

IN-ROOM MENU

BREAKFAST — SERVED 7AM UNTIL 11AM

THE WILLARD 32

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 26

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 21 (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 22

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

AVOCADO TOAST 21

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 12 (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

GAZPACHO SOUP 14

Chilled Tomato Soup, Extra Virgin Olive Oil, Balsamic Vinegar

ONION SOUP 15

French Style Onion Soup, Gruyère Cheese Baguette Crouton

MARYLAND CRAB CAKE 20

Seared Homemade Crab Cake, Louis Sauce

ESCARGOT BOURGOGNE 18

Burgundy Snails, Garlic Butter, Pain de Campagne

YELLOWFIN TUNA 20

Parsnip Puree, Pickled Vegetables, Toasted Pine Nuts, Almond Oil, Pesto

ORZO PASTA SALAD 20

Sautéed Shrimp, Chorizo Sausage, Romesco Sauce

MEDITERRANEAN PLATTER 18

Hummus, Assorted Olives, Marinated Artichokes, Grilled Pita

CHARCUTERIE & CHEESE PLATE 24

Selection of French Style Meats and Cheeses with Walnut Raisin Bread

SALADS AND SANDWICHES

COBB SALAD 24

Romaine Lettuce, Roasted Chicken, Bacon, Hard-Boiled Eggs, Cherry Tomatoes, Avocado, Blue Cheese, Balsamic Vinaigrette

SMOKED SALMON SALAD 22

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

NIÇOISE SALAD 24

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

CAFÉ DU PARC SALAD 19

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

CAESAR SALAD 14

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

TURKEY CLUB 20

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

LOBSTER SANDWICH 30

Maine Lobster Salad, Aurora Sauce, Avocado, Tomato, Brioche Roll

CROQUE MONSIEUR 20

French Ham, Gruyère Cheese, Béchamel

PORK BELLY FLATBREAD 22

Hummus, Broccolini, Cheddar Cheese, Soy Honey Glaze

WILLARD BURGER 24

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

DINNER — SERVED 6PM UNTIL 10PM

MAIN COURSES

PEI MUSSELS 26

Marnier or Coconut Curry, Grilled Country Bread, French Fries

FARM RAISED CHICKEN BREAST 28

French Style Mashed Potatoes, Buttered French Beans, Chicken Jus

PAN SEARED CHESAPEAKE ROCKFISH 34

Broccolini, Baby Carrots, Parisian Potatoes, Sauce Vierge

ROASTED LAMB LOIN 38

Couscous, Grilled Vegetables, Moroccan Spiced Lamb Ragu Sauce

BEEF BOURGUIGNON 36

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

GRILLED SKIN ON SALMON FILET 28

Seasonal Vegetable Melange, Aged Balsamic Glaze

ROASTED FILET MIGNON 40

Potato Gratin, Sautéed Exotic Mushrooms, Bearnaise Sauce

STEAK FRITES 36

NY Strip Steak, French Fries, Green Peppercorn Sauce

SAUTÉED ORGANIC TOFU 26

Hummus, Roasted Vegetable Melange, Soy Garlic Glaze

SIDE DISHES 10

TRUFFLE MASHED POTATOES

BROCCOLINI | Garlic sautéed

WILD MUSHROOMS | Sautéed Mushrooms, Herbs

SEASONAL MIXED VEGETABLES | Herbs de Provence

POMMES FRITES | French Fries, Herb Aioli

DESSERTS 12

APRICOT ALMOND TART | Crisp honey, homemade pistachio ice cream, crème anglaise

BANANA CARAMEL PARFAIT | Caramel and banana mousse, flourless white chocolate cake

NAPOLEON | White Chocolate Whipped Ganache

VALRHONA CHOCOLATE MOUSSE | Griotte cherries, Sacher biscuit, cherry anglaise, caramelized pecans

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 9

Domestic | Miller Light 8

Craft | DC Brau Pale Ale | Flying Dog IPA 10

ALCOHOLIC BEVERAGES

SPARKLING AND CHAMPAGNE

Valdo Prosecco 14 70

Treviso | Italy

Côte 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

Mediterranée | France

Château D’Esclans Whispering Angel 16 80

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 17 85

Mendocino | California | USA

Sauvignon Blanc Peter Yealands 18 90

Marlborough | New Zealand

Sauvignon Blanc La Perrière Sancerre 20 100

Loire Valley | France

Pinot Grigio Bertani Velante 15 75

Veneto | Italy

RED WINES

	GL	BTL
Pinot Noir Dom. Bertagna Côtes de Nuits	22	110
<i>Burgundy France</i>		
Pinot Noir Au Contraire	18	90
<i>Sonoma Coast California USA</i>		
Merlot Decoy by Duckhorn	17	85
<i>Sonoma County California USA</i>		
Cabernet Sauvignon Heritage	22	110
<i>Napa Valley California USA</i>		
Cabernet Blend Château Greysac	18	90
<i>Bordeaux France</i>		
Syrah Jean Luc Colombo	16	80
<i>Méditerranée France</i>		
Malbec Bodegas Caro Aruma	16	80
<i>Mendoza Argentina</i>		