



Hors D'oeuvres

Maryland Crab Cake | 25

Seared Maryland Style Crab Cake, Louis Sauce

Escargot de Bourgogne | 17

Burgundy Snail, Garlic Butter, Pain de Campagne

Sesame Tuna Crudo | 21

Shaved Fennel, Baby Arugula, Black Olive Condiment, Pesto, Soy Mustard Dressing

Burrata Cheese | 18

Strawberry, Frisée, Marcona Almond, Strawberry Vinaigrette, Walnut Raisin Bread

Cheese Plate | 28

Brie, Fourme d'Ambert Blue, Bucheron Goat, Gruyère, Demi Baguette

Foie Gras Torchon | 28

Cherry Compote, Port Reduction, Toasted Brioche

Charcuterie Plate | 24

Garlic Sausage, Prosciutto, Dry Chorizo, Duck Prosciutto, Demi Baguette

Assorted Artisanal Bread | 6

Selection of Fresh Baked Bread

Soupes et Salades

Chilled Sweet Corn Velouté | 14

Charred Corn, House Crouton

Onion Soup | 15

French Style Onion Soup, Gruyère Cheese, Baguette Crouton

Café du Parc Salad | 19

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

Les Garnitures | 10

Truffle Mashed Potatoes

French Style Mashed Potato, Truffle Oil

Sautéed Mushroom

Shiitake, Button Mushroom, Oyster Mushroom

Broccolini

Sautéed Garlic

Seasonal Mixed Vegetables

Herbs de Provence

Pommes Frites

French Fries, Herb Aioli

Dinner

Les Viandes

Steak Frites | 43

New York Strip Steak, French Fries, Red Wine Sauce

Beef Bourguignon | 42

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

Filet au Poivre | 52

Black Angus Filet Mignon, Potato Gratin, Hen of the Woods Mushrooms, Heirloom Carrot, Peppercorn Sauce

Bone-in Rib Eye for Two | 150

Served with your choice of:

2-Soup

2-Mixed Salad

2-Garnitures

2-Sauces

(Red Wine, Bearnaise, Peppercorn, Maître d'Hôtel Butter)

Plats Principaux

Mussels | 26

Butter Garlic or Coconut Curry, Grilled Country Bread, French Fries | 26

Chesapeake Rockfish | 36

English Pea Purée, Asparagus, Baby Carrot, Sauce Soubise

Farm Raised Chicken Breast | 28

French Style Mashed Potato, Buttered French Beans, Chicken Jus

Berkshire Pork | 36

Braised Savoy Cabbage, King Oyster Mushroom, Charcutiere Sauce

New Bedford Scallops | 38

Potato Gnocchi, English Pea, Spanish Chorizo, Piquillo Pepper, Romesco Sauce

Willard Burger | 24

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

Seared Organic Tofu | 27

Hummus, Sautéed Broccolini, Heirloom Carrot, Soy Honey Glaze

Plat du Jour | 36

Special of the day

Desserts | 12

Pineapple Matcha Tart

Poached Pineapple, Matcha Ganache, Caramel Sauce, Banana Tuille

Mango Mousse

Mango Mousse, Raspberry Gelee, Pistachio Joconde, Ginger Meringue, Coconut Sorbet

Vanilla Napoleon

Anglaise Sauce

Ice Cream & Sorbet

Weekly Selection of Flavors

Chocolate Cherry Macaron

Chocolate Cream, Cherry Filling, Amaretto Ice Cream

Crème Brûlée

Tahitian Vanilla



Suitable for Vegetarians



Contains Gluten



Contains Nuts



Contains Dairy



Sparkling & Champagne		GL	BTL
Lunetta Prosecco Veneto Italy		17	75
Côte Mas Rosé Cremant de Limoux Limoux France		15	70
Etoile Rosé Brut Champagne France		18	85
Schramsberg, Brut Rosé California USA		24	120
Moët & Chandon Imperial Brut Champagne France		25	125

White Wines			
Albert Bichot, Chardonnay Burgundy France		18	90
Santa Margherita, Pinot Grigio Valdadige Italy		17	75
Cloudy Bay, Sauvignon Blanc Marlborough NZ		17	75
Langlois, Sauvignon Blanc Sancerre France		17	80
Heinz Eifel, Riesling Mosel Germany		16	70
Hartford Court Chardonnay California USA		17	75
Pazo das Bruxas, Albariño Rias Baixas Spain		16	70

Rosé Wines			
Château Soucherie Loire Valley France		17	75
Château D'Esclans Whispering Angel Provence France		16	70
Red Wines			
Bodegas Caro Aruma Malbec Mendoza Argentina		15	70
Decoy, Merlot California USA		17	80
Willakenzie Pinot Noir Oregon USA		18	90
Tornatore, Etna Rosso Sicily Italy		18	90
Laviathan, Cabernet Sauvignon California USA		19	95

Beers		BTL
Flying Dog IPA 7.1% Maryland		9.00
DC Brau Pale Ale 6.0% Washington, D.C		8.00
Heineken Lager 5.0% Netherlands		8.00
Miller Lite Pale Lager 4.2% Wisconsin		8.00
Stella Artois Lager 5.2% Belgium		9.00
Guinness Draught Stout 4.2% Ireland		9.00
Lagunitas IPA 6.2% California		10.00
Angrü Orchard Hard Cider 5.0% New York		8.00
Athletic Brewing Co. "Run Wild" IPA 0.5% Connecticut		9.00

Seasonal Cocktail	
Spring has Sprung! Woodinville "Willard InterContinental" Private Label Bourbon, Lemon, Cherry Blossom-infused Simple Syrup, Soda Water	26

Cocktails	
1401 Manhattan Mitcher's Rye, Corpano Antica Formula, Peychaud Bitters, Bourbon Cherries	29
Willard Margarita Patron Tequila, Cointreau, Lime Juice	17
Mint Julep Maker's Mark Bourbon, Mint, Sugar	17
Bee's Knees Barr Hill Gin, Simple Syrup, Lemon Juice	22
Moscow Mule Tito's Vodka, Lime, Q-Ginger Beer	16
Aviation Tanqueray Gin, Crème de Violette, Luxardo Maraschino, Lime	16
Tem's Barrel Old Fashioned Old Overhold Rye, Woodinville, Knob Creek Single Barrel, Carpano Antica, Housemade Orange Bitters	32

After Dinner	
Taylor Fladgate 10-year Port	18
Taylor Fladgate 20-year Port	24
Hennessey VSOP	24
Remy VSOP	25
Remy XO	50
Drambuie	13
Vecchio Amaro del Capo	13
Amaro Nonino	16
Amaro Montenegro	13
Romana Sambuca	10
Romana Black	12

Zero Proofs	
Raspberry Ginger Fizz	10
Raspberry, Ginger, Mint, Lemon	
Blood Orange	10
Hibiscus Tea, Lime, Cinnamon, Sage	
Mandarin	10
Mandarin, Ginger, Lemon, Rosemary	
Sailboat Spritz	12
Cucumber, Lime, Mint, Soda, Tonic, Simple Syrup	

Bottled Water		SM	LG
Still		5.00	10.00
Sparkling		5.00	10.00

Sodas	
Coke, Diet Coke, Sprite, Ginger Ale	5.00
No Refill	