



LUNCH

WINTER RESTAURANT WEEK 2018

\$ 22 per person

Appetizer

GF SMOKED DUCK BREAST

Stone Ground Mustard Potato Salad

or

MARYLAND CRAB SOUP

Choice of entrée

FRENCH ONION MELT

Braised Beef Shank with Caramelized Onion, Horseradish Cream, Vacherin Cheese on French Baguette

or

BOUILLABAISSE

Shrimp, Scallops, Mussels in Saffron Tomato broth
Herbes de Provence Toast

VG GRILLED VEGETABLE STRUDEL

Eggplant, Squash, Portobello Mushrooms wrapped in Filo on Spaghetti Squash

Dessert

DUO OF CHOCOLATE MOUSSE

Dark and White Chocolate Mousse, Chantilly Cream, Spiced Caramel Sauce
Ribbon Tuile

APPETIZERS

PAN-FRIED JUMBO LUMP CRAB CAKE

Served with a Rivulet of Louis Sauce 20

GF STEAK TARTARE

Hand Chopped Beef Marinated with Capers, Pommery Mustard and Served with Country Bread 21

VOL AU VENT FRUIT DE MER

Scallops and Shrimp with Sauce Béchamel in Puff Pastry topped Hollandaise Sauce 24

LOCAL CHEESE & CHARCUTERIE BOARD

Assortment of Locally Sourced Cheeses, cured Ham, Saucisson, Bresaola, Cornichons with Homemade Toasted Fresh Bread, Cornichons, Grain Mustard, Honey and Marmalade 25

SALADS

GF STILTON SALAD

Belgium Endive and Stilton Cheese, candied Walnuts and Fig Compote 17

SALADE NIÇOISE

Peppered Tuna, Boiled potatoes, French Green Beans, Hard-Boiled Egg, Niçoise Olives, Anchovies and Dijon Vinaigrette

lg 19 sm 14

SALADE CAFÉ DU PARC

Organic Greens, Tomme de Savoie Cheese, Hard Boiled Egg, Avocado, Tomatoes, Red Onions, Bacon and Croutons with Lemon Vinaigrette

lg 18 sm 14

VG BLUEBERRY KALE SALAD

Kale, Baby Spinach, Blueberries, Farro, Carrots, Beets and Honey Mustard Vinaigrette

lg 19 sm 14

ADD ON

Chicken Breast 8 Salmon Filet 9 Petite Filet 18

SOUPS

FRENCH ONION SOUP

Caramelized Onions, Swiss Cheese and Croutons 13

MARYLAND CRAB SOUP

Chesapeake Bay Crab, Tomato Vegetables Broth 14

SANDWICHES

Served with Your Choice of Mixed Green Salad or Pommes Frites

WILLARD ROOM LOBSTER SANDWICH

Maine Lobster, Brioche Toast, Avocado, Tomato, Lettuce and Brandy Sauce 28

FRENCH ONION MELT

Braised Beef Shank with Caramelized Onions, Horseradish Crème Fraiche, Vacherin Cheese on a French Baguette 18

CROQUE MONSIEUR

French Ham, Gruyère Cheese and Sauce Béchamel 19

WILLARD BURGER

Black Angus Beef, Fried Onions, Roasted Tomatoes, Raclette Cheese and Truffle Aioli 20

ENTREES

GF MUSSELS

Your Choice of Traditional - Tomato and Capers - Coconut Thai Curry 25

CHEF'S DAILY SELECTION OF LOCALLY SOURCED SEAFOOD 32

PAN SEARED SEA BASS & SCALLOPS

Spinach Corn Chowder and Candied Bacon 42

STEAK & FRITES

12oz Prime New York Strip Steak with Béarnaise French Green Beans and Pommes Frites 44

BERKSHIRE PORK TENDERLOIN

Calvados Apples and Truffle Gnocchi 31

BEEF BOURGUIGNON

Root Vegetables and Pommes de Terre 35

GF GRILLED FREE RANGE CHICKEN BREAST

Rainbow Swiss chard and Pommes Carré 28

VG GRILLED VEGETABLE STRUDEL

Eggplant, Squash, Portobello Mushrooms wrapped in Filo on Spaghetti Squash 24

DESSERTS

TARTE NORMANDY AUX POMMES

Golden Delicious Apples, Creamy Custard, Caramel Mousse, Spiced Apple Confit 11

HOMEMADE VANILLA SCONE ICE CREAM SHORTCAKE

Goat's Milk Ice Cream, Raspberry Jam Mixed Berry Compote 13

GF PUMPKIN CRÈME BRÛLÉE

Southern Pecan Lace Tuile, Fresh Berries 12

GF - Gluten Free VG - Vegan

Parties of 6 or more are subject to a 20% service charge and applicable tax.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness