



WILLARD
INTERCONTINENTAL.
WASHINGTON DC

~ Christmas Special ~

\$95

\$155 with Wine Pairing

Butternut Squash Soup

Applewood Smoked Bacon, Duck Foie Gras

Côte Mas Rosé Cremant de Limoux | FR



Chesapeake Rockfish Carpaccio

Citrus Vinaigrette, Frisée, Spanish Chorizo

Watermelon Radish

Stoneleigh Sauvignon Blanc | Marlborough | NZ



Petite Filet Mignon & Chilean Seabass Duo

Pee Wee Potato, Wild Mushroom, Asparagus Spear

Truffle Demi Glace

Tornatore, Etna Roso | Sicily | ITA



Chocolate Yule Log

Broadbent Madeira "Rainwater" | Madeira, Portugal, NV

Executive Chef: Gyo Santa

Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.