



Appetizers

Lobster Bisque House made Crouton, Chive	13
Onion Soup French Style Onion Soup, Gruyere Cheese, Baguette Crouton	13
Maryland Crab Cake Seared served with Louis Sauce	23
Escargot Bourgogne Burgundy Snails, Garlic Butter, Pain de Campagne	16
Spanish Octopus Fingerling Potato, Broccolinis, Flat Bread Crisp, Safran Aioli, Spanish Paprika	21
Mediterranean Platter Hummus, Assorted Olives, Marinated Artichokes, Grilled Pita	18
Roasted Beet Salad Candied Pecan, Goat Cheese Crumble, Orange Segment, Sherry Vinaigrette	17
Charcuterie & Cheese Plate Selection of French Cheese and Meats with Walnut Raisin Bread	24
Duck Pate Fuji Apple Compote, Frisee, Brandied Cherry Coulis, Country Bread	18
Assorted Artisanal Breads Mini Fusette, White Country Bread, Wheat and Rustic Bread	6

Salads & Sandwiches

Cobb Salad Romaine Lettuce, Roasted Chicken, Bacon, Hard-Boiled Eggs, Cherry Tomatoes, Avocado, Blue Cheese, Balsamic Vinaigrette	23
Niçoise Salad Seared Peppered Tuna, Boiled Potatoes, Haricot Verts, Hard-Boiled Eggs, Niçoise Olives, Anchovies, Dijon Mustard Vinaigrette	22
Café Du Parc Salad Organic Greens, Tomme de Savoie Cheese, Hard-Boiled Egg, Avocado, Tomatoes, Red onions, Bacon, Croutons, Lemon Vinaigrette	18
Caesar Salad Romaine Lettuce, Shaved Parmesan, Croutons, Marinated Anchovies, Fried Capers, Caesar Dressing	13
Turkey Club Smoked Turkey Breast, Pepper Crusted Bacon, Lettuce, Tomato Marmalade, Herb Aioli, Pain De Campagne	20
Willard Lobster Sandwich Maine Lobster Salad, Aurora Sauce, Avocado, Tomato, Brioche Roll	28
Croque Monsieur French Ham, Gruyère Cheese, Béchamel Sauce	18
Willard Burger Black Angus, Fried Onions, Tomatoes, Pickles, Raclette Cheese, Truffle Aioli	23
Braised Beef Sandwich Artisanal Ciabatta, Grain Mustard, Carmelize Onion, Sauerkraut Swiss Cheese	21

Entrées

PEI Mussels Traditional or Coconut Curry, Grilled Country Bread, French Fries	24
Farm Raised Chicken Breast French Style Mashed Potato, Buttered French Beans, Chicken Jus	27
Braised Chesapeake Flounder Creamed Holland Leek, Asparagus Spear, Wild Rice, Chive Oil	34
Wild Boar Butternut Squash Puree, Potato Gnocchi, Pomegranate Reduction	36
Beef Bourguignon Red Wine Braised Short Rib, Pearl Onions, Mushrooms, Lardon, Potatoes	36
Seared Salmon Filet Seasonal Vegetable Melange, Aged Balsamic Glaze	28
Steak Frites New York Strip Steak, French Fries, Green Peppercorn Sauce	38
Filet Mignon Potato Gratin, Sautéed Exotic Mushrooms, Bearnaise Sauce	44
Sautéed Organic Tofu Hummus, Roasted Vegetable Melange, Soy Garlic Glaze	24

Side Dishes | 10

Truffle Mashed Potatoes French Style Mashed Potatoes, Truffle Oil	
Wild Rice Pilaf Style	
Broccolinis Garlic Sautéed	
Wild Mushrooms Sautéed Exotic Mushrooms, Fresh Herbs	
Seasonal Mixed Vegetables Pomegranate Seed	
Pommes Frites French fries, Herb Aioli	