cabbage, basque chili & carrot sauce, cider, apple, dill DF, GF <i>suggested pairing: DeLille, roussanne</i>	46
Crispy Duck Confit - potato, fennel, kale, leek hash, demi-glace, huckleberry, foie gras mousse GF <i>suggested pairing: DeLille, le colosse merlot</i>	42
Carnaroli Risotto - roasted squash, fennel & cranberry relish, goat cheese, xvoo GF, VEG <i>suggested pairing: DeLille, chaleur blanc white blend</i>	27
Steak Frites* - RR new york strip, maitre'd butter, beef jus, aioli DF+, GF <i>suggested pairing: DeLille, shaw cabernet sauvignon</i>	48
Creste Di Gallo - 7 hour lamb leg, castelvetro olive, pickled lemon zest, sheep feta DF+ <i>suggested pairing: DeLille, signature syrah</i>	34

SIDES

Side House Salad	10
Side Beet & Orange	10
Side Washington Salad	10



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

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