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# THE WILLARD ROOM

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## Chef Legret's Taste of the Season Menu

*Shramsburg Rosé, Brut, Russian River, California \*Sustainable, 2004*  
\$20/\$80

**Roast Tomato Soup**  
White anchovies and olive oil

or

**Green Asparagus and Scallops Salad**  
Pequillos peppers and balsamic vinaigrette

*White Rhone Blend, Tablas Creek Cotes de Tablas Blanc, Paso Robles, CA, 2005*  
\$9/ \$35

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**Seared Wild Striped Bass**  
Eggplant, zucchini, fennel and Szechuan pepper reduction  
*Grenache Gris, Blanc, Domaine de La Dourbie, Coteaux de Languedoc, 2004*  
\$14/\$55

or

**Roast Muscovy Duck Breast**  
Carrot purée, fresh English peas, and duck jus  
*Vacqueyras, (Grenache) Clos Montrius, Saurel Montrius, \*BioDynamic, 2004*  
\$16/\$65

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**Almond Mousse**  
Cherry gelee and cherry sorbet

**2 Course Menu \$36**

**3 Course Menu \$44**

Sommelier's suggested wines by the glass are an additional charge  
Prices listed are based on glass or bottle price

*Chef De Cuisine*  
*Nicolas Legret*



## Soups

Soup of the Day	\$9
Diced Vegetable Soup <i>Chervil and Chives</i>	\$9

## Appetizers and Salads

Maryland Crab Meat Salad <i>Blood orange, fresh hearts of palm, cilantro, and star anise</i>	\$15
Sylvetta Arugula Salad <i>Shaved Parmigiano-Reggiano, fennel, and marinated anchovies</i>	\$12
Leeks and Périgord Black Truffle Salad <i>Poached egg, shallots, chives, and banyuls vinaigrette</i>	\$15
Caesar Salad <i>Crisp romaine served with traditional garnish</i>	\$11
Organic Mixed Greens Salad <i>Choice of dressing</i>	\$10
Hawaiian King Prawn Salad <i>Carrot étuvée with blond raisins, dates, and citrus vinaigrette</i>	\$17
Crispy Chicken Breast Salad <i>Green lentils, shallots, chives, cumin, and sherry vinegar</i>	\$22

## Entrées

Maine Diver Sea Scallops <i>Braised Belgian endive, toasted walnuts, and lime with a white wine sauce</i>	\$27
Alaskan Black Cod <i>Fennel, fingerling potatoes, and bouillabaisse jus</i>	\$26
Seared Organic Salmon <i>Fava beans, green asparagus, and yellowfoot chanterelle mushrooms</i>	\$24
Roasted Shenandoah Lamb Loin <i>Wild mushroom cannelloni, asparagus, lamb jus</i>	\$29
Pan Seared Hanger Steak <i>Onion marmalade, scallions, pommes cocottes, and Malabar peppercorn sauce</i>	\$27
Stuffed Veal Breast <i>Wild mushrooms, pommes purée with a veal reduction</i>	\$26

## Desserts

Enjoy One of the Tempting Selections from Our Pastry Trolley	\$9
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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*