

Dinner Menu

\$65 per person

Wine Pairing \$35 per person

FIRST COURSE

choose one

Roasted Cauliflower Soup

herbed oil, toasted almond GF, VEG

Delicata Salad

roasted delicata, golden raisin & apple, arugula, pepita, spiced honey balsamic vinaigrette GF, VEG

Fried Oysters

cajun remoulade

Wine Pairing: 2025 DeLille Ciel du Cheval Roussanne

SECOND COURSE

choose one

Bouillabase

tomato & wine white broth, clam, mussel, shrimp, cod GF, DF

Grilled Pork Chop

sweet onion couscous, apple butter veloute, apple cider gastrique GF+

Mushroom & Lentil 'Pot Pie'

rich mushroom and lentil stew, parmesan puff pastry, frisee and arugula salad VEG

Wine Pairing: 2024 DeLille Reserve Grenache

THIRD COURSE

choose one

Apple Bread Pudding

spiced cremed anglaise VEG

Pumpkin Tiramisu

espresso lady fingers, pumpkin mascarpone VEG

Wine Pairing: 2022 DeLille Le Petite Deux Late Harvest Semillion

SRW FEATURED COCKTAILS

Hotel Nacional Daiquiri

14

carribean white rum, lime, pineapple, blume apricot eau de vie

Provençal 76

14

vodka, lemon, sparkling rosé

GF - Gluten Free

GF+ - Gluten Free Available

VEG - Vegetarian

VEG+ - Vegetarian Available

DF - Dairy Free

DF+ - Dairy 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.