



WILLARD  
INTERCONTINENTAL®  
WASHINGTON DC

## *Easter Brunch Menu*

**Sunday April 1st, 2018**

**Pricing:**

**Adults:** \$120 per person

**Children (6-12 years of age):** \$55 per child

*Children 5 years of age and under dine complimentary*

**Seating Times:**

*(Located in Willard Room or Crystal Room)*

11:00 a.m. 11:30 a.m.

2:00 p.m. 2:30 p.m.

### **Breakfast Display**

Applewood Smoked Bacon, Country Pork Sausage  
Chicken Apple Sausage, Cinnamon Rolls, French Toast,  
Seasonal Sliced Fruits and Berries,  
Assorted Danish Pastries, Fruit Turnovers, Mini Muffins, Croissants, Donut Holes, Chocolate-filled  
Beignets, Artisan Breads, Rolls and Baguettes

### **Quiche**

Traditional Quiche Lorraine, Tomato & Spinach Quiche, Seafood Quiche

### **Action Stations**

Traditional Waffles and Pancakes  
Toppings to include Whipped Cream, Berries, Chocolate Sauce,  
Maple Syrup, Berry Compote, Powdered Sugar

### **Omelet Station**

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

### **Egg Table**

Deviled Eggs Display  
Includes Traditional, Avocado, Crabmeat, Curried, Sundried Tomato  
Egg Salad with Caviar in Egg  
Pickled Egg on Seaweed  
Panko-Crusted Fried Eggs with Aioli  
Egg Flan with Spinach, Shrimp, Smoked Salmon

### **Fried Eggs Only**

On Brioche, English Muffin, Bagel or Country Bread  
Topped with Smoked Salmon, Black Forest Ham, Prosciutto, Frisse, Heirloom Tomatoes

## **Appetizer Table**

Compressed Melon with Farm Fresh Goat Cheese GF  
White Asparagus with Tomato Basil Vinaigrette and Duck Prosciutto GF  
Roasted Sweet Peppers with Greek Olive Tapenade GF V  
Avocado Salad with Red Onions, Oranges, Cilantro and Heirloom Tomatoes GF V  
Crisp Golden and Red Beets with Petite Arugula GF  
Mini Buffalo Mozzarella with Pesto and Balsamic Reduction GF  
Israeli Couscous with Golden Raisins, Mint and Roasted Marinated Squash  
Superfood Salad with Kale, Spinach, Blueberries, Farro, Spaghetti Carrots and Beets with Honey Mustard Dressing  
Traditional Caesar Salad  
In-house Smoked Salmon and Graved Lachs  
Country Pate, Galantine and Pâté En Croûte with an Assortment of Charcuterie and Cured Meats, Pickled Vegetables and Cornichons, French Baguette, Rolls and Flatbreads

## **Cheese Table**

Local and Imported Cheeses, House made Compotes, Crisp Breads and Crackers

## **Seafood Station**

Ahi Tuna Tartar with Avocado and Wonton Crisp  
Avocado and Snapper Ceviche with Shishito Peppers GF  
Poached Gulf Shrimp with Cocktail Sauce  
Snow Crab Claws with Brandy Sauce  
Freshly Shucked Oysters Shooters with Mignonette Sauce  
Pesto Marinated Mussels

## **Carving Station**

Garlic and Rosemary-Spiked Leg of Lamb GF  
Sea Salt-Crusted Prime Rib Eye with Green Peppercorn Sauce, Horseradish and Grain Mustard GF  
Apricot-Glazed Ham  
Spring Fingerling Potatoes with Fresh Ramps V  
Honey-glazed Rainbow Carrots V

## **Hot Display**

Asparagus Soup  
Roasted Quail with Grape Ragout GF  
Medallions of Veal Loin with Caramelized Pearl Onions and Grain Mustard Sauce GF  
Tomato Crusted Barramundi  
Mediterranean Seafood Stew with Scallops, Shrimp, and Mussels with Tomatoes, Herbs and Olives En Croute  
Ricotta & Spinach Ravioli with Pesto Sauce V

## **Children's Buffet**

Macaroni and Cheese  
Pasta with Tomato Sauce  
Steamed Broccoli and Carrots  
Lightly Breaded Chicken Tenders  
Pan-Seared Salmon

## **Action Station**

Freshly Made Berliners  
Choice of Plain, Raspberry Jelly Filled, or Drizzled with Nutella

## **Dessert Station**

Strawberry Cream filled Profiteroles  
Classic Carrot Cake Bites  
Assorted Cake Pops  
Miniature Assorted Cupcakes  
Vanilla Bean Crème Brûlée  
Chocolate Dipped Strawberries  
Flourless Chocolate Cake  
Dark Chocolate Lollipops  
Fresh Seasonal Fruit Tartlets  
Linzer Cookies  
Assorted Macarons  
Assorted Miniature Cupcakes  
Coconut Haystack Cookies  
Granny Smith Apple Galette  
Fruit and Mousse-filled Verrines

## **Easter Brunch at the Willard InterContinental**

Don your Sunday best and join us for Easter Brunch on April 1, 2018. Executive Chef Peter Laufer has curated a lavish brunch buffet menu featuring over 80 items ranging from traditional breakfast and brunch favorites, to an assortment of sumptuous spring-inspired dishes. Enjoy a medley of sweet and savory action stations offering made-to-order pancakes and waffles, homemade berliners (jelly-filled donuts), omelets, and a carving station serving lamb, prime-rib and ham, to name a few. A children's buffet, offering mac & cheese, pan-seared salmon, pasta, steamed vegetables, and chicken tenders, will also be offered to cater to our youngest of diners (or kids at heart!)

As no meal is complete without something sweet, indulge in The Willard's decadent dessert display by Pastry Chef Jason Jimenez that features a large number of items including The Willard's famous homemade crème brûlée.

Hop over to the Willard InterContinental for an Easter Brunch that "every bunny" will enjoy. Seated in the iconic Willard and Crystal Ballrooms, four seating times are available including: 11:00 a.m. or 11:30 a.m. and 2:00 p.m. or 2:30 p.m.

**For reservations, please call: (202) 628-9100**