



**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, D.C., where he served as Chef de Cuisine at *Tivoli* restaurant for six 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 2018.

Even though he has been away from Italy for over 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 two-starred *Lasserre* in Paris before becoming Executive Sous Chef at *La Table de Joël Robuchon*, also two-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 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 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.



**Sabri Uzun**  
Pastry Chef

Pastry Chef Sabri Uzun was born in the suburbs of Paris and started at the internationally-recognized school of culinary arts, FERRANDi, located in Paris as well.

Sabri started working at the Michelin-starred Le Meridien Montparnasse – a modern hotel in Paris and later moved to hotel Nikko de Paris, which also earned a Michelin Star.

Chef Uzun decided to expand his experience beyond France and moved to Washington, D.C. in 2001, where he joined the Willard InterContinental team.

He later moved to the Anthony Bourdain's Brasserie Les Halles as a pastry chef before returning to Willard. Sabri ventured out into the small business world and started a creperie in 2009. Although he loved his new venture, he could not stay away from Willard and returned in 2016.

Chef Uzun works on his inventive desserts that change every season for Willard's Café du Parc, as well as the famous Afternoon Tea at the hotel's Peacock Alley. His latest creations include Chocolate Hazelnut Pyramid: a decadent creation of velvety hazelnut crunch chocolate mousse, citrus Anglaise, scrumptious yuzu sorbet, and pumpkin seed tuile; Caramel Vanilla Tart - a smooth and delicate caramel chocolate crémeux and vanilla mousse, with crisp poached pear and caramel sauce, served with spiced ice cream highlighting warm fall spices; and Piña Colada Parfait with poached pineapple, coconut mousse, and rum sponge cake.



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.*

*Grand Induction  
and  
Holiday Gala Dinner*



*Willard InterContinental  
Washington, D. C.*

*Fifteenth of December 2021*



**Billecart-Salmon Brut Sous Bois NV**  
Champagne, France

Nicolas François Billecart and Elisabeth Salmon founded their Champagne house in 1818 upon their marriage, and today the seventh generation of the family continues the winemaking tradition.

This distinctive wine blends equal proportions of the classic trio of Champagne grapes – premier and grand cru chardonnay, premier and grand cru pinot noir, and pinot meunier – and includes 30-35% reserve wines. It is vinified and aged on lees for six years in oak casks, hence the name “sous bois,” which translates as “under wood.”

**Didier Dagueneau**  
**Pouilly-Fumé “Buisson Renard” 2016**  
Loire Valley, France

Didier Dagueneau was a professional motorcycle racer who took up winemaking in 1982 with no formal training. He focused on traditional oenological techniques, including biodynamic principles, harvesting by hand, and even using horses to plow between the grape vines. His wines redefined the potential of sauvignon blanc and earned him notoriety and a cult following. Tragically, he died in an ultralight plane crash in 2008, but children, Charlotte and Louis-Benjamin, continue their father’s pursuit and commitment to exacting standards.

“Buisson Renard” refers to the vineyard on the southwest side of the Saint-Andelain slope where this wine’s sauvignon blanc grapes are grown in the Pouilly-Fumé appellation in the Loire Valley .

**Château Yvonne Saumer Blanc 2015**  
Loire Valley, France

Château Yvonne dates to the 16th century and wine has been produced there since 1813. Winemaker Matthieu Vallée took over the domaine in 2007. Located in the Saumur-Champigny appellation in the Loire Valley, the estate includes 7 acres of chenin blanc and 20 acres of cabernet franc spread over 30 small parcels, all of which have been farmed organically since 1997 and biodynamically since 2012.

The chenin blanc grapes for this wine are hand-harvested and undergo four months of fermentation with natural yeasts in barrels. Malolactic fermentation occurs during 12 months of aging in 30% new oak barrels.

**Domaine Jean-Claude Bachelet et Fils**  
**Chassagne-Montrachet 1<sup>er</sup> Cru "Les Macherelles" 2018**  
Burgundy, France

By 1684, Pierre Bachelet was growing grapes in Chassagne-Montrachet and today direct descendant Jean-Claude Bachelet and his sons, Benoît and Jean-Baptiste, continue the tradition. The estate comprises 20 biodynamically cultivated parcels totaling 24 acres across the Saint-Aubin, Chassagne-Montrachet, and Puligny-Montrachet appellations.

The vines for this wine’s chardonnay grapes are over 80 years old and draw their quintessentially Burgundian qualities from clay and limestone soils that are rich in iron oxide. This 1<sup>er</sup> cru wine is aged for 24 months in French oak barrels (15% new) on fine lees.

**Château Cissac Cru Bourgeois 2010**  
Bordeaux, France

Legend has it that the current Château Cissac, which dates from 1769, was built on the remains of a Roman villa. Today, the vineyards are managed by Marie Vialard, a direct descendant of Jacques Mondon who bought the estate in 1895. Laurent Saint Pasteur is the winemaker. The estate, in the heart of the Médoc region, spans some 250 acres and features sandy gravel on clay and limestone – excellent terroir for the cabernet sauvignon for which Médoc is known. Vines average 30 years old.

This evening’s vintage blends 70% cabernet sauvignon with 22% merlot and 8% petit verdot, vinified in stateless steel and wood vats. The wine is aged for 18 months in 30% new French oak barrels, creating a complex and expressive, yet still classic, Bordeaux.

**Domaine des Baumard**  
**Quarts de Chaume Grand Cru 2012**  
Loire Valley, France

The Quarts de Chaume appellation in the Loire Valley has been recognized for sweet wines from the chenin blanc grape for over 1,000 years. The name is said to date from the Middle Ages when farmers were required to pay one quarter of their harvests to the *seigneur* or lord of the estate.

Established in 1955, Domaine des Baumard is the most well-known producer of Quarts de Chaume. The grapes are harvested as late as possible allowing plenty of botrytis – the “noble rot” that intensifies the sweetness and flavor of the grapes. The wine is fermented in stainless steel tanks and spends 9 months on the lees in the tank before bottling. Winemaker Florent Baumard uses no wood in the vinification or aging, creating a wine that is a pure expression of its terroir.

# 2021 Holiday Dinner



## ~Hors d'Oeuvres~

Savory Mini Cone with Blue Crab and Avocado Mousse  
Blini, Hummus, Asian Glazed Pork Belly, Espelette Pepper  
Black Olive Pesto and Artichoke Vol-au-Vent

*Billecart-Salmon Brut Sous Bois NV*  
*Champagne, France*

## ~Antipasto~

### Tuna Rossini

*Didier Dagueneau Pouilly-Fumé “Buisson Renard” 2016*  
*Loire Valley, France*

## ~Soup~

### Truffled Caramelized Onion Velouté en Croute

Parmesan Foam

*Château Yvonne Saumer Blanc 2015*  
*Loire Valley, France*

## ~Intermezzo~

### Soursop Sorbet

Lime Granité

## ~Fish~

### Seared Dover Sole & Forestière Mushroom Napoleon

Jerusalem Artichoke Velouté, Baby Rainbow Carrot Salad

*Domaine Jean-Claude Bachelet et Fils*  
*Chassagne-Montrachet 1<sup>er</sup> Cru "Les Macherelles" 2018*  
*Burgundy, France*

## ~Meat~

### Sous Vide Veal Loin, Braised Veal Cheek

Lardon, Roasted Vegetable Tourné

*Château Cissac Cru Bourgeois 2010*  
*Bordeaux, France*

## ~Dessert~

### Earl Grey Chocolate Mousse Bar

Candied Kumquat, Yuzu Gelée, Blood Orange Sorbet  
Black Sesame Tuile

*Domaine des Baumard Quarts de Chaume Grand Cru 2012*  
*Loire Valley, France*



## Willard InterContinental Washington, D.C.

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General Manager

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