

# Easter Day Brunch

**Sunday, April 21, 2019**

Seating Times: 11:00 a.m. to 4:00 p.m. | Willard Room & Crystal Ballroom

\$135 per adult | \$55 per child 5-12 years of age\*  
 (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 Preserves, Honey and Marmalade

## 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

Buttermilk Pancakes with 35 different toppings  
 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 (GF), Red Beet-Cured Salmon Gravlax (GF), Pink Peppercorn Vodka Cured Corvina Blinis (GF) and Melba Toast with Horseradish Crème Fraiche (GF)

## CHARCUTERIE

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

Duck and 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 Fontina Fondue Station (GF)  
 selection of Crackers, Bread Sticks and Mini Fusette

## SEAFOOD STATION

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

## FROM THE SEA & MOUNTAINS

Seared Salmon, Roasted Artichoke with Périgord Truffle Demi-Glace  
 Duck Breast A L'Orange with Braised Belgian Endives (GF)  
 Veal Roast with Morel Mushroom Brandy Cream Sauce (GF)



WILLARD  
**INTERCONTINENTAL.**  
 WASHINGTON DC

**SOUPS**

Seafood Chowder (GF)  
 Asparagus Velouté (GF)

**SALADS**

Mesclun Greens with Watermelon Radishes, Cucumber Noodles, and Champagne Vinaigrette (GF)  
 Baby Spinach with Dried Strawberries, Candied Pecans and Balsamic Reduction (GF)  
 Red & Green Baby Romaine with Fried Capers, Parmesan Tuile, Miniature Croutons and Caesar Dressing  
 Fennel and Radicchio Chiffonade, Roasted Bay Scallops and Pink Peppercorn Vinaigrette (GF)

**RISOTTO  
 STATION**

Arborio Rice in a Parmesan Wheel (GF)  
 Roasted Spring Vegetables (GF), Braised Pulled Short Ribs (GF), and Shrimp in Saffron Cream (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, Chives, Caramelized Garlic and Truffle Oil (GF)

**KIDS'  
 TABLE**

Fresh Fruit Platter (GF)  
 Peanut Butter & Jelly Sandwiches  
 Mac & Cheese  
 Mini Cheeseburgers

Fried Chicken Fingers with Honey Mustard  
 Mini Margarita Pizza  
 Curly Fries  
 Cheese, Celery & Rainbow Carrot Sticks (GF)

**DESSERTS**

Assorted Chocolate Pralines  
 Miniature Easter Cupcakes  
 Shredded Coconut Cakes  
 Carrot Cake Morsels  
 Banana Cream Tarts  
 Chocolate Cream Tarts  
 Assorted Easter Themed Cookies  
 Lemon Meringue Tarts  
 Orange-Scented White Chocolate Dipped Strawberries  
 (GF)

Rainbow Cupcakes  
 Petit Four Sec Cookies  
 Mini Pastel Chocolate Tulip Cups Filled with  
 Chocolate Mousse (GF)  
 Miniature Fruit and Chocolate Filled Verrines  
 Vanilla Crème Brûlée (GF)

**DESSERT  
 ACTION  
 STATION**

Whole Oven-Roasted Spiced Pineapple Flambeed with Malibu Rum and  
 Served with Vanilla Ice Cream (GF)

**RESERVATIONS REQUIRED.**  
 Call (202) 628-9100.

**CANCELLATION POLICY**

0-48 hours prior to event: 100% charge per person  
 48-72 hours prior to event: 50% charge per person  
 72 or more hours prior to event: No charge

All prices are subject to a 24% service charge, and applicable taxes. Bottomless Mimosas, Bellinis and Bloody Mary' included in the price for adults.