



**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. He 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.

1401 Pennsylvania Avenue, N.W., Washington, D.C. 20001-1010  
(202) 628-9100 [www.washington.intercontinental.com](http://www.washington.intercontinental.com)

# La Confrérie de la Chaîne des Rôtisseurs

## Bailliage of Greater Washington, D.C.

## Holiday Gala Dinner



## The Willard InterContinental Washington, D.C.

Eleventh December 2019



**Gonet-Médeville 1<sup>er</sup> Cru Cuvée Blanc de Noirs NV**  
Bisseuil, France

Husband and wife winemakers Xavier Gonet and Julie Médeville founded their winery in 2000. Both come from noted wine families – Julie is the fourth generation of winemakers from Bordeaux while Xavier traces his winemaking roots in Champagne back seven generations. Grapes for this wine come from the Premier Cru hillside vineyards of Bisseuil in the heart of the Champagne region, which are famous for their exceptionally chalky soil and known for their pinot noir.

Pinot Noir 100%

**Charles Orban Brut Cuvée  
Spéciale Millésime Troissy 2006**  
Troissy, France

The Orban family has been growing grapes in Troissy, a village on the left bank of the Marne, in the Champagne region, since 1770. Troissy’s vineyards cover 820 acres, planted mostly with pinot meunier (86%); pinot noir and chardonnay represent 8% and 6% respectively. While this region is known for its pinot meunier, the Orban estate’s vineyards provide all three types of grapes for its Champagne to ensure the authenticity of its vintage.

Chardonnay 50%, Pinot Noir 40%, Pinot Meunier 10%

**Jean-Marc Brocard Chablis  
“Les Vieilles Vignes de Sainte-Claire” 2017**  
Préhy, France

Jean-Marc Brocard followed the advice of his father and studied engineering rather than agriculture. His wife’s family, however, were winemakers, and they brought him back into the world of vine and wine. He planted his first vines in 1973, and within a few years built Domaine Jean-Marc Brocard in the heart of the Chablis region. Since 1997, Jean-Marc’s son, Julien Brocard, who also studied engineering but returned to viticulture, has managed the winery.

Chardonnay 100%

**Domaine de la Bélière Bugey Cerdon  
Méthode Ancestrale NV**  
Bohas-Meyriat-Rignat, France

Domaine de la Bélière is located mid-way between Lyon and Geneva in the foothills of the Jura. This *méthode ancestrale* wine is fermented naturally in chilled vats, reaching just 6% alcohol. Fermentation is then stopped, and the young, light wine is bottled along with its active yeast and considerable unfermented sugar. The wine finishes its fermentation at 8% alcohol and is filtered and rebottled.

Gamay 100%

**Domaine Philippe Charlopin Morey St. Denis 2012**  
Gevrey-Chambertin, France

Philippe Charlopin is the son of a winemaker who rented rather than owned his vines. Philippe purchased his first vines in 1978 and over the years acquired additional vineyards. His son, Yann, joined him in 2004 and today the domaine encompasses 61 acres of pinot noir and chardonnay in the Côte de Nuits region in the heart of Burgundy.

Pinot Noir 100%

**Bodegas Benjamin de Rothschild &  
Vega Sicilia Rioja Macán 2011**  
Samaniego, Spain

This winery is a partnership of Tempos Vega Sicilia and the Compagnie Vinicole Barón Edmond de Rothschild. The group studied terroirs and acquired vineyards for five years before producing its first vintages in 2009. Today, the winery owns 227 acres on the slopes of the Sierra Cantabria, north of the Ebro River. This Rioja undergoes malolactic fermentation 30% in barrels and 70% in stainless steel tanks before aging in new and one-wine barrels for 15 months.

Tempranillo 100%

**Orenga de Gaffory Rappo Vin de Liqueur NV**  
Patrimonio, Corsica, France

Founded in 1967, Domaine Orenga de Gaffory is situated in the midst of the Patrimonio appellation on the northern tip Corsica. The estate is converting its 138 acres of vines to organic farming techniques. For this wine, aleatico grapes, which are genetically similar to muscat, are macerated with their skin for 15-20 days, fortified with grape spirit, and aged in old French oak barrels.

Aleatico 100%

*2019 Holiday Dinner*



**~Hors d’Oeuvres~**

Escargot & Lentil  
Coconut Lobster Lollipop  
Stilton, Quince Paste, & Candied Pecan on a Macaron Shell

**~First~**

**Octopus & Prawn**  
Braised Octopus & Poached Prawn  
Celery Root Panna Cotta, Red Beet Reduction  
*Gonet-Médeville 1<sup>er</sup> Cru Cuvée Blanc de Noirs NV*  
*Bisseuil, France*

**~Second~**

**Chestnut Soup & Foie Gras**  
Cream of Chestnut, Seared Foie Gras, Marron Glacé  
*Charles Orban Brut Cuvée Spéciale Millésime Troissy 2006*  
*Troissy, France*

**~Third~**

**Lyonnaise in the Tart**  
Frisée, Lardon, Haricots Verts, Poached Quail Egg  
Dijon Mustard Vinaigrette  
*Jean-Marc Brocard Chablis*  
*“Les Vieilles Vignes de Sainte-Claire” 2017*  
*Préhe, France*

**~Intermezzo~**

**Ruby Chocolate-Dipped Lychee Sorbet Popsicle**  
Rose Granité

*Domaine de la Bélière Bugey Cerdon Méthode Ancestrale NV*  
*Bohas-Meyriat-Rignat, France*

**~Fourth~**

**Seared Red Mullet Filet**  
Black Trumpet Mushrooms  
Artichoke & Boursin Cheese Stuffed Rigatoni  
Truffle Butter Sauce  
*Domaine Philippe Charlopin Morey St. Denis 2012*  
*Gevrey-Chambertin, France*

**~Fifth~**

**Roasted Squab**  
Grilled Radicchio, Hibiscus Glaze  
*Bodegas Benjamin de Rothschild & Vega Sicilia*  
*Rioja Macán 2011*  
*Samaniego, Spain*

**~Sixth~**

**Mediterranean Valrhona Chocolate Bar**  
Extra Virgin Olive Oil Apricot Ice Cream  
*Orenga de Gaffory Rappo Vin de Liqueur NV*  
*Patrimonio, Corsica, France*



**The Willard InterContinental**  
Washington, D.C.

Maître Hôtelier Markus Platzer General Manager	Maître Rôtisseur Luca De Marchis Executive Chef
Gyo Santa Chef de Cuisine	Jason Jimenez Executive Pastry Chef