



WILLARD
 INTERCONTINENTAL.
 WASHINGTON DC



Christmas Day Brunch

December 25, 2017

Seating Times: 10:30 a.m. | 11:00 a.m. | 1:30 p.m. | 2:00 p.m.

\$110 per adult | \$55 per child (5-12 years of age)

BREAKFAST DISPLAY

Applewood Smoked Bacon (GF) Assorted Danish Pastries, Mini Muffins and Croissants,
 Country Pork Sausage (GF) Chocolate Hazelnut Beignets
 Chicken Apple Sausage (GF) Assortment of Smoked Salmon Served with Traditional
 Eggs Benedict Florentine Condiments and Flavored Cream Cheeses and Bagels
 Three Cheese & Egg Biscuits Seasonal Sliced Fruits and Berries
 Granola Parfaits

WAFFLE & PANCAKE STATION

Traditional Waffles and Pancakes Served with Berries, Berry Compote, Chocolate
 Sauce, Maple Syrup, Powdered Sugar and Whipped Cream

OMELET STATION

Your Choice of Eggs, Egg Whites, or Egg Beaters. Toppings include Mushrooms,
 Peppers, Onions, Asparagus, Spinach, Tomatoes, Crab Meat, Ham, Bacon, Cheddar,
 Mozzarella and Swiss Cheeses

APPETIZERS DISPLAY

Ahi Tuna with Wasabi Edamame Vinaigrette (GF))Fresh Burrata on Heirloom Tomatoes (GF)
 Ahi Tuna Tartar with Avocado & Wonton Crisps Golden & Red Beets with Maple Syrup Vinaigrette
 Antipasta Kebebab (GF) (GF)
 Assorted Salami & Cured Meats (GF) Marinated Artichoke Hearts with Fresh Basil (GF)
 Avocado Deviled Eggs with Caviar (GF) Poached Pear with Smoked Duck Breast & Golden
 Caesar Salad Martini with Parmesan Crisps Raisin Compote (GF)
 Country Pâté with Fig Compote (GF) Raw Vegetable Cocktail with Ranch Dip (GF)
 Crab Meat & Tomato (GF) Roasted Sweet Peppers & Eggplant (GF)
 Field Green Martini with Tomatoes & Cucumbers (GF) Shaved Austrian Speck (GF)

SEAFOOD STATION

Snow Crab Claws with Brandy Sauce (GF)
 Freshly Shucked Oysters with Mignonette Sauce (GF)
 Lobster & Shrimp Cocktail with Sauce Américain (GF)
 Pesto Marinated Mussels (GF)
 Poached Gulf Shrimp with Cocktail Sauce (GF)

CHEESE TABLE

Local and Imported Cheeses served with Honey Comb, Preserves and Artisanal Breads

Gluten Free (GF)

Prices are subject to a 21% Gratuity and 10% tax. Bottomless Sparkling Wine included in the price for adults. Supplementary wine list available.



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CARVING STATION

Duck Galantine on Red Cabbage (GF)
 Herb Crusted Beef Tenderloin with Green Peppercorn Sauce, Horseradish, and Grain Mustard (GF)
 Roasted Rack of Milk-fed Veal (GF)

PASTA STATION

Lobster Ravioli with Cognac Sauce
 Truffle Risotto Finished in a Parmesan Wheel (GF)

HOT DISPLAY

Baked Macaroni & Cheese
 Free Range Chicken Breast on Roasted Butternut Squash
 Morel Mushroom Bisque en Croûte
 Pecan & Cranberry Crusted Mahi Mahi with Wild Rice Medley (GF)
 Roasted Haricot Verts with Cipollini Onions (GF)
 Truffle Potato Soufflé

CHILDREN'S BUFFET

Lightly breaded Chicken Tenders
 Macaroni & Cheese
 Pan Seared Salmon
 Pasta with Tomato Sauce
 Steamed Broccoli & Carrots (GF)

DESSERT DISPLAY

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| Assorted Cheesecake Bites | French Macarons (GF) |
| Assorted Chocolate & Fruit Mousse-Filled Verrines | Ginger & Orange Spiced Tea Cake |
| Assorted Holiday & Gingerbread Cookies | Miniature Holiday Cupcakes |
| Buche de Noel | Peppermint White Chocolate Bark (GF) |
| Chocolate Peppermint Mousse Cups (GF) | Sugar Plum Tarts |
| Dark Chocolate Mousse | Tahitian Vanilla Bean Crème Brûlée (GF) |
| Chocolate Dipped Strawberries (GF) | |

DESSERT ACTION STATION

Bananas Foster Flambé (GF) served with Vanilla Ice Cream

RESERVATIONS REQUIRED.
 (202) 628-9100

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