

# THE WILLARD ROOM

**“Taste of America”  
A regional experience.....**

## **Sunday Winter Brunch**

*Our Chef's Signature Welcome to The Willard*

**Hudson Valley foie gras, prune beignets, Blanton's bourbon Anglaise**

### ***Country Sausages, Cured Meats and Native Game***

**Venison and Cherry Sausage,  
Frisee and glazed black walnuts**

**Apple Wood Smoked Tenderloin of Beef  
Celery remoulade**

**Honey and Sage Brined Roasted Hudson Valley Chicken breast  
Caramelized root vegetable dressing**

**Shaved Wild Boar Prosciutto  
Pleasant ridge reserve tomme and chestnut honey from Maryland,  
grilled lady apple and pear mustard fruit**

**Long Island Duck Trio  
Ginger marinated, cold smoked and rilletes with candied blood orange**

### ***The Farmers Market***

**Organic Autumn Greens with Dried Cranberries  
Great Hill blue cheese, toasted hazelnuts and shallot balsamic dressing**

**Caramelized Granny Smith Apples, Sultana and Celery Root Ssalad**

**Curried Winter Squash Salad  
Fresh Vermont goat cheese**

**Wild Mushrooms, Candied Sweet Potatoes  
Vermont maple syrup dressing**

**Foie Gras Terrine  
Brandied cherries on brioche  
Roasted Salsify and Parsnip “Relish”**

**Philadelphia Cream Cheese and Hazelnut Stuffed California Dates**

**Dried Fruit and Artisanal American Cheese Pie**

## ***The New Englander***

### **Poached Farm Raised Littleneck Clams**

Fennel, thyme and crushed red pepper

### **Maine Lobster**

Truffle mayonnaise and mesclun sprouts

### **Judith Point Calamari**

Northern white beans, lemon dressing, flat parsley and oven roasted tomatoes

### **Maine Mussels**

Cooked with lemons, shallots, roasted garlic and California olive oil

## ***Coastal Catches***

### **Shucked Virginia Oysters on Ice**

Cracked pepper vinegar, horseradish and lemon

### **Jonah Crab Claw "Cocktail"**

### **Sweet Gulf Shrimp**

Spicy tomato horseradish sauce

### **Grilled Maine Scallops**

Caper and roasted sweet pepper relish

### **Seared Hawaiian Tuna**

Celery root and green onion salad

## ***Regional Artisanal Crafted Cheeses***

Rustic breads, assorted crackers, dried fruit and nut garnish

## ***Carved to Order***

### **Roasted Venison Loin**

Dried blueberry farce and red wine juniper reduction

### **Truffle Scented Capon**

Mushroom stuffing and wild mushroom cream

## ***Savoury Selection***

### **Wood Grilled Arctic Char**

Maple glaze and roasted chestnuts

### **Buffalo Sirloin Medallions**

Roasted shallot and garlic confit

### **Roasted Fingerling Potatoes**

Lardons and pearl onions

### **Gratin of Winter Celery**

Caramelized Root Vegetables

**Organic Chicken and Orzo Soup**

## ***Breakfast Nook***

### **Buttermilk Waffles made to order, choice of toppings**

Vanilla, chocolate, caramel, berry sauce, berries compote, sautéed apple, mango, blueberry, strawberry, pineapple, kiwi, whipped whole cream, sweet butter, warm Vermont maple syrup, chocolate vermicelli, toasted almonds, candied orange sauce

### **Apple Wood Smoked Bacon and Pork Sausage**

### **Cage Free Egg Station**

Choice of preparation, select garnish's

## ***House made pastries***

Croissant, Danish, banana bread, cranberry orange loaf, chocolate zucchini bread, cinnamon buns

## ***Featured Desserts***

**New York cheesecake, Key lime pie, Angel food cake, Chocolate dipped strawberries  
Caramel lady apples, Banana cream pie**

complemented with

Lemon curd, fresh from the hive honeycomb, house made clementine marmalade, apple relish, prickly pear compote, prune compote, strawberry rhubarb jam

\$65.00 per Adult

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\$75.00 with free flow sparkling wine, Kluge Family Estate Winery, VA

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\$35.00 children 5 to 12 years, under 5 years, complimentary

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Complimentary Valet Parking

*Prices are exclusive of applicable taxes, gratuity at your discretion*

01/09/2007