



WILLARD  
INTERCONTINENTAL®  
WASHINGTON D.C.

**CAFÉ DU PARC'S REGIONAL FRENCH CUISINE SERIES CELEBRATES  
THE GASTRONOMY OF SOUTHWEST FRANCE**

Washington D.C, August 5, 2008 -- Southwest France is famous for its beautiful scenery, variety of gastronomic offerings and some of the world's most recognized and respected wines. From September 21 to October 31, Café du Parc at the Willard InterContinental will offer a menu highlighting the distinct cuisine of the five regions comprising this enchanting locale also known as Aquitaine. Menu prices range from \$9.95 to \$28.95. Prepared by rising star Chef Christophe Marque, the traditional delicacies of Southwest France offered for lunch and dinner will feature:

Dordogne, rich in castles, cave paintings, markets, vineyards and villages, is also known for its rare truffles, earthy mushrooms and rich pâtés. Featured from this region, is the *Salade Gascogne*, a salad of mixed greens, asparagus, crispy bacon, croutons with a foie gras toast and *Poêlée de cèpes en persillade*, foie gras, an appetizer of sautéed wild mushrooms, parsley, and shallots, served with foie gras and frisée.

Gironde is famous for its long stretch of sandy beaches, sought-after cognacs and abundant seafood. From this region, Café du Parc is featuring a *Lotte rôtie à la Bordelaise*, roasted monk fish served in a red wine sauce.

Duck and goose "foie gras" is a specialty of the region of Landes, which is often coupled with grapes or apples. The region also stakes claim to the famous "confit" of duck or goose. From Landes, Chef Marque is featuring *Cuisse de canard confit, pommes rissollées*, a confit duck leg served with rissole potatoes.

Lot-et-Garonne boasts a rolling countryside complete with vineyards, sunflower-covered valleys and plum orchards . From this region we are featuring a delightful dessert, *Soupe de pruneaux à l'Armagnac, glace vanilla* ; Armagnac soaked prunes served with a homemade vanilla ice cream.

Known for its strongly flavored dishes Pyrénées-Atlantiques is situated on a plateau above the valley of the Gave de Pau. From this area Chef Marque is featuring *Cassoulet*, a white beans casserole with pork pieces, pork ribs, "Toulouse" sausages, and *Garbure*, a French country soup of vegetables and duck confit.

Sommelier Caterina Abbruzzetti will be feature affordable wines of France's southwest region by the glass, to accompany the specialty dishes. Café du Parc will follow its salute to Southwest France with a winter celebration of the cuisine of Brittany, taking place December 1 through 31. For more information, please call the café at 202.942.7000, or visit [www.cafeduparc.com](http://www.cafeduparc.com).

Café du Parc, the popular French bistro located next to the Willard InterContinental, opened in April 2007. Serving breakfast, lunch, dinner, afternoon petit plats, takeout lunch items and house specialty French pastries, Café du Parc embraces true classic bistro cuisine with accompanying French wines. Chef Christophe Marque leads Café du Parc's culinary brigade under the guidance consultancy of celebrated Michelin-starred French chef, Antoine Westermann. Call Café du Parc at: 202-942-7000, or visit our Web site at [www.cafeduparc.com](http://www.cafeduparc.com).

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