

A TASTE

OF WASHINGTON



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IN THE COMFORT OF YOUR ROOM

Our private dining team is dedicated to providing a custom designed fine dining experience in the privacy and comfort of your room. Simply press the private dining icon located on your telephone or dial 6120. We would be delighted to cater to any special requests or dietary requirements.

During your stay, we invite you to visit Café du Parc, Occidental Grill, the historic Round Robin Bar and the Scotch Bar at the Round Robin. All are preferred venues for Washingtonians and offer extensive dining options and beverage selections.

BREAKFAST

Available from 6:00 am to 11:30 am

COMPLETE BREAKFAST

The Continental 19

Your choice of juice
The Willard baker's basket, featuring an assortment of croissant, Danish pastries, and muffins
Your choice of freshly brewed coffee, decaffeinated coffee, selection of tea or milk

The Willard 26

Your choice of juice
Selection of seasonal fruit and berries
Two eggs cooked to order served with green onion home fries
Your choice of bacon, locally made country sausage, Canadian bacon, or Virginia ham
The Willard baker's basket, featuring an assortment of croissants, Danish pastries, and muffins
Your choice of freshly brewed coffee, decaffeinated coffee, selection of tea or milk

The Healthy Start 20

Your choice of juice
Country breakfast parfait – layers of yogurt, house-made granola and fresh fruit
Selection of seasonal fruits and berries
Bran muffin with butter and preserves
Your choice of freshly brewed coffee, decaffeinated coffee, selection of tea or milk

A LA CARTE BREAKFAST

House Smoked Scottish Salmon 16

Toasted bagel, sliced cucumber, tomato, cream cheese, Boston lettuce

Poached Farm Fresh Eggs Benedict 16

Lemon hollandaise, Canadian bacon, and asparagus
(prepared with house smoked salmon: additional \$2)

Breakfast Filet Mignon 24

Grilled to your liking with two eggs cooked to order served with green onion home fries, asparagus and béarnaise sauce

Three Farm Fresh Egg Omelet 16

Your choice of Virginia ham, cheddar cheese, tomatoes, peppers, green onions, spinach, asparagus or mushrooms with choice of toast.
(with Chesapeake Bay Crab: additional \$5)

Two Farm Fresh Eggs 13

Cooked to order and served with green onion home fries, choice of breakfast meat and toast

Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food-borne illness

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All orders are subject to an 18% service charge, applicable tax and a \$4.00 delivery charge

BREAKFAST

Available from 6:00 am to 11:30 am

FROM THE GRIDDLE

Stuffed Buttermilk Pancakes 13

Choice of mixed berries, chocolate and banana, or plain

Belgian Waffles 12

Served with pure maple syrup, fresh berries, and butter

Brioche French Toast 14

Served with pure maple syrup, fresh berries, and butter

Add freshly whipped cream to any griddle item 3

CEREALS & BREADS

Your choice of: Premium Dry Cereals and Granola 7

served with skim, 2%, whole, or soy milk

(Add fresh fruit to any cereal for \$4)

Irish Oatmeal 7

Brown sugar, plump raisins and pure maple syrup

New York Style Bagel 7

Your choices are: whole wheat, cinnamon raisin, plain or sesame seed

Willard Baker's Basket 6

Served with two pieces per order

Your choices are: croissant, pain au chocolate, Danish Pastries, blueberry or bran muffins, served with butter and preserves

Breakfast Toast 5

Two pieces per order. Choose from country white, rye, 7-grain, whole wheat, English muffin, pumpernickel

FRESH FRUITS & YOGURTS

Seasonal Fresh Fruit Plate 10

Low Fat Yogurt, choose from fruit or plain 5

Seasonal Fresh Fruit Smoothie with yogurt, mint and honey 5

Sectioned Grapefruit 6

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BREAKFAST

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SIDE DISHES

Apple wood smoked bacon, Canadian back bacon, country pork sausage, chicken and rosemary sausage or griddled Virginia ham	5
Golden potato and green onion home fries	4
Plum tomatoes, Parmesan crust	4
Skillet roasted home made corned beef and red onion hash	5
Two Eggs, cooked any style	6

BEVERAGES

Selections of Juice	Regular	Large
Orange, Grapefruit, Pressed Apple	6	7
Tomato, Cranberry, Prune, Pineapple and V8	6	7
Whole Milk, 2%, Skim or Soy Milk	6	7
Still or Sparkling Mineral Water	4	7
Unsweetened Ice Tea	4	Pitcher 10
Freshly brewed Regular or Decaffeinated Coffee or select Teas (Green, Black or Herbal)	Small Pot 6	Large Pot 10
Italian Roast Espresso	5	
Cappuccino, Café Latte or Café Mocha	6	
Ghirardelli Hot Chocolate	6	
Selection of Coke products	5	

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ALL DAY DINING

Available from 11:00 am to 11:00 pm

APPETIZERS, SALADS and SOUPS

Poached Jumbo Shrimp Cocktail 15
Home made cocktail sauce, lemon

Hummus 10
Toasted pita, crumbled farmhouse feta cheese, organic tomatoes and black olive salad

Antipasto Plate 18
La Quercia Prosciutto, locally made coppa, manchego, baguette

House Smoked Scottish Salmon 13
Cream cheese, traditional garnish, baguette

Artisanal Cheese Plate 16
Virginia cranberry chutney, candied walnuts

Chesapeake Bay Crab Cakes 16
Warm potato salad, bacon, grain mustard

Baby Romaine Salad 11
Shaved Parmesan, garlic croutons, Caesar dressing
Add Grilled Organic Chicken 7
Add Garlic sautéed Jumbo Shrimp 11

Organic Mesclun Greens Salad 10
Garden vegetables, dijon vinaigrette

Willard Niçoise Salad 17
Seared sushi grade tuna, classic garnish

Vine Ripened Tomato and Fried Fresh Mozzarella Salad 13
Arugula, balsamic

Market Soup 8

French Onion Soup 9

Maryland Crab and Corn Chowder 9

COMFORT FOOD

Macaroni and Cheese 6

Breaded Chicken Fingers and French fries 8

Grilled Cheese Sandwich, choice of bread and French fries 8

Spaghetti and Meatballs, marinara sauce and parmesan cheese 10

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ALL DAY DINING

Available from 11:00 am to 11:00 pm

SANDWICHES and PANINIS

All sandwiches are served with French fries or organic mesclun salad

Café du Parc signature Croque Monsieur 16
Madrangle ham, Gruyere, crème fraiche

House Smoked Turkey Club Sandwich 15
Bacon, lettuce, tomato, country wheat

Grilled Vegetable and Parmesan Wrap 14
Balsamic reduction, roasted garlic and Parmesan aioli

Smoked Pastrami Panini 15
Caramelized onion, havarti, dill pickle, rye bread served with a side of grain mustard

The Antipasto Sandwich, provolone cheese 15
A mixture of artisanal deli meats, red onion and olive salad on baguette

Lobster Club Sandwich 22
Traditional lobster salad, bacon, butter lettuce, tomato, and toasted brioche

Meyer Farms Natural Angus Burger 18
Sesame brioche bun, cole slaw. Add your choice of: Vermont cheddar, American, Swiss, or blue cheese apple wood smoked bacon or wild mushrooms available upon request

PIZZA and PASTAS

Roasted Vegetable and Goat Cheese Ravioli 23
Sautéed arugula, tomato cream

Spinach and Four Cheese Tortellini 17
Ratatouille, roasted garlic and herb sauce

House Made Vegetarian Lasagna 18
Four cheeses, tomato-basil sauce, side salad

Spaghetti with Jumbo Shrimp 20
Pine nuts, olives, basil, white wine and butter

Margherita Pizza 14
Slow cooked tomato, fresh mozzarella, tomato-basil sauce

Italian Sausage and Roasted Pepper Pizza 16
Shaved Parmesan, balsamic reduction

Grilled Chicken Pizza 16
Caramelized onion, wild mushrooms, pesto

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ALL DAY DINING

Available from 11:00 am to 11:00 pm

PIZZA and PASTAS (cont)

Create your own gourmet pizza, Choose 4 toppings from below 16
* Each additional topping add \$2

Goat cheese	Ground natural beef	Caramelized onions	Black olives
Arugula	Roasted peppers	Bell peppers	Wild mushrooms
Spinach	Grilled chicken	Market vegetables	Italian sausage
Pesto	Pepperoni	Roasted tomatoes	Prosciutto

MAIN DISHES

All of our beef is served with sautéed wild mushrooms, caramelized onions, and Borderlaise Sauce

8 oz Angus Filet Mignon 38

Slow Cooked Beef Short Rib 29

10 oz Meyer Farms Rib Eye 38

Herb Crusted Colorado Lamb Loin 34
Mint infused bordelaise sauce

Bell and Evans Farm Roasted Organic Chicken 24
Natural jus

Grilled Norwegian Salmon 25
Fennel crust, Chardonnay butter sauce

Cioppino 28
Tomato Based Seafood Stew, fresh herb crouton

Chesapeake Bay Lump Crab Cakes 25
Grain mustard sauce

All the above entrees are offered with your choice of two of the following:
Each additional side, add \$5

Creamy whipped potatoes	Sautéed spinach with garlic and shallots
Herb roasted fingerling potatoes	Haricot vert with toasted almonds
Steamed Jasmine rice	Medley of seasonal vegetables
Crisp French fries	Small side salad

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ALL DAY DINING

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DESSERTS

Seasonal Fruit Crisp, vanilla ice cream	10
Chocolate Banana Mousse Cake, caramel filling, chocolate sauce	10
Individual Cheesecake with fresh berry compote, whipped cream	10
Selection of Ice Creams and Sorbets; featuring fresh local ingredients	8
Trilogy of Freshly Baked Cookies, Select 3: chocolate chip, chocolate espresso, peanut butter or oatmeal raisin	7
Seasonal Fresh Fruit Plate	10

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LATE NIGHT DINING

Available from 11:00 pm to 6:00 am

AFTER HOURS MENU

Market Soup	8
Baby Romaine Salad Shaved Parmesan, garlic croutons, Caesar dressing	11
Organic Mesclun Greens Salad Garden vegetables, dijon vinaigrette	10
Poached Jumbo Shrimp Cocktail Homemade cocktail sauce, lemon	15
Hummus Toasted pita with crumbled farmhouse feta cheese, organic tomatoes and black olive salad	10
Café du Parc signature Croque Monsieur Madrange ham, Gruyere, crème fraiche	16
House Smoked Turkey Club Sandwich Bacon, lettuce, tomato, French fries	15
Natural Angus Sirloin Burger On a toasted sesame roll with apple wood smoked bacon, cheddar cheese and French fries	18
Margherita Pizza Slow cooked tomato, fresh mozzarella, tomato-basil sauce	15
Trilogy of Freshly Baked Cookies; Select 3: chocolate chip, chocolate espresso, peanut butter or oatmeal raisin	7

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WILLARD on WINGS

BREAKFAST TO GO

Available from 6:00 am to 11:00 am

Large Coffee	5
Large Coffee with your Choice of Muffin	9
Willard Pastry Basket, an assortment of three breakfast pastries	9

SANDWICHES TO GO

Available from 11:00 am to 11:00 pm

House Smoked Turkey Club Sandwich	16
Bacon, lettuce, tomato	
Grilled Vegetable and Parmesan Wrap	15
Balsamic reduction, roasted garlic, and Parmesan aioli	
Roast Beef on Baguette	17
Blue cheese, arugula, olive oil, and tomato	

Above sandwiches are served with Kettle chips and a bottle of water

BOXED LUNCH 26

Choice of Sandwich: turkey club, grilled vegetable and Parmesan wrap, or roast beef on baguette with blue cheese and arugula
Boxed Lunch comes with country style potato salad, fresh fruit, house baked cookie, and a bottle of water

PICNIC on the POTOMAC

Available from 8:00 am to 6:00 pm

Our gourmet picnic basket for two is prepared to order, then thoughtfully packaged to allow for a perfect al fresco dining experience at one of D.C.'s many nearby urban retreats. Our concierge team would be delighted to suggest a number of premier picnic destinations along with complete directions.

Please allow 2-hours for preparation and delivery.

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WILLARD on WINGS

PICNIC ON THE POTOMAC

75

Fresh out of the oven French baguette
Assortment of artisan cheeses with fresh grapes and dried fruits
Cured local and imported deli meats
Baby arugula salad with shaved Parmesan and balsamic
Assorted mini pastries to include macarons and truffles
Bottled still or sparkling mineral water

BEVERAGES

	Regular		Large
Selection of Juice			
Orange, Grapefruit, Pressed Apple	6		7
Tomato, Cranberry, Prune, Pineapple and V8	6		7
Whole Milk, 2%, Skim or Soy Milk	6		7
Still or Sparkling Mineral Water	4		7
Unsweetened Ice Tea	4	Pitcher	10
Freshly brewed Regular or Decaffeinated Coffee, or select Teas (Green, Black or Herbal)	Small Pot 6	Large Pot	10
Italian Roast Espresso	5		
Cappuccino, Café Latte or Café Mocha	6		
Ghirardelli Hot Chocolate	6		
Selection of Coke products	5		

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BEVERAGES

BEER

Domestic: Miller Lite, Budweiser, Bud Light, Samuel Adams	6
Imported: Heineken, Amstel Light, Corona Extra, Stella Artois	7
Non-Alcoholic: O'Douls	6

SPARKLING WINE

	Half Bottle	Bottle
Piper Sonoma; Sparkling		68
Moët & Chandon, Brut, Imperial; Champagne	50	115
Veuve Cliquot, Brut, Yellow Label, Reims; Champagne		150
Moët & Chandon, Brut, Cuvee Dom Pérignon; Champagne		350

WHITE WINE

	Glass	Bottle
Sonoma Cutrer, Russian River, Chardonnay,		65
Kendall Jackson, Grand Reserve, Chardonnay		72
Kendall Jackson, Chardonnay Avant		45
Stone Cellars, by Beringer Culinary Collections, Chardonnay	10	40
Brancott, Marlborough, New Zealand, Sauvignon Blanc	12	50
Chateau St. Michelle, Riesling	10	40
Danzante, Pinot Grigio	10	40
Stone Cellars, by Beringer Culinary Collections, Pinot Grigio	10	40
Beringer, White Zinfandel	11	48

RED WINE

	Glass	Bottle
Valmoissine, Pinot Noir	11	48
Stone Cellars, by Beringer Culinary Collections, Merlot	10	40
Clos du Bois, Merlot	12	50
Columbia Crest "Two Vines," Cabernet Sauvignon	10	40
Stone Cellars, by Beringer Culinary Collections, Cabernet Sauvignon	10	40
Marchesi de Frescobaldi, Chianti	11	45

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