

IN-ROOM MENU

BREAKFAST — SERVED 7AM UNTIL 11AM

THE WILLARD 29

Two Eggs Any Style, Home Fries, Sliced Fruit & Berries and Assorted Pastries.

Choice of meat: Smoked Bacon, Pork Sausage, Turkey Sausage or Virginia Ham

Choice of beverages: Freshly Brewed Regular or Decaffeinated Lavazza Coffee or Hot Tea

Choice of milk: Skim, 2% Reduced Fat, Whole, Soy or Almond

Choice of juice: Orange, Grapefruit, Cranberry, Tomato, Pineapple, V8

THE CONTINENTAL 22

Three Assorted Freshly Baked Pastries or Breads

Choice of beverages: Freshly Brewed Regular or Decaffeinated Lavazza Coffee or Hot Tea

Choice of milk: Skim, 2% Reduced Fat, Whole, Soy or Almond

Choice of juice: Orange, Grapefruit, Cranberry, Tomato, Pineapple, V8

HOUSE SMOKED SALMON 22

Toasted Plain Bagel with Sliced Cucumber, Tomatoes, Capers, Onions and Choice of Low Fat or Regular Cream Cheese

THREE EGGS OMELET 20 (GLUTEN FREE)

Choose Your Ingredients: Virginia Ham, Bacon, Pork Sausage, Turkey Sausage, Spinach, Tomatoes, Peppers, Mushrooms, Asparagus, Swiss Cheese, Cheddar or American Cheese served with Home Fries, Asparagus and

EGGS BENEDICT 24

Poached Eggs, Choice of Canadian Bacon, Smoked Salmon, Spinach on English Muffin with Hollandaise Sauce

AVOCADO TOAST 22

Toasted Rustic Country Bread, Homemade Guacamole, Two Eggs Any Style, Arugula Tomato Salad

PANCAKES 18

Choice of Blueberry or Traditional Buttermilk Served with Maple Syrup, Berries and Whipped Cream

BELGIUM WAFFLES 18

Served with Maple Syrup, Berries and Whipped Cream

FRENCH TOAST 18

Cinnamon Raisin Brioche Served with Maple Syrup, Berries and Whipped Cream

STEEL CUT OATMEAL 9 (GLUTEN FREE/DAIRY FREE)

Served with Brown Sugar and Raisins

BEVERAGES

	REGULAR	LARGE
Regular or Decaffeinated Coffee	8	15
Tea (Green Black Herbal)	8	15
Espresso	6	
Cappuccino Latte Mocha	7	
Unsweetened Iced Tea	7	17
Hot Chocolate	7	17
Juices	8	22
<i>Orange, Grapefruit, Cranberry, Tomato, Pineapple, V8</i>		
Milk	6	10
<i>Skim, 2% Fat, Whole, Soy, Almond</i>		
Sparkling or Still Water	6	14
<i>Acqua Panna, San Pellegrino, Perrier</i>		
Soft Drinks	6	
<i>Coke, Diet Coke, Sprite, Ginger Ale</i>		

IN-ROOM MENU

ALL DAY DINING — SERVED 11AM UNTIL 10PM

APPETIZERS

GAZPACHO ANDALUZ Soup 12

Cold Tomato Based Soup

ONION SOUP 14

French Style Onion Soup, Gruyère Cheese Baguette Crouton

MARYLAND CRAB CAKE 19

Seared, Louis Sauce

ESCARGOT BOURGOGNE 18

Burgundy Snails, Garlic Butter, Pain de Campagne

YELLOWFIN TUNA 20

Sesame Crusted Yellowfin Tuna, Arugula, Fennel, Black Olive Condiment, Pesto, Soy Mustard Vinaigrette

ARTISANAL CHEESE PLATTER 20

Fig Preserve, Honeycomb, Dried Fruit Raisin Walnut Bread

MEDITERRANEAN PLATTER 16

Hummus, Baba Ghanoush, Marinated Artichokes, Grilled Pita

CHARCUTERIE PLATE 18

Selection of Cold Cuts, Grain Mustard, Cornichons, Raisin Walnut Bread

SALADS AND SANDWICHES

COBB SALAD 22

Romaine Lettuce, Roasted Chicken, Lardons, Hard-Boiled Egg, Cherry Tomato, Avocado, Blue Cheese, Balsamic Vinaigrette

SHRIMP SALAD 22

Baby Spinach, Poached Shrimp, Pickled Red Onions, Shaved Parmesan, Creamy Lemon-Pepper Vinaigrette

SMOKED SALMON SALAD 22

Homemade Smoked Salmon, Mixed Greens, Bulgur Wheat, Roasted Cauliflower Florets, Watermelon Radishes, Citrus Vinaigrette

NIÇOISE SALAD 22

Seared Peppered Tuna, Boiled Potatoes, Haricot Vert, Hard-Boiled Egg, Niçoise Olives, Anchovies, Dijon Mustard Vinaigrette

CAFÉ DU PARC SALAD 21

Organic Greens, Tomme De Savoie Cheese, Hard-Boiled Egg, Avocado, Tomatoes, Red Onions, Bacon, Croutons, Lemon Vinaigrette

CAESAR SALAD 15

Romaine Lettuce, Shaved Parmesan, Croutons, Marinated Anchovies, Classic Caesar Dressing

TURKEY CLUB 18

Smoked Turkey Breast, Pepper Crusted Bacon, Lettuce, Tomato Marmalade, Herb Aioli, Pain De Campagne

LOBSTER ROLL 26

Maine Lobster Salad, Brioche Roll, Avocado

CROQUE MONSIEUR 18

French Ham, Gruyère Cheese, Sauce Béchamel

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ALL DAY DINING — SERVED 11AM UNTIL 10PM

SALADS AND SANDWICHES (CONTINUED)

WILLARD BURGER 22

Black Angus, Fried Onions, Tomatoes, Pickles, Raclette Cheese and Truffle Aioli

BRAISED SHORT RIB SANDWICH 22

Caramelized Onions, Swiss Cheese, Grain Mustard, Country Bread

MAIN COURSES

PEI MUSSELS 22

White Wine, Fresh Herbs, Grilled Country Bread, French Fries

MUSTARD-HERB MARINATED CHICKEN BREAST 28

Roasted Fingerling Potatoes, Baby Zucchini, Tarragon Chicken Au Jus

BOUILLABAISSE 34

Daily Selection Fish, Mussels, Calamari, Shrimp, Fennel, Zucchini, Potato, Tomato Fish Broth

GRILLED SKIN ON SALMON FILET 28

Boiled Potato Timbale, Marinated Seasonal Vegetables, Broken Balsamic Vinaigrette

ROASTED FILET MIGNON 42

Potato Gratin, Honey Glazed Baby Rainbow Carrots, Béarnaise Sauce

STEAK FRITES 32

Flap Sirloin Steak, French Fries, Green Peppercorn

SIDE DISHES 9

TRUFFLE MASHED POTATOES

HARICOT VERT | French Green Beans, Herb Butter

BABY CARROTS | Heirloom Carrots, Honey Glazed

SEASONAL VEGETABLES | Roasted Garlic, Fresh Herbs

POMMES FRITES | French Fries, Herb Aioli

DESSERTS 12

PARIS BREST | Praline Mousseline Crème

CHERRY CLAFOUTIS | Heering Cherry Anglaise

NAPOLEON | White Chocolate Whipped Ganache

CHOCOLATE POT DE CRÈME | Chocolate Custard

VANILLA CRÈME BRÛLÉE | Fresh Berries

ICE CRÈME & SORBET | Daily Selection

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All food & beverage is subject to an 18% service charge, applicable DC sales tax and a \$6.⁰⁰ delivery charge per order.

ALCOHOLIC BEVERAGES

BEERS

Imported | Heineken | Stella Artois | Kaliber NA 8

Domestic | Miller Light 7

Craft | DC Brau Pale Ale | Flying Dog IPA 9

IN-ROOM MENU

ALCOHOLIC BEVERAGES

SPARKLING AND CHAMPAGNE

Valdo Prosecco 12 60
Treviso | Italy

Côté Mas Rosé Cremant de Limoux 15 75
Limoux | France

Nicolas Feuillatte Brut Reserve 375ml 25 65
Epernay | Champagne | France

Boizel Brut Reserve 110
Epernay | Champagne | France

Veuve Clicquot "La Grande Dame" 450
Epernay | Champagne | France

Möet & Chandon Dom Pérignon 550
Epernay | Champagne | France

Krug Reserve Brut 695
Reims | Champagne | France

Louis Roederer Cristal Brut 795
Reims | Champagne | France

ROSÉ WINES

Jean Luc Colombo Cape Bleue 14 70
Méditerranée | France

Château D'Esclans Whispering Angel 15 75

WHITE WINES

Grüner Veltliner Pfaffl 15 75
Weinviertel | Austria

Rhone Blend Atrea The Choir 14 70
Mendocino | California | USA

Riesling Trimbach 16 80
Alsace | France

Chardonnay Res. Rochers Mâcon-Chaintré 17 85
Burgundy | France

Chardonnay Mon Frère 16 80
Mendocino | California | USA

Sauvignon Blanc Peter Yealands 17 85
Marlborough | New Zealand

Sauvignon Blanc La Perrière Sancerre 18 90
Loire Valley | France

Pinot Grigio Bertani Velante 14 70
Veneto | Italy

RED WINES

Pinot Noir Dom. Bertagna Côtes de Nuits 20 90
Burgundy | France

Pinot Noir Au Contraire 17 85
Sonoma Coast | California | USA

Merlot Decoy by Duckhorn 16 80
Sonoma County | California | USA

Cabernet Sauvignon Heritage 19 95
Napa Valley | California | USA

Cabernet Blend Château Greysac 17 85
Bordeaux | France

Syrah Jean Luc Colombo 15 75
Méditerranée | France

Malbec Bodegas Caro Aruma 14 70
Mendoza | Argentina