

A man in a grey plaid suit and a light blue and pink checkered shirt is holding a dark green champagne bottle. He is using a large, curved silver knife to cut the foil around the cork. A silver chain is attached to the neck of the bottle. The background is a warm, golden-brown color.

LA FÊTE

PRESS KIT



MENU



A celebration of French classics and global influences, La Fête's seasonally inspired and locally supported menu is a delight whether it's a birthday or a Wednesday.

SIGNATURE DISHES

Oysters

Pink Moon oysters served with a housemade rose and rosé sorbet and rosewater mist

Dry Aged Duck

~ for two ~

A duo of roasted duck breast with a red wine reduction and confit duck leg served with a frisee salad and duck fat carrots

Steak Frites

Charbroiled NY Strip served with the classic bearnaise sauce alongside La Fête's signature pommes frites fried in beef tallow

Ravioles du Dauphiné

Hand folded ravioli with corn, black truffle fondue and black pepper



"I believe food should excite the palate and please the eyes."

– MAX KAKLINS, EXECUTIVE CHEF





Cocktail & Wine Programs

La Fête's **cocktail program** is a curated journey through America's rich cocktail heritage—an homage to every era of mixology, with a focus on craft, storytelling, and innovation. The bar operates as a scratch kitchen, creating all syrups, shrubs, cordials, and tinctures in-house, and using fresh, locally sourced ingredients for juices and garnishes. With 30–40 cocktails always on offer, including low- and no-alcohol options, guests are invited to explore a dynamic bar experience that not only stands on its own—but also beautifully complements the cuisine.

La Fête's **wine cellar** is as vast as it is diverse, featuring approximately 500 selections spanning every corner of the wine world—from historic regions to emerging terroirs, iconic names to hidden gems. The list is meticulously curated by Advanced Sommelier Scott Zoccolillo of the Court of Master Sommeliers. A passionate believer in wine as a connector and an essential part of the dining experience, Zoccolillo has led every member of the staff through sommelier certification—establishing the region's most knowledgeable and highly trained beverage team.

THE TEAM

Scott Zoccolillo

MANAGING PARTNER

Scott Zoccolillo is an Advanced Sommelier and hospitality industry veteran who brings equal parts exquisite taste, inspiring leadership, and an impressive depth of wine knowledge to La Fête's management team.

Having led elite teams around the region, Scott is especially eager to make an indelible and elegant mark on the dining scene of his hometown.

His extensive and accomplished background in the wine industry include his recognition as an Advanced Sommelier by the Court of Master Sommeliers; a Certified Specialist of Wine by the Society of Wine Educators; a Certified Wine Location Specialist with Distinction by the Center for Wine Origins; and a Certified Beer Server by the Cicerone Certification Program.

Alenrry Iñiguez

MANAGING PARTNER

Alenrry Iniguez is a seasoned hospitality professional whose career spans some of the most iconic restaurants and cocktail programs in Las Vegas, Vancouver, and Philadelphia. Beyond well-rounded, his hospitality journey began bussing tables and wound through every front-of-house role at renowned establishments training under and working with industry legends like Thomas Keller, Bobby Flay, Tony Abou-Ganim, and Francesco Lafranconi.

What never wavered was his innate work ethic and passion for hospitality and creating the perfect guest-first experience. It is that drive to build something unique and authentic that guides the hospitality ethos at La Fête.



"La Fête is rooted in respect, integrity, and true hospitality, delivering an experience that feels like home—warm, thoughtful, and familiar—yet impossible to replicate."

— ALENRRY IÑIGUEZ





Max Kaklins

EXECUTIVE CHEF, PARTNER

Max Kaklins comes to La Fête after working under famed Chef Marc Vetri at Fiorella, where he joined the team as a line cook before being promoted to sous chef. Here, Max learned as much about restaurant management as he did about culinary creativity and hand-made pasta.

While his early years were spent at busy, large volume restaurants in his native Boston, Max graduated to the world of fine dining, where he honed his skills and technique under Chef Carl Dooley, combining traditional French technique with global flavors and seasonal produce.

Max combines his prowess in French cooking techniques, global flavor profiles, and seasonal produce to create La Fête's traditionally-based, creatively infused menu.



Kevin Mancari

SOUS CHEF

Kevin Mancari is a classically trained French chef specializing in poissonier who honed his culinary expertise under the mentorship of Chef Scott Morozin. He brings a strong foundation in traditional technique which he infuses with a relentless curiosity for science, gastronomy, and culture.

His passion for being in the kitchen began at a young age with neighborhood Sunday dinners. He now channeled that enthusiasm into the La Fête culinary experience with his signature combination of time-tested practices and the continuous pursuit of learning and inspiration.

Remy Stewart

OPERATIONS MANAGER

Remy Stewart brings a natural passion for hospitality and signature warmth to La Fête. Raised in a home where entertaining was a way of life, Remy learned early on the value of attention to detail and true personal service in creating one-of-a-kind experiences.

That early exposure grew into a deep appreciation for restaurants and the unique kind of magic they create. At La Fête, Remy is excited to lead a team dedicated to delivering perpetual delight.



Led by Wilmington's own Scott Zoccolillo and Alenrry Iñiguez, La Fête brings a celebratory *je ne sais quoi* to the local dining scene, blending modern French comfort and garden-inspired charm. The nationally acclaimed duo brought on Chef Max Kaklins, formerly of Marc Vetri's Fiorella, who delivers comforting classics and inventive twists centered around bold, seasonal, locally sourced ingredients. The beverage experience itself makes La Fête destination-worthy with a top-tier cocktail program shaped by pedigreed mixologists and an advanced sommelier-curated wine list. The luxuriously comfortable dining room, posh bar, and serene patio welcome diners, snackers, and revelers with equal delight.

VISIT US

2530 Concord Pike, Wilmington, DE 19803

~10 MINUTES FROM DOWNTOWN WILMINGTON

~40 MINUTES FROM CENTER CITY, PHILADELPHIA

LaFeteDelaware.com

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