Comité Tricolore Holiday Dinner

AMUSE-BOUCHE
Foie Gras, Hibiscus Gastrique

POULPE GRILLÉ
Braised Spanish Octopus, Chimichurri Sauce, Frisée
Shishito Peppers, Cilantro, Piquillo Pepper Coulis

or

BETTERAVES
Roasted Rainbow Beets, Candied Pecan, Orange, Chèvre
Aged Balsamic Vinegar

or

POITRINE DE PORC
Soy Honey Glazed Heritage Pork Belly, Brussels Sprouts
Applewood Smoked Bacon, Yuzu Pepper Aioli

STEAK FRITES
New York Strip Steak, Roasted Royal Trumpet Mushrooms
Burgundy Demi-Glaze, French Fries

or

FLÉTAN
Halibut, Wild Rice Pilaf, Sautéed Broccolini
Vine-Ripe Cherry Tomatoes, Citrus Beurre Blanc Sauce

or

MAGRET DE CANARD MUSCOVY
Moulard Duck Breast, Butter-Braised Savoy Cabbage
Heirloom Baby Carrots, Poached Figs, Port Wine Reduction

CRÈME BRÛLÉE
Tahitian Vanilla

or

NAPOLEON VANILLE
Anglaise Sauce

TIRAMISU
Ladyfingers, Mascarpone Cream

Executive Chef Gyo Santa

COMITÉ TRICOLORE

Café du Parc

WILLARD INTERCONTINENTAL WASHINGTON DC