

# 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

### PINEAPPLE GAZPACHO 17

Yellow Tomato, Aged Balsamic Vinegar  
*Trimbach Riesling*

### ONION SOUP 17

French Style Onion Soup, Gruyère Cheese Baguette Crouton  
*Domaine Chanson, Chardonnay*

### MARYLAND CRAB CAKE 27

Seared Homemade Crab Cake, Louis Sauce  
*Brancott, Sauvignon Blanc*

### SALMON TARTARE 21

Capers, Shallots, Orange Scented Oil, Trout Roe  
*Brewer-Clifton, Chardonnay*

### ASSIETTE DE FROMAGE 30

Brie, Fourme D'Ambert Blue, Bucheron Goat, Aged Comte Demi Baguette  
*Domaine Chanson, Chardonnay*

### ASSIETTE DE CHARCUTERIE 30

Garlic Sausage, Prosciutto, Dry Chorizo, Duck Prosciutto, Demi Baguette  
*Willakenzie Estate, Pinot Noir*

## SALADS AND SANDWICHES

### LYONNAISE SALAD 25

Pork Lardons, Crouton, Haricot Vert, Mushroom Confit, Slow Poached Egg, Dijon Vinaigrette, Frisée  
*Cote Mas, Sparkling Rosé/Whispering Angel Rosé*

### NIÇOISE SALAD 27

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

### CAFÉ DU PARC SALAD 21

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

### CAESAR SALAD 18

Romaine Lettuce, Shaved Parmesan, Croutons, Marinated Anchovies, Classic Caesar Dressing  
*Santa Margherita, Pinot Grigio*

### CROQUE MONSIEUR 20

French Ham, Gruyère Cheese, Béchamel  
*Marcel Lapierre, Gamay*

### WILLARD BURGER 26

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

### JUMBO LUMP CRAB ROLL 29

Maryland Crab Meat, Avocado, Tomatoes, Aurora Sauce  
*Brancott, Sauvignon Blanc*

## MAIN COURSES

### PEI MUSSELS 28

Mariniere or Coconut Curry, Grilled Country Bread, French Fries

*Domaine Chanson, Chardonnay*

### FARM RAISED CHICKEN BREAST 29

French Style Mashed Potatoes, Buttered French Beans, Chicken Jus

*Brewer-Clifton, Chardonnay / Marcel Lapierre, Gamay*

### GRILLED WHOLE BRANZINO 40

Ratatouille, Lemon Piquillo Pepper, Sauce Vierge

*Brewer-Clifton, Chardonnay*

### ROASTED CAULIFLOWER STEAK 28

Wild Rice, Mix vegetables, Coconut Curry Sauce

*Brancott, Sauvignon Blanc*

## ADDITIONAL ITEMS AVAILABLE

FROM 5:00 PM UNTIL 10:00 PM

### FOIE GRAS TORCHON 29

Cherry Compote, Sicilian Pistachio, Brandy Cherry Coulis, Brioche

*Aruma, Malbec*

### ESCARGOT DE BOURGOGNE 19

Burgundy Snails, Garlic Butter, Pain de Campagne

*Nicolas Feuillatte Rosé / Marcel Lapierre, Gamay*

### BEEF BOURGUIGNON 41

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

*Markham, Merlot*

### PACCHERI PASTA 30

Spiced Lamb Ragu, Parmesan Cheese, English Peas

*Leviathan, Cabernet Sauvignon, CA, USA*

### VEAL STRIP LOIN 39

House Made Potato Gnocchi, Sautéed Spinach, Morel Mushroom Sauce

*Willakenzie Estate, Pinot Noir*

### STEAK FRITES 40

New York Strip, French Fries, Green Peppercorn Sauce

*Leviathan, Cabernet Sauvignon, CA, USA*

### FILET AU POIVRE 54

Potato Gratin, Hen of the Woods Mushrooms, Heirloom Carrot, Peppercorn Sauce

*Leviathan, Cabernet Sauvignon, CA, USA*

### BERKSHIRE PORK BELLY 35

Brussels Sprout, Smoked Bacon, Soy Honey Glaze, Yuzu Aioli, Espelette Pepper

*Trimbach Riesling*

## SIDE DISHES | 10

### TRUFFLE MASHED POTATOES

French Style Mashed Potatoes, Truffle Oil

### WILD RICE | Pilaf Style

### RATATOUILLE | Niçoise Style vegetable Stew

**WILD MUSHROOMS |** Sautéed Exotic Mushrooms, Fresh Herbs

### SEASONAL MIXED VEGETABLES | Herbs de Provence

### POMMES FRITES | French Fries, Herb Aioli

## DESSERTS 14

### STRAWBERRY HIBISCUS MACARON

VANILLA GANACHE CREAM, STRAWBERRY JELLY, RASPBERRY SORBET

### CHOCOLATE FONDANT CAKE

VALHRONA MANJARI, CHOCOLATE, COCONUT SORBET, TUILE

### TAHITIAN VANILLA CRÈME BRULÉE

### TRIO OF PROFITEROLES

CRAQUELIN CRUSTED PATE A CHOUX, VANILLA ICE CREAM, VALHRONA CHOCOLATE SAUCE

### VANILLA NAPOLEON | ANGLAISE SAUCE

### 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 \$8.<sup>00</sup> delivery charge per order

## ALCOHOLIC BEVERAGES

### BEERS

	BTL
<b>IMPORTED</b>   Heineken   Stella Artois	8/9
<b>DOMESTIC</b>   Miller Light	8
<b>CRAFT</b>   DC Brau Pale Ale   Flying Dog IPA	10

### SPARKLING AND CHAMPAGNE

	GL	BTL
<b>LUNETTA PROSECCO</b>	17	75
Veneto   Italy		
<b>CÔTE MAS ROSÉ CREMANT DE LIMOUX</b>	15	70
Limoux   France		
<b>NICOLAS FEUILLATTE ROSE</b>	28	140
Epernay   Champagne   France		
<b>VEUVE CLICQUOT "LA GRANDE DAME"</b>	485	
Epernay   Champagne   France		
<b>KRUG RESERVE BRUT</b>	665	
Reims   Champagne   France		
<b>LOUIS ROEDERER CRISTAL BRUT</b>	900	
Reims   Champagne   France		

### ROSÉ WINES

	GL	BTL
<b>JEAN LUC COLOMBO CAPE BLEUE</b>	15	75
Mediterranée   France		
<b>CHÂTEAU D'ESCLANS WHISPERING ANGEL</b>	16	70
Provence   France		

### WHITE WINES

	GL	BTL
<b>TRIMBACH   RIESLING</b>	17	75
Alsace   France		
<b>BREWER-CLIFTON   CHARDONNAY</b>	17	75
Sta. Rita Hills   California   USA		
<b>DOMAINE CHANSON   CHARDONNAY</b>	16	75
Burgundy   France		
<b>BRANCOTT   SAUVIGNON BLANC</b>	16	75
Marlborough   New Zealand		
<b>CONUNDRUM   SAUVIGNON BLANC</b>	18	80
Napa Valley   USA		
<b>SANTA MARGHERITA   PINOT GRIGIO</b>	17	70
Alto-Adige   Italy		

### RED WINES

	GL	BTL
<b>DECOY   MERLOT</b>	18	80
California   USA		
<b>LEVIATHAN   Cabernet Sauvignon</b>	19	95
California   USA		
<b>BODEGAS CARO ARUMA   MALBEC</b>	17	75
Mendoza   Argentina		
<b>MARCEL LAPIERRE   GAMAY</b>	15	70
Beaujolais   France		
<b>WILLAKENZIE ESTATE   PINOT NOIR</b>	18	90
Willamette Valley   OR   USA		

## ZERO PROOF COCKTAILS

<b>SAILBOAT SPRITZ</b>	12
Cucumber   Lime   Mint   Soda   Tonic   Simple	
<b>BUZZY BEE MARTINI</b>	13
Espresso   Egg White   Simple   Cream	
<b>RASPBERRY GINGER FIZZ</b>	10
Raspberry   Ginger Syrup   Mint   Lemon Juice	
<b>BLOOD ORANGE</b>	10
Hibiscus Tea   Lime   Cinnamon   Sage	
<b>MANDARIN</b>	10
Mandarin   Ginger   Lemon   Rosemary	