



**Maître HôteLier Luca De Marchis**

**Director of Food & Beverage**

Luca de Marchis, first introduced to the Bailliage as the Executive Chef at the Willard, now oversees the hotel's entire food and beverage division. His portfolio includes Banquets, Café du Parc, the Pershing Private Dining Room, Le Café, the Round Robin Bar, Room Service, and Mini Bar. A graduate of the Culinary Institute in Lavagna, Italy, de Marchis brings over 30 years of expertise to his role. Guided by his passion for evolving classic dishes with modern techniques, he embraces a management style inspired by the well-balanced Mediterranean lifestyle, cultivating a culture of excellence while fostering strong team spirit.



**Gyo Santa**

**Executive Chef**

Chef Gyo Santa, appointed Executive Chef of the Willard InterContinental in 2023, leads the hotel's culinary operations with a vision rooted in excellence. Originally joining the Willard

in July 2018 as Chef de Cuisine, he brought over a decade of experience, including nine years at Michelin-starred establishments in France. A native of Japan and a graduate of Le Cordon Bleu Paris, Chef Santa's culinary philosophy artfully combines diverse cultural influences, emphasizing exceptional product quality, fresh ingredients, and harmonious presentation.



**Mauricio Manzano**

**Banquet Chef**

Banquet Chef Mauricio Manzano, a Washington D.C. native, began his culinary journey in 2002 at the Capitol Lounge, a beloved Hill institution. His career has since spanned notable D.C. restaurants, including Mintwood Place, where he honed French techniques, and

Fiola Mare, renowned for its Italian seafood and wine pairings. Transitioning to hotel kitchens, Chef Manzano gained expertise in large-scale events at the Washington Plaza Hotel before joining the Willard InterContinental. Today, he oversees all banquet events at this historic property, bringing a refined approach to every occasion.



**Sabri Uzun**

**Pastry Chef**

Sabri Uzun, born in the suburbs of Paris, began his culinary journey at FERRANDI Paris, one of the world's premier schools of culinary arts. He honed his craft at the Michelin-starred Le Méridien

Montparnasse and the equally acclaimed Hôtel Nikko de Paris, mastering the precision and creativity required in the fine art of pastry-making. In 2001, Chef Uzun brought his talents to Washington, D.C., joining the Willard. He later contributed his expertise as a pastry chef at Anthony Bourdain's Brasserie Les Halles before embarking on an entrepreneurial venture, opening a creperie in 2009. While his business was a success, Chef Uzun's passion for the Willard drew him back in 2016.

Today, Chef Uzun oversees the creation of seasonal desserts at Café du Parc and the iconic Afternoon Tea service at Peacock Alley. His inventive creations reflect his dedication to quality and artistry, such as the Chocolate Hazelnut Pyramid with velvety mousse, citrus anglaise, yuzu sorbet, and pumpkin seed tuile; the Caramel Vanilla Tart, pairing caramel chocolate crémeux with spiced ice cream and poached pear; and the Piña Colada Parfait, featuring poached pineapple, coconut mousse, and rum sponge cake.

*La Confrérie de la  
Chaîne des  
Rôtisseurs*

*Bailliage of  
Greater Washington,  
D. C.*

*Grand Induction  
and  
Holiday Gala Dinner*



*Willard InterContinental  
Washington, D. C.*

*Seventeenth of December  
2024*



WILLARD  
INTERCONTINENTAL®  
WASHINGTON DC

# 2024 Holiday Dinner

## Champagne Billecart-Salmon Reserve Brut

Mareuil-sur-Aÿ,  
Champagne, France

The Billecart-Salmon estate, founded in 1818, remains family-owned and renowned for its refined winemaking approach. Its vineyards span prime locations in Champagne, including the Montagne de Reims, Côte des Blancs, and Vallée de la Marne, with a focus on sustainably cultivating grand and premier cru parcels.

The Reserve Brut NV is a masterful blend of 40% Pinot Meunier, 30% Pinot Noir, and 30% Chardonnay, balancing richness and elegance. This cuvée incorporates reserve wines aged in Billecart-Salmon's cellars for added depth and complexity. The result is a Champagne with vibrant acidity, delicate fruit notes, and a fine, persistent mousse, epitomizing the house's hallmark of finesse.

## Nicolas Rossignol Meursault Narvaux 2019

Meursault, Côte de Beaune, Burgundy, France

Produced by Nicolas Rossignol, a fifth-generation Burgundian winemaker, this Meursault originates from the renowned *Les Narvaux* vineyard. Positioned above the premier cru slopes, *Les Narvaux* is celebrated for its limestone-rich soils and high elevation, which enhance the site's capacity to produce wines of elegance and minerality.

The 2019 vintage, shaped by warm growing conditions, showcases the vineyard's potential for crafting concentrated yet balanced wines. This Chardonnay reflects Rossignol's mastery of expressing the unique terroir of Meursault with precision and finesse.

## Barboursville Vermentino Reserve 2022

Barboursville, Virginia, USA

Barboursville Vineyards, established in 1976, has become a leader in Virginia winemaking, recognized for its dedication to Italian varietals. The Vermentino Reserve is a testament to the state's commitment to crafting Mediterranean-style wines that thrive in the local terroir. Situated near the Blue Ridge Mountains, the vineyards benefit from a temperate climate with warm days and cool nights, ideal for producing expressive and balanced wines.

Vermentino, a varietal native to coastal Italy, has adapted beautifully to Virginia's rolling hills and clay-loam soils. The 2022 vintage reflects the estate's expertise in showcasing how Old World grapes can flourish in New World terroir.

## Nicolas Rossignol Volnay 1er Cru Santenots 2014

Volnay, Côte de Beaune, Burgundy, France

Another remarkable wine from Nicolas Rossignol, this Premier Cru Volnay comes from the revered *Les Santenots* vineyard. Nestled on the border of Volnay and Meursault, the site is famed for its clay-limestone soils, which yield reds of exceptional elegance and depth. Rossignol's commitment to showcasing terroir is on full display here.

The 2014 vintage, shaped by cooler growing conditions, underscores Rossignol's commitment to expressing the terroir's balance and finesse. This wine exemplifies the structure and aging potential that *Les Santenots* is known for, crafted with precision and attention to detail.

## Churchill's Graham Porto 20-Year-Old Tawny

Douro Valley, Portugal

Churchill's, founded in 1981, is renowned for its focus on crafting high-quality, drier style ports. The 20-Year-Old Tawny is a standout in the lineup, sourced from the steep, schist-rich terraces of the Douro Valley, where the climate and soil conditions allow for the production of exceptional, complex wines.

Aged for two decades in seasoned oak casks, this tawny port develops its signature richness and elegance. The extended aging process enhances the wine's depth, offering a refined expression of the region's unique terroir.

## ~Hors d'œuvres~

### Braised Short Rib Tartlet

Heirloom Carrot Puree, Red Wine Sauce

### Cilantro Pate a Choux

Smoked Salmon Mousse

### Stracciatella Cheese

Walnut Raisin Crostini, Frisée, Vine Ripe Tomato, Balsamic Pearls

*Champagne Billecart-Salmon Reserve Brut  
Mareuil-sur-Aÿ, Champagne, France*

## ~First~

### Lobster Caesar Salad

Artisan Romaine Lettuce, Parmigiano Reggiano, Crouton, Lobster Essence

*Nicolas Rossignol Meursault Narvaux 2019  
Meursault, Côte de Beaune, Burgundy, France*

## ~Second~

### Diver Scallops

Fregola Sarda Risotto Style, Vegetable Mirepoix, Scarlet Prawn, Chorizo Cream Sauce

*Barboursville Vermentino Reserve 2022  
Barboursville, Virginia, USA*

## ~Intermezzo~

### Pineapple Yuzu Sorbet

Cardamom

## ~Third~

### Squab and Foie Gras Pithivier

Forestiere Mushrooms, Truffle Mashed Potato, Madeira Jus

*Nicolas Rossignol Volnay 1er Cru Santenots  
2014*

*Volnay, Côte de Beaune, Burgundy, France*

## ~Dessert~

### Gianduja Passion Fruit Mousse

Earl Grey Chocolate Sauce, Chocolate Sorbet, and Filo

*Churchill's Graham Porto 20-Year Old Tawny  
Douro Valley, Portugal*

### Maitre Hôte/ier Markus

Platzer

Area General Manager, Mid-Atlantic

### Maitre Rôtisseur Luca De Marchis

Director of Food and Beverage

### Mauricio Manzano

Banquet Chef

### Gyo Santa

Executive Chef

### Sabri Uzun

Pastry Chef