

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 (1) 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 and Bread

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 EGG OMELET 20 (GLUTEN FREE)

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

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>		

DINNER — SERVED 6PM UNTIL 10PM

APPETIZERS

LOBSTER BISQUE Soup 14

Brioche Croutons, Chive

ONION SOUP 14

French Style Onion Soup, Gruyère Cheese Baguette Crouton

MARYLAND CRAB CAKE 19

Seared Homemade Crab Cake, 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, Bacon, Hard-Boiled Egg, Cherry Tomato, Avocado, Blue Cheese, Balsamic 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 Verts, 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 MELT 26

Maine Lobster Salad, Béchamel, Arugula, Tomato, Swiss Cheese, Brioche Toast

CROQUE MONSIEUR 18

French Ham, Gruyère Cheese, Béchamel

WILLARD BURGER 22

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

MAIN COURSES

PEI MUSSELS 22

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

MUSTARD-HERB MARINATED CHICKEN BREAST 28

Mashed Potato, Buttered Green Beans, Demi Glaze

PAN SEARED ATLANTIC HALIBUT 34

Potato Gnocchi, Wild Mushrooms, Chorizo Cream Sauce

ROASTED DUCK BREAST 38

Savoy Cabbage, Poached Figs, Duck Fat Confit Potatoes, Spiced Port Wine Sauce

BEEF BOURGUIGNON 34

Red wine Braised Angus Short Rib, Pearl Onions, Mushrooms, Lardon, Fingerling Potatoes

GRILLED SKIN ON SALMON FILET 28

Marinated Seasonal Vegetables, Aged Balsamic Glaze

ROASTED FILET MIGNON 42

Potato Gratin, Honey Glazed Baby Rainbow Carrots, Béarnaise Sauce

STEAK FRITES 34

NY Strip Steak, French Fries, Green Peppercorn Sauce

SIDE DISHES 9

TRUFFLE MASHED POTATOES

HARICOT VERTS | French Green Beans, Herb Butter

WILD MUSHROOMS | Sautéed Mushrooms, Herbs

SEASONAL VEGETABLES | Roasted Garlic, Fresh Herbs

POMMES FRITES | French Fries, Herb Aioli

DESSERTS 12

APPLE ALMOND CAKE | Almond Brittle, Homemade Vanilla Ice Cream, Auglaize Sauce

HAZELNUT CHOCOLATE PEAR TART | Gastrique Poached Pear, Milk Chocolate Mousse, Pear Ice Cream

NAPOLEON | White Chocolate Whipped Ganache

PASSION FRUIT PANNA COTTA | Exotic Gelée, Green Tea Black Sesame Tuile

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

	BTL
Imported Heineken Stella Artois Kaliber NA	8
Domestic Miller Light	7
Craft DC Brau Pale Ale Flying Dog IPA	9

ALCOHOLIC BEVERAGES

SPARKLING AND CHAMPAGNE

	GL	BTL
Valdo Prosecco Treviso Italy	12	60
Côté Mas Rosé Cremant de Limoux Limoux France	15	75
Nicolas Feuillatte Brut Reserve 375ml Epernay Champagne France	25	65
Boizel Brut Reserve Epernay Champagne France		110
Veuve Clicquot “La Grande Dame” Epernay Champagne France		450
Möet & Chandon Dom Pérignon Epernay Champagne France		550
Krug Reserve Brut Reims Champagne France		695
Louis Roederer Cristal Brut Reims Champagne France		795

ROSÉ WINES

	GL	BTL
Jean Luc Colombo Cape Bleue Méditerranée France	14	70
Château D’Esclans Whispering Angel	15	75

WHITE WINES

	GL	BTL
Grüner Veltliner Pfaffl Weinviertel Austria	15	75
Rhone Blend Atrea The Choir Mendocino California USA	14	70
Riesling Trimbach Alsace France	16	80
Chardonnay Res. Rochers Mâcon-Chaintré Burgundy France	17	85
Chardonnay Mon Frère Mendocino California USA	16	80
Sauvignon Blanc Peter Yealands Marlborough New Zealand	17	85
Sauvignon Blanc La Perrière Sancerre Loire Valley France	18	90
Pinot Grigio Bertani Velante Veneto Italy	14	70

RED WINES

	GL	BTL
Pinot Noir Dom. Bertagna Côtes de Nuits Burgundy France	20	90
Pinot Noir Au Contraire Sonoma Coast California USA	17	85
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