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, Tukey 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

<table>
<thead>
<tr>
<th>Regular</th>
<th>Large</th>
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<tbody>
<tr>
<td>Regular or Decaffeinated Coffee</td>
<td>8</td>
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<tr>
<td>Tea (Green</td>
<td>Black</td>
</tr>
<tr>
<td>Espresso</td>
<td>6</td>
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<tr>
<td>Cappuccino</td>
<td>Latte</td>
</tr>
<tr>
<td>Unsweetened Iced Tea</td>
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</tr>
<tr>
<td>Hot Chocolate</td>
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</tr>
<tr>
<td>Juices</td>
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<tr>
<td>Orange, Grapefruit, Cranberry, Tomato, Pineapple, V8</td>
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<tr>
<td>Milk</td>
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<tr>
<td>Skim, 2% Fat, Whole, Soy, Almond</td>
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<tr>
<td>Sparkling or Still Water</td>
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<tr>
<td>Acqua Panna, San Pellegrino, Perrier</td>
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<tr>
<td>Soft Drinks</td>
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<tr>
<td>Coke, Diet Coke, Sprite, Ginger Ale</td>
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</table>
## IN-ROOM MENU

### DINNER — SERVED 6PM 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

**Ruffe Mashed Potatoes**
French Green Beans, Herb Butter

**Fricot Vert**
French Green Beans, Herb Butter

**Baby Carrots**
Heirloom Carrots, Honey Glazed

**Eseasonal Vegetables**
Roasted Garlic, Fresh Herbs

**Tomme Frites**
French Fries, Herb Aioli

### DESSERTS 12

**Aris Brest**
Praline Mousseline Crème

**Cheery Clafoutis**
Heering Cherry Anglaise

**Japolon**
White Chocolate Whipped Ganache

**Chocolate Pot de Crème**
Chocolate Custard

**Vanilla Crème Brûlée**
Fresh Berries

### CE 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

#### SPARKLING BEVERAGES

**Valdo Prosecco**
Treviso | Italy

**Côté Mas Rosé Cremant de Limoux**
Limoux | France

**Nicolas Feuillatte Brut Reserve 375ml**
Epernay | Champagne | France

**Boizel Brut Reserve**
Epernay | Champagne | France

**Veuve Clicquot “La Grande Dame”**
Epernay | Champagne | France

**Môet & Chandon Dom Pérignon**
Epernay | Champagne | France

**Krug Reserve Brut**
Reims | Champagne | France

**Louis Roederer Cristal Brut**
Reims | Champagne | France

#### ROSE WINES

**Jean Luc Colombo Cape Bleue**
Mediterranée | France

**Château D’Esclans Whispering Angel**
15 | 75

#### WHITE WINES

**Grüner Veltliner Pfaffl**
Weinviertel | Austria

**Rhone Blend Atrea The Choir**
Mendocino | California | USA

**Riesling Trimbach**
Alsace | France

**Chardonnay Res. Rochers Mâcon-Chaintré**
Burgundy | France

**Chardonnay Mon Frère**
Mendocino | California | USA

**Sauvignon Blanc Peter Yealands**
Marlborough | New Zealand

**Sauvignon Blanc La Perrière Sancerre**
Loire Valley | France

**Pinot Grigio Bertani Velante**
Veneto | Italy

#### RED WINES

**Pinot Noir Dom. Bertagna Côtes de Nuits**
Burgundy | France

**Pinot Noir Au Contraire**
Sonoma Coast | California | USA

**Merlot Decoy by Duckhorn**
Sonoma County | California | USA

**Cabernet Sauvignon Heritance**
Napa Valley | California | USA

**Cabernet Blend Château Greysac**
Bordeaux | France

**Syrah Jean Luc Colombo**
Mediterranée | France

**Malbec Bodegas Caro Aruma**
Mendoza | Argentina

### BEERS

**Imported**
Heineken | Stella Artois | Kaliber NA

**Domestic**
Miller Light

**Craft**
DC Brau Pale Ale | Flying Dog IPA

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<td>Côté Mas Rosé Cremant de Limoux</td>
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<td>Nicolas Feuillatte Brut Reserve 375ml</td>
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