



Maître Rôtisseur Luca De Marchis
Executive Chef

Executive Chef Luca De Marchis was born in Sestri Levante, Italy, a small village between Cinque Terre and the French Riviera, in 1976. He has been working in kitchens since 1995 and received his degree from the Culinary Institute in Lavagna, Italy in 1998. Upon graduation, he began cooking at *Fiamenghilla dei Fieschi*, a Michelin-starred restaurant in his home town, before moving to the five-star *Grand Hotel Miramare* in Santa Margherita, Italy.

In January 2000, Chef De Marchis arrived in Washington, DC, where he served as Chef de Cuisine at *Tivoli* restaurant for 6 years. Ultimately, he decided to focus his career completely on hotels, working for three years at the Ritz-Carlton Pentagon City, then at the Lansdowne Resort, the Westin Washington Dulles, the Washington Plaza, and now the Willard InterContinental, where he has been Executive Chef since July 2018.

Even though he has been away from Italy for almost 20 years, Chef De Marchis’ cooking techniques and flavor palate have retained a Mediterranean base and reflect his Italian roots. His culinary philosophy is to evolve classic dishes with modern techniques while never hiding the original flavor of the main ingredient.



Gyo Santa
Chef de Cuisine

Chef de Cuisine Gyo Santa is a 2001 graduate of Le Cordon Bleu Paris Culinary Arts and Hotel Management Institute, where he earned diplomas in both cuisine and pastry before working at the school as a Chef’s Assistant. He then served for nearly three years as Master Chef at the Michelin 2-starred *Lasserre* in Paris before becoming Executive Sous Chef at *La Table de Joël Robuchon*, also 2-starred by Michelin, where he remained for over four years. Chef Santa then led the launch of *Les Tablettes de Jean-Louis Nomicos* as the Chef de Cuisine, which, under his leadership, earned its Michelin star just one year later.

Upon moving to Washington in 2011, Chef Santa spent five years on the culinary team at The St. Regis Washington D.C, where he worked with Michelin-starred chef Alain Ducasse as the Executive Sous-Chef at *Adour*. When *Adour* transitioned into *Decanter*, Chef Santa led the opening team as Chef de Cuisine.

In June 2016, Chef Santa became the Executive Chef of *iCi Urban Bistro* at the Sofitel Washington D.C. Lafayette Square and joined the Willard InterContinental as Chef de Cuisine in February 2018.

Born in Japan, and fluent in Japanese, French and English, Chef Santa’s passion for culinary art began with traditional Japanese cuisine. His blending of cultures translates beautifully into his dishes, where the quality and freshness of ingredients and the balance of presentation drive his gastronomy style.



Jason Jimenez
Executive Pastry Chef

Executive Pastry Chef Jason Jimenez graduated at the top of his class from Baltimore International College with a degree in Baking and Pastry Arts in 1999. His education included two months at The Park Hotel in County Cavan, Ireland studying European classical desserts, and a six-month internship at the Ritz-Carlton Pentagon City in Virginia.

After BIC, Chef Jimenez remained at the Ritz-Carlton, where he broadened his experience preparing desserts for the hotel’s fine dining restaurant, private dining, banquets, and the lounge, along with working with the Ritz’ Executive Chef on numerous catering events at embassies and area businesses. Demonstrating his extraordinary skill and creativity, the chef and his team created a life-size, walk-through gingerbread house in the hotel’s lobby.

Chef Jimenez joined the Willard InterContinental in 2001 as a Pastry Cook, moving up the ranks to Assistant Pastry Chef and, in 2007, to Pastry Chef. In 2018, he was promoted to Executive Pastry Chef. In this position, he prepares desserts for the Willard’s *Café du Parc*, private dining, and the catering and banquet areas. The chef is known for his stunning wedding cakes and beautiful chocolate showpieces. His work has been seen on NBC and Fox 5 television and featured in *Chocolatier* magazine.



Since 1818 the Willard InterContinental Washington, D.C. has played host to the world’s social and political elite. A legendary hotel, often referred to as the “Residence of Presidents,” the Willard has welcomed U.S. presidents, foreign dignitaries, and celebrities, as well as been the site of many historic moments in U.S. history for 200 years.

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La Confrérie de la Chaîne des Rôtisseurs

Bailliage of Greater Washington, D.C.

Holiday Gala Dinner



The Willard InterContinental Washington, D.C.

Sixth December 2018



WILLARD
INTERCONTINENTAL®
WASHINGTON DC

Bollinger Special Cuvée NV
Aÿ, Champagne, France

Bollinger owns more than 167 hectares, supplying at least 60% of its needs, whereas most Champagne houses own enough land to supply only 10% of their production. Bollinger Champagnes contain 60% pinot noir, earning it the sobriquet “the house of pinot noir.” The wine is a blend of harvest grapes and reserve wines, some of which have been aged in magnums for 5 to 15 years.

Pinot noir (60%), chardonnay (25%), pinot meunier (15%)

Sigalas Assyrtiko Santorini 2017
Baxes, Oia, Santorini, Greece

Domaine Sigalas – one of Greece’s finest wine producers – was founded in 1991 and concentrates on native grape varieties that it farms organically. Santorini’s soil is a mix of pumice, volcanic ash, lava rocks, and sand, but little to no organic material; these combine to produce wines with a naturally high acidity. The region’s high sand content meant that it was one of the rare wine-making areas not attacked by phylloxera and the vines retain their original root stocks.

Assyrtiko (100%), unoaked

Domaine Jean-Claude Bachelet et Fils
Puligny-Montrachet “Les Aubues” 2014
Saint-Aubin, Côte de Beaune, France

The Bachelet family has been making wine since the 17th century and owns parcels in Saint-Aubin, Chassagne-Montrachet, and Puligny-Montrachet. After slow fermentation with indigenous yeasts, the wine ages in French oak barrels on fine lees for 18 months, giving it two winters in the cellar, contributing to the finesse, depth, and structure of the wine. Bachelet and his sons limit the use of new oak for aging to 10%, allowing the subtleties of the wines to shine.

Chardonnay (100%)

Domaine des Roches Neuves Clos Romans 2014
Varrains, Loire Valley, France

This vineyard is in the walls of a priory that dates back to the 11th century. Winemaker Thierry Germain acquired the site in 2007 and has been replanting at a density of 10,000 vines per hectare; these are relatively young vines. He practices “selection massale,” mixing plants to ensure he does not get a monodimensional profile of this terroir. The soil is 30 cm of sandy clay over Senonian-era limestone bedrock called Pierres de Champigny. Volumes are tiny with handpicked grapes whole-bunch pressed and then fermented for two months in a single 400-litre oval cask followed by nine months on fine lees.

Chenin blanc (100%)

La Mesma Gavi DOCG del Comune di Gavi 2017
Gavi, Alessandria, Piedmont, Italy

Nestled in the countryside between Piedmont and Liguria, La Mesma is a family business run by the three Rosina sisters – Paola, Francesca, and Anna. They have 25 hectares of Cortese grapevines planted on southerly exposed hillsides at an altitude of about 300 meters. The vineyard farms organically and uses solar power for the cellars. Vinification is carried out in stainless steel vats.

Cortese (100%)

Domaine des Roches Neuves Saumur-Champigny
“La Marginale” 2015
Varrains, Loire Valley, France

Thierry Germain grows the cabernet franc grapes for this wine on 45-year old vines in a 6-acre vineyard noted for its clay and limestone soil. This wine is fermented in wooden vats, followed by 22 to 24 days of maceration. It then undergoes a second, malolactic, fermentation, again in wooden vats before being aged in barrels for 12 months. Saumur-Champigny is the appellation of red wines of Saumur, at the heart of France's Loire Valley wine region. Domaine des Roches Neuves is one of only seven houses with the much-coveted three-star rating from *La Revue de Vins du France*.

Cabernet franc (100%)

Domaine Rolet Macvin du Jura Rouge NV
Arbois, Jura, France

Domaine Rolet is a family-owned producer of a range of award winning wines. Désiré Rolet began making wine in 1942, joined in 1958 by his four children, who still run the domaine. Their 65 hectare estate is the second largest in the Jura region.

Macvin has been produced since at least the 14th century, but received its *Appellation d’Origine Contrôlée* designation only in 1991. It can be made from any of five red and white grape varieties. This red is produced from poulard grapes that are harvested late to maximize their sugar content. The must (juice) is reduced, but not fermented, and aged in oak for at least 30 months. It is then fortified with *marc du Jura*, a pomace eau de vie, at a ratio of 2:1, giving it a 16% alcohol content. The resulting sweet “wine” is aged a further 24 months in oak before bottling.

Poulard (100%) fortified with *marc du Jura*

2018 Holiday Dinner



~Hors d’Oeuvres~

King Crab Salad in a Mini Cone
Frangelico-Scented Foie Gras Mousse on Hazelnut Tuile
Roasted Baby Beet and Brûlée Petit Bijou on an Edible Spoon

Bollinger Special Cuvée NV
Aÿ, Champagne, France

~Amuse Bouche~

Fish Mosaic
Tuna, Salmon, Seabass, Rockfish, Scallop
Ossetra Caviar, Salmon Roe, Chive Oil, Fennel Citrus

Sigalas Assyrtiko Santorini 2017
Baxes, Oia, Santorini, Greece

~Soup~

Layered “Onion Soup”
Onion Flan, Purée, and Foam
Parmesan Crisp, Puff Pastry Twist

Domaine Jean-Claude Bachelet et Fils
Puligny-Montrachet “Les Aubues” 2014
Saint-Aubin, Côte de Beaune, France

~Salad~

Miniature Garden in the Cage
Vanilla Vinaigrette, Lemon Sugar “Cage”

Domaine des Roches Neuves Clos Romans 2014
Varrains, Loire Valley, France

~Intermezzo~

Saint Germain Elderflower Sorbet
Citrus Granité, Sucre de Violette

~Fish~

Dover Sole Napoleon
Meunière-Style Filets, Creamy Leeks
Fresh Winter Truffle, Sunchoke Purée

La Mesma Gavi DOCG del Comune di Gavi 2017
Gavi, Alessandria, Piedmont, Italy

~Fowl~

Quail with Pomegranate Lacquer
Seared Foie Gras, La Ratte Mashed Potato

Domaine des Roches Neuves Saumur L’Insolite 2011
Varrains, Loire Valley, France

~Dessert~

Chocolate and Almond Tropical Cube
Dark Chocolate Mousse, Marcona Almonds
Salted Coconut Ice Cream, Braised Pineapple
Candied Kumquats, Tropical Fruit Gastrique

Domaine Rolet Macvin du Jura Rouge NV
Arbois, Jura, France

~Mignardises~

Lemon Shortbread
Honey Cream Tartelette
Pistachio Choux á la Crème
Raspberry Chocolate Mousse Cup

Maître Hôte lier Markus Platzer General Manager	Maître Rôti sseur Luca De Marchis Executive Chef
Gyo Santa Chef de Cuisine	Jason Jimenez Executive Pastry Chef