



DINNER

Appetizers

Butternut Squash Velouté Toasted Pumpkin Seed, Applewood Smoked Bacon, House Crouton	14
Onion Soup French-Style Onion Soup, Gruyère Cheese, Baguette Crouton	15
Maryland Crab Cake Seared Maryland Crab Cake, Louis Sauce	25
Escargot Bourgogne Burgundy Snail, Garlic Butter, Pain de Campagne	17
Berkshire Pork Belly Brussel's Sprout, Smoked Bacon, Soy Honey glaze, Yuzu Aioli, Espelette	20
Roasted Beet Salad Vermont Goat Cream, Orange Segment, Candied Pecan, Sherry Vinaigrette	17
Seared Foie Gras Parsnip Purée, French Radish, Pomegranate Seed, Hibiscus Gastrique	27
Charcuterie Plate Garlic Sausage, Prosciutto, Dry Chorizo, Duck Prosciutto, Demi Baguette	24
Cheese Plate Brie, Fourme d'Ambert Blue, Boucheron Goat, Gruyere, Demi Baguette	28
Artisanal Country Pâté Frisée Salad, Grain Mustard, Cornichon, Country Bread	20
Assorted Artisanal Bread	6

Entrées

PEI Mussels Butter Garlic or Coconut Curry, Grilled Country Bread, French Fries	26
Grilled Whole Branzino Wild Rice, Creamy Leeks, Grilled Asparagus, Saffron Cream Sauce	39
New Bedford Scallops Potato Gnocchi, English Pea, Spanish Chorizo, Piquillo Pepper, Romesco Sauce	38
Beef Bourguignon Braised Short Rib, Pearl Onion, Mushroom, Pork Lardon, Baby Potato	39
Farm Raised Chicken Breast French-Style Mashed Potato, Buttered French Beans, Chicken Jus	28
Muscovy Duck Breast Swiss Chard, Poached Fig, Turnip, Baby Carrot, Port Wine Coulis	42
Steak Frites New York Strip Steak, French Fries, Red Wine Sauce	43
Filet au Poivre Potato Gratin, Maitake Mushroom, Heirloom Carrot, Peppercorn Sauce	52
Willard Burger Black Angus, Fried Onions, Tomatoes, Pickles, Raclette Cheese and Truffle Aioli	24
Seared Organic Tofu Hummus, Sautéed Broccoli, Heirloom Carrot, Soy Honey Glaze	27
Special of the Moment Chef's Seasonally Inspired Creation	36

<u>Steak Dinner for Two</u>	150
Served with Onion Soup, Mixed Salad	
2 Sides Dishes & 2 Sauces	
(Red Wine, Bearnaise, Peppercorn, Maître d' Hôtel Butter)	

Side Dishes | 10

Truffle Mashed Potatoes French-Style Mashed Potato, Truffle Oil
Broccolini Sautéed Garlic
Wild Rice Pilaf Style
Seasonal Mixed Vegetables Herbes de Provence
Pommes Frites French Fries, Herb Aioli

Desserts | 12

Anjou Pear Almond Tart Cardamom, Crème Anglaise, Dulce de Leche Gelato
Crème Brûlée Seasonal Berries
Caramel Peanut Chocolate Tart Chocolate Sauce, Tahitian Vanilla Ice cream
Vanilla Napoleon Crème Anglaise
Passion Fruit Banana Hazelnut Macaron Toffee Ice Cream
Ice Cream & Sorbet Selection of Seasonal Flavors

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



BEVERAGES

Zero Proof Cocktails

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

Sodas

Coke, Diet Coke, Sprite, Ginger Ale	5
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Bottled Waters

	SM	LG
Still	5	10
Sparkling	5	10

Coffee & Espresso

Drip Coffee	5.00
Espresso	5.00
Espresso Macchiato	5.25
Espresso Topped with Frothed Milk	
Cappuccino	5.50
Espresso with Steamed and Frothed Milk	
Café Latte	5.50
Espresso & Steamed Milk	
Café Mocha	6.50
Espresso, Steamed Milk, Italian Chocolate & Whipped Cream	
Café Americano	5.00
Espresso & Hot Water	
Cold Brew Coffee	5.00
Iced Cold Brew with our House Blend	
Iced Cappuccino	6.00
Espresso & Cold-Foam Milk over Ice	
Iced Café Latte	6.00
Espresso & Milk over Ice	
Espresso Crema Shakerato	7.00
Espresso, Cold-Foam Cream, Choice of Flavor	
Iced Café Mocha	6.50
Espresso, Chocolate & Milk over Ice	

Tea & Others

Tea Sachet	5.00
Choice of Organic Tea Selection	
Chai Latte	5.50
Sweetened Chai Spices with Steamed Milk	
Willard Hot Chocolate	5.00
Chocolate & Steamed Milk	
Iced Tea	4.50
Made with English Breakfast Black Tea	

~ Decaffeinated Espresso Available ~