

Christmas Day Brunch

December 25, 2018

Seating Times: 11:00 a.m. to 4:00 p.m.

\$125 per adult | \$55 per child under 12
 (Complimentary for those under 4 years of age)

BAKERY

Almond Croissants
 Butter Croissants
 Pain Au Chocolate
 Muffins and Breakfast Breads

Freshly Baked Breads including Rye, Wheat, Sourdough, Cinnamon, Multigrain, and Raisin
 Miniature Bagels with Farmhouse Butter (GF), Preserves, Honey (GF) and Marmalade (GF)

CEREALS & YOGURT

Selection of cereals with fresh berries
 Steel-Cut Oatmeal with Cinnamon, Brown Sugar and Raisins

Fresh Fruit Yogurt with Honey and Toasted Almonds (GF)
 Bircher Muesli
 Homemade Granola

PANCAKES & WAFFLES

35 Different Flavors of Buttermilk Pancakes
 Belgian Waffles with Fresh Berries, Bananas and Maple Syrup

French Toast Banana Foster served with Nutella, Toasted Hazelnuts and Vanilla Crème Fraiche

EGGS & OMELETS

Fried, Scrambled or Poached Eggs (GF)
 Made-to-Order Omelets with Mushrooms, Peppers, Tomatoes, Onions, Nueske Bacon, Black Forest Ham, Spanish Chorizo, Crab Meat, Smoked Salmon, and an Assortment of Cheeses Including Cheddar, Swiss, Boursin, and Pepper Jack (GF)

DELI

The Willard's Famous House-Smoked Salmon with Dill Gravlax, Beet-Cured Salmon Gravlax, Pink Peppercorn Vodka Cured Corvina Blinis and Melba Toast with Horseradish Crème Fraiche (GF)

CHARCUTERIE

Prosciutto di Parma (GF)
 Coppa (GF)
 Soppressata (GF)
 Salame Felino (GF)
 Pâté de Campagne (GF)

Dried Cherry Pâté (GF)
 Vegetable Terrine (GF)
 Homemade Pickled Vegetables (GF)
 Roasted Garlic Gloves (GF)
 Selection of Mustards & Baguette Croutons

CHEESE BOARD

Selection of Cherry Glen Goat Cheeses, Maytag Blue Cheese, Brie, Saga Blue, Smoked Gouda (GF)
 Fontina Fondue Station
 Selection of Crackers, Bread Sticks and Mini Fusette

SEAFOOD STATION

Oysters in a Half Shell, Lobster Tail, Prawns, Crab Claws, Scallop Ceviche, Marinated Mussels Served with Cocktail Sauce, Tartar Sauce, Red Pepper Remoulade, Classic Mignonette, Cognac Mousseline, Lemon Wedges and a Selection of Tabasco Sauces (GF)

WILD GAME MEAT STATION

Pheasant Galantine with Maple Glazed Root Vegetables and Perigold Truffle Demi-Glace (GF)
 Duck Breast A L'Orange with Braised Belgian Endives (GF)
 Wild Boar Stew (GF) with Polenta Cake Citrus Gremolata

SOUPS

Lemongrass Scented Lobster Bisque (GF)
 Potato Vichyssoise Served with Black Truffle Chips (GF)

SALADS

Mesclun Greens with Watermelon Radishes, Cucumber Noodles, and Champagne (GF)
 Baby Spinach with Roasted Butternut Squash, Dried Cranberries, Candied Pecans and Maple Vinaigrette (GF)
 Grilled Red & Green Baby Romaine with Fried Capers, Paresan Tuile, Miniature Croutons and Caesar Dressing
 Roasted Red & Yellow Beets with Gratin Goat Cheese (GF)

**RISOTTO
 STATION**

Arborio Rice in a Parmesan Wheel (GF)
 White & Green Asparagus, Braised Pulled Short Ribs and Seafood Newburg (GF)

**CARVING
 STATION**

Herb-Crusted Rack of Lamb with Mint Jelly and Pinot Noir Demi-Glace (GF), Baked Ham with Grand Marnier
 Apricot, Honey Gloves and Rum Pineapple Glaze (GF), and Slow Roasted Prime Rib with Horseradish Cream
 (GF), served with an Assortment of Silver Dollar Rolls

**MASHED
 POTATO
 MARTINI
 BAR**

Sweet Potato, Yukon Gold and Red Bliss Potatoes served with Your Choice of Toppings Including Mini
 Marshmallows, Pepper-Crusted Bacon Bits, Candied Pecans, Micro Chives, Garlic Flowers and Truffle Oil (GF)

**KIDS'
 TABLE**

Fresh Fruit Platter (GF)	Fried Chicken Fingers with Honey Mustard
Peanut Butter & Jelly Sandwiches	Mini Margarita Pizza
Mac & Cheese	Curly Fries
Mini Cheeseburgers	Celery & Rainbow Carrot Sticks (GF)

DESSERTS

Assorted Chocolate & Fruit Mousse Filled Verrines	Miniature Holiday Cupcakes
Chocolate Peppermint Mousse Cups (GF)	Assorted Cheesecake Bites
Sugar Plum Tarts	French Macarons
Bûche de Noël	Petit Fours
Assorted Holiday & Gingerbread Cookies	Peppermint White Chocolate Bark (GF)
Tahitian Vanilla Bean Crème Brûlée (GF)	Chocolate Dipped Strawberries (GF)
Ginger Orange Spice Tea Cakes	Fresh Fruit Tarts
Dark Chocolate Mousse Cakes	Lemon Meringue Tarts

**DESSERT
 ACTION
 STATION**

Cherries Jubilee Flambe Served with Vanilla Ice Cream (GF)

RESERVATIONS REQUIRED.
 Call (202) 628-9100 or book online at
www.opentable.com/r/holidays-at-the-willard-washington