

# Dinner – Sample Menu



## SHAREABLES

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<b>Oysters on the Half Shell*</b> - 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
<b>Herb Poached Blue Prawns</b> - house cocktail sauce	GF, DF	25
<b>Cheese &amp; Charcuterie</b> - 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
<b>Daily Bread</b> - sourdough, baguette, sea salted butter	VEG, DF*	9
<b>Pomme Frites</b> - sea salt & espelette pepper, smoked onion aioli	GF, DF, VEG	14
<b>Smoked Salmon Spread</b> - cream cheese, horseradish, ikura roe, sourdough cracker <i>suggested pairing: DeLille, red willow chardonnay</i>	GF+	15
<b>Duck Liver Pâté</b> - rosé gelée, sourdough crackers <i>suggested pairing: DeLille, le petit doux late harvest sémillon</i>	GF+	16
<b>Steak Tartare*</b> - beef tenderloin, shallot, caper, dijon, egg yolk, nduja butter baguette	GF+, DF+	26
<b>Steak Brochette</b> - demi cream, thyme, grilled baguette		15

## VEGETABLES & SALADS

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

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

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

## SIDES

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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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