



WILLARD  
INTERCONTINENTAL®  
WASHINGTON D.C.

**Café Du Parc Celebrates Southern Regional Influences on French Bistro Cooking with Dedicated "LE GRAND SUD" Menu**

Contact: Barbara Bahny-David

P. 202.637.7309

E. [Barbara.bahny@ihg.com](mailto:Barbara.bahny@ihg.com)

Washington D.C., May 20, 2009 -- Continuing the celebration of its traditional French bistro roots, Café du Parc will feature a month-long summer tribute of the cuisine of the Southern region of France, starting June 20 and running through July 21. The cuisine, conjuring the languid Southern French summer, highlights such areas as Corsica, Pays Basque, Provence, Aquitaine and Languedoc. Prepared by rising star Chef Christophe Marque, with menu overseen by Michelin star Chef, Antoine Westermann, the South of France specialties will be offered for dinner only. A three-course region of prix fixe menu is \$37.50, and items can be ordered à la carte. Café du Parc will follow its salute to Southern France with a culinary overview of Bourgogne (Burgundy) starting September 21.

Through the Le Grand Sud celebration, the palate discovers aromatic and naturally savory pleasures with seafood and fresh produce. Regional menu highlights include; from Provence, *Escargots à la Provençale* (snails with tomato concassée, garlic butter, croûtons) and *Salade Niçoise* (cucumber, celery, tuna, anchovies, black olives, tomatoes, green beans, potatoes, tapenade); *Légumes Farcis* (stuffed tomato, zucchini, eggplant, mushroom.) From Sud Ouest (South West) *Terrine de foie gras, oignons confits* (Foie gras terrine, confit onions) *Fricassée de chipirons, sauce encre* (sauteed calamari, ink sauce.) Paëlla for two, with mussels, clams, shrimp, monkfish, langoustine, chorizo. From Corse (Corsica), *Dorade aux anchois, tomates confites, salade de fenouil* (seasoned Dorade served with anchovies, confit tomatoes and fennel salad.) From Languedoc, *Aubergines à la bitteroise* (Roasted local baby eggplant served on a bed of caramelized tomatoes and onions concassée, topped with a crispy crust) *Roussillon Fricassée de volaille au jambon* (chicken fricassee served with ham.)

Southern France lays between the [Atlantic coast to the west and the French Riviera to the east](#). The region features hilly mountains, posh beaches, beautiful villages, perfumed fields of lavender and thyme, vineyards and some of the best restaurants in France. Embark on a delicious journey through this festival of heady, fresh flavors and summer dreams inside sunny Café du Parc, or at one of the coveted outdoor dining tables on Pennsylvania Avenue's Champs Elysées!

For reservations, call Café du Parc at: 202-942-7000 or visit [www.opentable.com](http://www.opentable.com). Visit our Web site at [www.cafeduparc.com](http://www.cafeduparc.com).

*Café du Parc, the popular French bistro located next to the Willard InterContinental, serves 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 the culinary brigade under the guidance consultancy of celebrated Michelin-starred French chef, Antoine Westermann. During the warm DC spring and long summer months, Café du Parc features Parisian-style outdoor sidewalk seating. Call Café du Parc at: 202-942-7000, or visit [www.cafeduparc.com](http://www.cafeduparc.com).*