



DINNER

APPETIZERS

Pineapple Gazpacho Yellow Tomato, Olive Oil, Aged Balsamic Vinegar	15
Onion Soup French Style Onion Soup, Gruyère Cheese, Baguette Crouton	15
Berkshire Pork Belly Brussel Sprout, Smoked Bacon, Soy Honey Glaze, Yuzu Aioli, Espelette Pepper	22
Maryland Crab Cake Seared Maryland Style Crab Cake, Louis Sauce	25
Atlantic Salmon tartar Caper, Shallot, Orange Oil, Trout Roe, Toast	19
Foie Gras Torchon Cherry Compote, Sicilian Pistachio, Brandy Cherry Coulis, Brioche	27
Assiette de Charcuterie Garlic Sausage, Prosciutto, Dry Chorizo, Duck Prosciutto, Demi Baguette	24
Assiette de Fromage Brie, Fourme d'Ambert Blue, Bucheron Goat, Gruyère, Demi Baguette	28
Artisanal Country Pate Frisée Salad, Grain Mustard, Comichon, Country Bread	21
Escargot de Bourgogne Burgundy Snail, Garlic Butter, Pain de Champagne	17
Assorted Artisanal Bread Selection of Fresh Baked Bread	6

SALADS

Café Du Parc Salad Organic Greens, Tomme de Savoie Cheese, Hard-Boiled Egg, Avocado, Tomatoes, Red Onions, Bacon, Croutons, Lemon Vinaigrette	19
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ENTRÉES

PEI Mussels Butter Garlic or Coconut Curry, Grilled Country Bread, French Fries	26
Grilled Whole Branzino Nicoise Ratatouille, Lemon, Piquillos pepper, Sauce Vierge	38
Willard Burger Black Angus, Fried Onions, Tomatoes, Pickles, Raclette Cheese and Truffle Aioli	24
Beef Bourguignon Red Wine Braised Short Rib, Pearl Onion, Mushroom, Lardon, Fingerling Potato	39
Farm raised Chicken Breast French Style Mashed Potato, Buttered French Beans, Chicken Jus	28
Steak Frites New York Strip Steak, French Fries, Green Peppercorn Sauce	42
Veal striploin House Made Potato Gnocchi's, Sautéed Spinach, Morel Mushroom Sauce	36
Filet au Poivre Potato Gratin, Hen of the Woods Mushrooms, Heirloom Carrot, Peppercorn	52
Bouillabaisse Marseille Style Fish Stew, Shaved Fennel, Yukon Potato, Country Bread, Rouille Sauce	38
Roasted Cauliflower Steak Wild Rice, Mix Vegetables, Coconut Curry Sauce	26

FAMILY STYLE

Bone-in Rib Eye Mix Salad (or upgrade to CDP salad) Choice of 2 soups, 2 sides dishes and 2 sauces (Red Wine, Bearnaise, Peppercorn, Maître d' Hôtel Butter)	150
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PLAT DU JOUR Special of the Day	36
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SIDE DISHES | 10

Truffle Mashed Potatoes French Style Mashed Potato, Truffle Oil
Wild Mushroom Sautéed Exotic Mushrooms, Fresh Herbs
Wild Rice Pilaf Style
Ratatouille Niçoise Style Vegetable Stew
Seasonal Mix Vegetables Herbs de Provence
Pommes Frites French Fries, Herb Aioli

DESSERTS | 12

Strawberry Hibiscus Macaron Vanilla Ganache Cream, Strawberry Jelly, Raspberry Sorbet
Chocolate Fondant Cake Valrhona Manjari Chocolate, Coconut Sorbet, Tuile
Crème Brulée Tahitian Vanilla
Trio of Profiteroles Craquelin Crusted Pâte à Choux, Vanilla Ice Cream, Valrhona Chocolate Sauce
Vanilla Napoleon Anglaise Sauce
Ice Cream & Sorbet Daily Selection Of Seasonal Flavors

*A 20% gratuity included for parties of 6 or more. Parties of 6 or more are limited to 4 separate tabs.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness.*

BEVERAGES

SPARKLING AND CHAMPAGNES

	GL	BTL
Maschio Prosecco Veneto Italy	15	70
Côte Mas Rosé Cremant de Limoux Limoux France	15	70
Nicolas Feuillate Brut Rosé Champagne France	28	140
Chandon Étoile Rosé North Coast, CA USA	18	85
Moët & Chandon Imperial Brut Champagne France	25	125
Maison Henriot Brut Champagne France	25	125

WHITE WINES

	GL	BTL
Brewer-Clifton Chardonnay Central Coast, CA USA	17	75
Trimbach Riesling Alsace France	16	70
Santa Margherita Pinot Grigio Valdadige Italy	17	75
Brancott Sauvignon Blanc Marlborough New Zealand	16	70
Domaine Chanson Chardonnay Burgundy France	16	75

ROSÉ WINES

	GL	BTL
Jean Luc Colombo Cape Bleue Provence France	15	65
Château D'Esclans Whispering Angel Provence France	16	70

RED WINES

	GL	BTL
Marcel Lapierre Gamay Beaujolais France	15	70
Willakenzie Estate Pinot Noir Willamette Valley, OR USA	18	90
Bodegas Caro Aruma Malbec Mendoza Argentina	15	65
Markham Vineyards Merlot Napa Valley, CA USA	17	75
Leviathan Cabernet Sauvignon California USA	19	95

BEERS

	BTL
Flying Dog IPA 7.1% Maryland	9.00
DC Brau Pale Ale 6.0% Washington, DC	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

COCKTAILS

Bee's Knees Barr Hill Gin Simple Syrup Lemon Juice	22
1401 Manhattan Michter's Rye Carpano Antica Formula Peychaud Bitters Bourbon Cherries	29
Moscow Mule Tito's Vodka Lime Fever Tree Ginger Beer	16
Mint Julep Maker's Mark Bourbon Mint Sugar	17
Aviation Tanqueray Gin Crème de Violette Luxardo Maraschino Lime	16
Willard Margarita Patron Tequila Cointreau Lime Juice	17

ZERO PROOF

Sailboat Spritz Cucumber Lime Mint Soda Tonic Simple	12
Buzzy Bee Martini Espresso Egg White Simple Cream	13
Raspberry Ginger Fizz Raspberry Ginger Syrup Mint Lemon Juice	10
Blood Orange Hibiscus Tea Lime Cinnamon Sage	10
Mandarin Mandarin Ginger Lemon Rosemary	10

COLD & HOT BEVERAGES

Drip Coffee	5.00
Espresso	4.75
Espresso Macchiato	5.25
Espresso topped with frothed milk	
Cappuccino	5.50
Espresso with steamed and foamed milk	
Café Latte	5.50
Espresso and steamed milk	
Café Mocha	6.50
Espresso, Italian chocolate, steamed milk and whipped cream	
Café Americano	5.00
Espresso with hot water	
Tea Sachet	5.00
Willard Hot Chocolate	5.00
Chai Latte	5.50
Iced Coffee	5.00
Cold brewed with our house blend	
Iced Cappuccino	6.00
Espresso, ice topped with frosted milk	
Iced Café Latte	6.00
Espresso and milk, ice	
Espresso Crema Shakerato	7.00
Cold milk cream, iced, your flavor	
Iced Café Mocha	6.50
Espresso, Chocolate, milk and ice	
Iced Tea	4.50
Freshly brewed tea served over ice	

SODAS

Coke, Diet Coke, Sprite, Ginger Ale	5.00
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BOTTLED WATERS

	SM	LG
Still	5.00	10
Sparkling	5.00	10