

# DINELA LUNCH MENU

Monday - Friday 11:30am - 2:30pm

\$25 per person

\*Wine pairing (2 glasses, to accompany first and second courses): \$18 per person

CHOICE OF ONE PER GROUP

**Persian Cucumbers**, Fromage Blanc, Orange Blossom Water, Poppy Seed Vinaigrette

**Hen of the Woods Mushroom**, Fresh Egg Cacio e Pepe Sauce, Shaved Parmesan

**Marble Potatoes**, Confit Garlic, Crème Fraîche, Thyme

**Braised Cabbage**, Lemon Burrata, Balsamic Glaze

*\*Wine pairing: Simmonet-Febvre Crémant de Bourgogne Brut Rosé, France*

CHOICE OF ONE PER GROUP

**Lobster Roll**, Lemon Confit Aioli, Old Bay Espelette, Chives, House-made Split-top Potato Bun, Fries

**189 Burger**, Double Patty, Smokey Pickled Onions, Tomato Concasse Confit, Tomme de Savoie, Dijon Espelette Aioli, Fries

**Crunchy Fried Chicken**, Buttermilk-marinated with a hint of paprika, Fries

**Poached Halibut**, Charred Onion Fumet, Teardrop Onions, Fennel Pollen

*\*Wine pairing: choice of:*

*Au Contraire Chardonnay, Russian River, Sonoma '16*

*or*

*Seventy Five Wine Company, Cabernet Sauvignon, Napa '16*

CHOICE OF ONE PER GROUP

**Stone Fruit & Sorbet**, Elderflower, Meringue, Grapefruit Sorbet, Raspberries

**Berry Pavlova**, Passionfruit Curd, Vanilla Diplomat, Fresh Berries, Red Wine Berry Coulis

**Fresh-Baked Cookie Plate, select** Chocolate Chunk OR Double Chocolate Pecan

Changes and modifications politely declined. Please alert your server to any allergies.

Consuming raw or uncooked meats, poultry, seafood, and shellfish may increase your risk of foodborne illness.

**189** BY DOMINIQUE ANSEL



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# DINELA DINNER MENU

Monday - Sunday 5pm - 10pm

\$49 per person

\*Wine pairing (1 glass to accompany each course): \$25 per person

## CHOICE OF 1 PER GROUP

### **Pull-Apart Sweet Corn “Elotes” Milk Bread**

**Butternut Squash**, Vadouvan Coconut Curry, Treviso, Orange Fennel Salt

**Hamachi Crudo**, Avocado, Granny Smith Apples, Piment d'Espelette

**“Triple Sun” Carbonara**, Sunny Side Up Egg, Sunchokes, Sunflower Seeds, Housemade Fettuccine, Lemon Thyme

**Hand-mixed Acorn Squash Gnocchi**, Young Radishes, Sage, a love of Brown Butter

*\*Wine pairing: Au Contraire Chardonnay, Russian River, Sonoma '16*

## CHOICE OF 1 PER GROUP

**Poached Halibut**, Charred Onion Fumet, Teardrop Onions, Fennel Pollen

**Half Rotisserie Chicken**, Garlic Herb Butter, Charred Lemon

**Australian Rack of Lamb Chops**, Pickled Farmers Market Black Plum, Mustard Seeds

**10 oz Creekstone Ribeye**, Beef Demi Glace, Fresh Horseradish

*\*Wine pairing: Chateau Puech-Haut, Grenache-Syrah, France '14*

## CHOICE OF 1 PER GROUP

**The Well**, Milk Granita, Wildflower Honey, Passion Fruit Gelée

**Traditions**, Almond Sponge, Three Milks, Spice Bouquet, Orange, Crème Fraîche

**Trimmings**, Dark Chocolate, Peanut, Bergamot Caramel, Maldon Salt, Dark Rum

*\*Wine pairing: Simonnet-Febvre Crémant de Bourgogne Brut Rosé, France*

## **Drip Coffee Included**

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