

Consultant Chef
Antoine Westermann

THE WILLARD ROOM

Chef de Cuisine
Nicolas Legret

Chef Westermann's Tasting Menu

5- Course Menu

Prix Fixe \$75, Wine Pairing \$65

7-Course Menu


Prix Fixe \$99, Wine Pairing \$85

We kindly request the participation of the entire table.
Available until 9:00 pm

Appetizers

 House Smoked Organic Salmon Warm buckwheat blinis and traditional garnishes	\$15
Braised Duck Leg Cannelloni Leeks, Parmigiano-Reggiano, red wine, banyuls vinaigrette	\$14
Wild Venison Terrine Jerez vinegar, onion marmalade, carrots, celery, turnips	\$16
Sautéed Frog Legs Meunière Schiedederspätle ravioli and chervil sauce	\$18
Hudson Valley Foie Gras Torchon Dried figs, pear, and apple with brioche toast	\$22
Poached Halibut with Fresh Herbs Poached organic egg and vadouvan	\$17

Soups and Salads

Soup of the Day	\$9
Green Lentil and Chestnut Soup Guinea hen julienne crouton, whipped cream and chives	\$11
Coriander Infused Vegetable Nage Ohio baby carrots, baby turnips, baby onion, zucchini, fennel and radish	\$13
 Mixed Romaine Caesar Salad <i>(for two)</i> Spanish white anchovies, garlic croûtons and shaved Parmigiano-Reggiano	\$13PP
Hand Picked Organic Greens Choice of aged balsamic, banyuls or lemon vinaigrette	\$10


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Entrées

FISH

-  **Grilled Mediterranean Sea Bass** \$37
Peanut potatoes, wild mushrooms, asparagus and lemon butter sauce
- Pan Seared Wild Flounder** \$36
Gingerbread viennoise, green asparagus fricassee, and lime
- Roasted Turbot** \$35
Artichoke fricassee, confit tomatoes, fennel, fava beans, baby calamari and veal jus
- Seared Wild Striped Bass** \$37
Fresh Porcini, pearl onion, duck prosciutto, porcini and chicken jus
- Seared Maine Lobster** \$42
Grapefruit, red pepper, lobster ravioli and bouillon

MEAT

- Roasted Certified Black Angus Prime Rib** \$40
Pommes cocottes, fresh wild mushrooms and Javanese long pepper sauce
- Pennsylvania Venison Loin** \$39
Apple, quince, celery root, red wine and pepper sauce
- Roast Rack and Saddle of Shenandoah Lamb** \$37
Espelettes pepper, assorted baby carrots and turmeric
- Pan Seared Filet Mignon** \$38
Fresh chanterelles, pommes Pont-Neuf, baby carrots, green asparagus and béarnaise sauce
- Roast California Squab** \$35
Stuffed leg with lemon preserve, baby carrots, fingerling potatoes, English peas and natural jus
- Add seared foie gras to any entrée* \$15

 *These Willard Room signature items are prepared for your pleasure tableside*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
May increase your risk of food-borne illness*