

THE
RESTAURANT

AT DeLILLE CELLARS

SEATTLE
RESTAURANT
WE  K

LUNCH

3-COURSE PRIX FIXE | 35

Available 11:00 am - 2:30 pm

First Course

(Choose One)

Kabocha Squash & Coconut Bisque
Warming Spice Focaccia, Scallion

Wedge Salad
*D2 Pancetta, Tomatoes, Toasted Almonds,
Pickled Shallots, Chive Buttermilk Dressing*
add Chicken 8 | Tuna 12 | Prawns 12 | Steak 20

Delicata Squash Fries
Tempura, Basil Aioli, Herbs de Provence

Second Course

(Choose One)

Chicken Caesar Salad
*Kale & Romaine, Balsamic Reduction,
Parmesan, Focaccia Crisp, Lemon*

California Cheeseburger
*Cheddar Cheese, Lettuce, Tomato,
House Spread, Grilled Onions*

Spaghetti al'Limone
*Leek, Spinach, Preserved Lemon Cream,
22-Month Parmesan, Lemon Agrumato*
add Chicken 8 | Tuna 12 | Prawns 12 | Steak 20

Third Course

(Choose One)

Cinnamon Crème Brulee
Strawberry, Mint

Flourless Chocolate Torte
Seasonal Berries, Coconut Milk Espresso Ganache

Lopez Island Seasonal Sorbet
Balsamic Macerated Berries

THE
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SEATTLE
RESTAURANT
WE  K

DINNER

3-COURSE PRIX FIXE | 65

Available 5:00 pm - Close

First Course

(Choose One)

Burrata & Prosciutto
*Warm Dried Fruit, Chicory,
Truffle Sherry Vinaigrette, Durant Olive Oil*

Chef Toni's Washington Salad
*Organic Greens, Dried Bing Cherries, Beecher's
White Cheddar, Candied Pecans,
Cherry Vinaigrette*
add Chicken 8 | Tuna 12 | Prawns 12 | Steak 20

Delicata Squash Fries
Tempura, Basil Aioli, Herbs de Provence

Kabocha Squash & Coconut Bisque
Warming Spice Focaccia, Scallion

Second Course

(Choose One)

Center Cut
9oz New York Steak Frites
*Chaleur Estate Maitre d' Butter,
Pomme Frites, Broccolini, Jus*

Steelhead Trout
*Ginger-Soy Glaze, Plum Wine Reduction,
Rice Noodle Salad, Napa Cabbage,
Carrot, Bean Sprout, Sesame Dressing*

Mary's Airline Chicken Breast
*Red Wine Farro Risotto, Parmesan,
Foraged Mushroom Conserva,
Olive Oil Verde, Radicchio*

Third Course

(Choose One)

Washington Apple Crumble
*Almond-Oat Topping,
Lopez Island Creamery Vanilla Ice Cream*

Flourless Chocolate Torte
Seasonal Berries, Coconut Milk Espresso Ganache

Lopez Island Seasonal Sorbet
Balsamic Macerated Berries