



WILLARD
INTERCONTINENTAL®
WASHINGTON D.C.

THE WILLARD CELEBRATES THE WASHINGTON BALLET WITH NUTCRACKER "SLIPPER" BÛCHE DE NOËL HOLIDAY CAKE
A Holiday Tradition Honoring D.C.'s Cultural Institutions in Design and Flavor



Washington D.C. October 10, 2008 -- The Willard's 2008 holiday Bûche de Noël cake pays homage to The Washington Ballet's *The Nutcracker*, by Artistic Director, Septime Webre. The holiday cake, a beautiful ballet slipper in pink covered in Cherry Blossoms, reflects the artistic director's lavish production set in the nation's capital. Each year, the arts and culinary excellence are celebrated as the hotel's pastry chef highlights a Washington D.C. cultural leader, reflecting that leader's cultural institution in sumptuous design and flavor.

Pastry Chef Courtney Goldian rendered the ballet master's vision in a foot-long bûche, in the shape of a ballet slipper which elegantly evokes the cherry blossom motifs of the director's production of *The Nutcracker*. Inspired by Webre's French and Cuban heritage, the cake is made of a rich chocolate sponge with a dulce de leche cream filling and enrobed in a pink fondant icing. The Willard's premiere Bûche de Noël was designed by internationally renowned singer and maestro, Plácido Domingo, tenor, conductor and General Director of the Washington National Opera.

The tasty "slipper" cake -- a must-have for the holiday dinner table -- will be available in carry out boxes from November 27 through January 1. Priced at \$119 including tax, a portion of each purchase will be dedicated to The Washington Ballet's Pointe Shoe Fund, which supplies The Washington Ballet ballerinas with over 400 pointe shoes per season. Reservations are necessary; please call 48 hours in advance to our Holiday Hotline at 202.637.7305. Cakes can be picked up in the hotel lobby at the concierge desk.

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