

# IN-ROOM MENU

## BREAKFAST

6.30AM TO 10:30AM ON WEEKDAYS

6.30AM TO 11:00AM ON WEEKENDS AND HOLIDAYS

### THE AMERICAN 41

Two Eggs Any Style, Home Fries and Assorted Pastries

*Choice of (1) meat:* Smoked Bacon, Pork Sausage, Turkey Sausage or Virginia Ham

*Choice of (1) beverage:* Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, or Milk (Whole, 2% Reduced Fat, Skim, Soy or Almond)

*Choice of (1) juice:* Orange, Grapefruit, Cranberry, Tomato, Pineapple, or V8

### THE CONTINENTAL 26

Three Assorted Freshly Baked Pastries and Breads

*Choice of (1) beverage:* Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, or Milk (Whole, 2% Reduced Fat, Skim, Soy or Almond)

*Choice of (1) juice:* Orange, Grapefruit, Cranberry, Tomato, Pineapple, or V8

### HOUSE SMOKED SALMON 23

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

### THREE EGG OMELET 23 (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 14 (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
Soft Drinks	6	

*Coke, Diet Coke, Sprite, Ginger Ale*

## LUNCH AND DINNER

11:30AM TO 10:00 PM ON WEEKDAYS

12:00PM TO 10:00PM ON WEEKENDS AND HOLIDAYS

## APPETIZERS

### GAZPACHO SOUP 15

Cold Fresh Tomato Soup, Extra Virgin Olive Oil, Balsamic Vinegar

### ONION SOUP 15

French Style Onion Soup, Gruyère Cheese Baguette Crouton

### MARYLAND CRAB CAKE 25

Seared Homemade Crab Cake, Louis Sauce

### SESAME CRUSTED YELLOWFIN TUNA CRUDO 24

Shaved Fennel, Black Olive Condiments, Ponzu Dressing

### MEDITERRANEAN PLATTER 20

Hummus, Assorted Olives, Marinated Artichokes, Grilled Pita

### CHARCUTERIE & CHEESE PLATE 27

Selection of French Style Meats and Cheeses with Walnut Raisin Bread

## SALADS AND SANDWICHES

### COBB SALAD 26

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

### NIÇOISE SALAD 25

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

### CAFÉ DU PARC SALAD 20

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

### CROQUE MONSIEUR 20

French Ham, Gruyère Cheese, Béchamel

### WILLARD BURGER 25

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

### LOBSTER BRIOCHE ROLL MP

Maine Lobster, Avocado, Tomatoes, Aurora Sauce

## MAIN COURSES

### PEI MUSSELS 26

Marnier or Coconut Curry, Grilled Country Bread, French Fries

### FARM RAISED CHICKEN BREAST 29

French Style Mashed Potatoes, Buttered French Beans, Chicken Jus

### GRILLED SKIN ON SALMON FILET 30

Seasonal Vegetable Melange, Aged Balsamic Glaze

### ROASTED CAULIFLOWER STEAK 26

Wild Rice, Mix vegetables, Coconut Curry Sauce

## ADDITIONAL ITEMS AVAILABLE

FROM 4:30 PM UNTIL 10:00 PM

### BURRATA SALAD 18

Fresh Strawberries, Marcona Almond, Strawberry Vinaigrette, Walnut Raisin Bread

### ESCARGOT BOURGOGNE 18

Burgundy Snails, Garlic Butter, Pain de Campagne

### ROASTED TOMATO RISOTTO SMALL 21/LARGE 29

Garlic Sautéed Shrimp, Chorizo, Black Olive

### BEEF BOURGUIGNON 38

Red Wine Braised Short Rib, Pearl Onion, Mushroom, Lardon, Fingerling Potato

### BOUILLABaisse STEW 39

Mussel, Shrimp, Calamari, Fish of the Day, Fennel, Yukon Potato, Country Bread

### BRAISED LAMB SHANK 38

Couscous, Ratatouille, Sauce Navarin

### STEAK FRITES 40

New York Strip, French Fries, Green Peppercorn Sauce

### FILET MIGNON 46

Potato Gratin, Sautéed Exotic Mushrooms, Bearnaise Sauce

## SIDE DISHES | 10

### TRUFFLE MASHED POTATOES

French Style Mashed Potatoes, Truffle Oil

### WILD RICE | Pilaf Style

RATATOUILLE | Stewed Niçoise Vegetables

WILD MUSHROOMS | Sautéed Exotic Mushrooms, Fresh Herbs

SEASONAL MIXED VEGETABLES | Herbs de Provence

POMMES FRITES | French Fries, Herb Aioli

## DESSERTS 14

### STRAWBERRY WHITE CHOCOLATE TART

Basil Strawberry Gelee, White Chocolate Mousse and Guava Sorbet

RASPBERRY DULCEY BAR | Raspberry Dulcey de Leche Mousse, Hazelnut Daquoise, Peanut Ice Cream and Peanut Brittle

VANILLA NAPOLEON | Caramelized Puff Pastry, White Chocolate Whipped Vanilla Ganache

APRICOT AMARETTO VERRINE | Poached Apricot, Nutmeg Crumble, Amaretto Mousse and Cinnamon 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

IMPORTED | Heineken | Stella Artois 8/9

DOMESTIC | Miller Light 8

CRAFT | DC Brau Pale Ale | Flying Dog IPA 10

### SPARKLING AND CHAMPAGNE GL BTL

VILLA MARCELLO PROSECCO 15 70

Treviso | Italy

CÔTÉ MAS ROSÉ CREMANT DE LIMOUX 15 70

Limoux | France

NICOLAS FEUILLATTE ROSE 28 140

Epernay | Champagne | France

BOIZEL BRUT RESERVE 135

Epernay | Champagne | France

VEUVE CLICQUOT "LA GRANDE DAME" 485

Epernay | Champagne | France

KRUG RESERVE BRUT 665

Reims | Champagne | France

LOUIS ROEDERER CRISTAL BRUT 900

Reims | Champagne | France

### ROSÉ WINES GL BTL

JEAN LUC COLOMBO CAPE BLEUE 15 65

Mediterranée | France

CHÂTEAU D'ESCLANS WHISPERING ANGEL 16 70

Provence | France

### WHITE WINES GL BTL

TRIMBACH | RIESLING 17 70

Alsace | France

BOUCHARD PERE & FILS | CHARDONNAY 17 75

Burgundy | France

MON FRÈRE | CHARDONNAY 17 70

Mendocino | California | USA

BRANCOTT | SAUVIGNON BLANC 16 70

Marlborough | New Zealand

CONUNDRUM | SAUVIGNON BLANC 18 80

Napa Valley | USA

SANTA MARGHERITA | PINOT GRIGIO 17 70

Alto-Adige | Italy

### RED WINES GL BTL

PINOT NOIR DOM. BERTAGNA CÔTES DE NUITS 22 100

Burgundy | France

PINOT NOIR AU CONTRAIRE 17 75

Sonoma Coast | California | USA

MERLOT DECOY BY DUCKHORN 17 75

Sonoma County | California | USA

CABERNET SAUVIGNON CLOS DU VAL 18 80

Napa Valley | California | USA

CABERNET BLEND CHÂTEAU GREYSAC 18 80

Bordeaux | France

MALBEC BODEGAS CARO ARUMA 17 75

Mendoza | Argentina