

Dinner Menu

\$65 per person

Wine Pairing \$35 per person

FIRST COURSE

choose one

Potage Crécy

roasted carrot soup, granola

GF, VEG

Red Gem Lettuces

blue cheese vinaigrette, confit cherry tomato, blue cheese, crispy shallot, lardon

VEG, GF

Black Cod Croquette

remoulade & microgreens

Wine Pairing: 2024 DeLille Chaleur Blanc

SECOND COURSE

choose one

Scared Halibut*

potlatch pilaf, beurre noisette, haricot verts, almond

Wine Pairing: 2023 DeLille Red Willow Charodnnay

Zabuton A l'echalote*

duchess potato, broccolini, sauce echalote

GF

Oxtail & Shortrib Pappardelle Ragout

red wine tomato sauce, parmesan

DF+

Wine Pairing: 2022 DeLille Signature Syrah

THIRD COURSE

choose one

Chocolate Mousse

chantilly & espresso bean

VEG, GF

Lavender Lemon Posset

macerated fruit

GF, VEG

Optional Pairing: 2022 DeLille Le Petite Doux \$16

SRW FEATURED COCKTAILS

Seine River Punch

14

tequila, french aperitif, lime, passionfruit, ginger

French 76

14

tito's vodka, lemon, forget me not sparkling rose

GF - Gluten Free

GF+ - Gluten Free Available

VEG - Vegetarian

VEG+ - Vegetarian Available

DF - Gluten Free

DF+ - Gluten Free Available

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

DeLille En Ville does not accept cash payments. We appreciate your understanding.