



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 *La Fiamenghilla dei Fieschi*, a Michelin-starred restaurant in his hometown, before moving to the five-star *Grand Hotel Miramare* in Santa Margherita, Italy.

In 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 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 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.



Mauricio Manzano
Banquet Chef

Local to Washington, D.C., Banquet Chef Mauricio Manzano started his culinary career in 2002 at the iconic Capitol Lounge, a beloved nonpartisan Capitol Hill fixture. This kicked off his tenure at some of D.C.'s most famous wine bars and lounges and enabled him to learn and explore the elaborate world of food and beverage pairings.

Fast forward to 2012, Chef Manzano joined chef Cedric Maupillier at Mintwood Place, the acclaimed French-influenced American restaurant, where he learned French techniques for exceptional cooking. He then joined a highly-sophisticated *Fiola Mare* by Fabio Trabocchi featuring Italian seafood and wines on the Georgetown waterfront.

Chef Manzano's first introduction to the hotel culinary world was at the Washington Plaza Hotel, where he learned the intricacies of banquets and large events and earned promotion to Executive Sous Chef.

The chef then broadened his experience at other D.C. hotels, ultimately leading him to Willard InterContinental Washington, D.C. where he was responsible for its *Cafe du Parc* restaurant. Chef Manzano is now in charge of all banquet events at this historic hotel.



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 in Paris.

Chef Uzun 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 team at Willard InterContinental. He later moved to the Anthony Bourdain's *Brasserie Les Halles* as a pastry chef. Chef Uzun 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.

*La Confrérie de la
Chaîne des Rôtisseurs*

*Bailliage of
Greater Washington, D. C.*

*Grand Induction
and
Holiday Gala Dinner*



*Willard InterContinental
Washington, D. C.*

Thirteenth of December 2022



WILLARD
INTERCONTINENTAL®
WASHINGTON DC

Champagne Le Mesnil
Blanc de Blancs Grand Cru Brut, NV
Champagne, France

Founded in 1937, Le Mesnil is located in the heart of the prestigious Côte de Blancs region famed for its chardonnay grapes. The vineyards of Le Mesnil-sur-Oger are extraordinary. They are all east-facing, giving the grapes the desirable morning sun, while topsoil over chalk provides optimal soil conditions for water retention, allowing grapes to reach their full potential. This terroir has earned all of the village's vineyards the *grand cru* ranking.

This brut (at about 6g/l of sugar) is 100% chardonnay blended from the various parcels of Le Mesnil-sur-Oger and is cellar-aged for a minimum of three years.

Jean-Marc Brocard Chablis
Premier Cru Vau du Vey 2017
Burgundy, France

This family-run domaine was founded in 1973 by Jean-Marc Brocard, and is now run by his son, Julien, who is passionate about biodynamics and ancestral wine-making methods.

This 100% *premier cru* chardonnay is grown in Chablis' unique Kimmeridgian soil – the bottom of the sea when Chablis was below sea level some 150 million years ago – giving it the region's distinctive mineral backbone. The Vau du Vey *climat* in western Chablis, whence this wine's grapes originate, features south and east exposures on steep hillsides. With just the morning sun and a northerly wind coming down the valley, the grapes enjoy a lengthy ripening.

After 14 months of fermentation, this wine is aged 50% in stainless steel and 50% in old oak. Malolactic fermentation makes this a more rounded rather than traditionally crisp Chablis.

Domaine Philippe Charlopin Gevrey-Chambertin
Morceaux Cuvée Vieilles Vignes, 2010
Côte de Nuits, Burgundy, France

Gevrey-Chambertin is one of the eight major wine villages of the Côte de Nuit in Burgundy, a region famous for its pinot noir. Domaine Philippe Charlopin was founded there in 1977 with less than four acres of vineyards but today encompasses over 60 acres extending into the Côte de Beaune and Chablis regions.

This evening's wine is 100% pinot noir from old vines (*vieilles vignes*) that are 60 to 100 years old. "Morceaux" on the label translates to "parts" or "morsels" and refers to the morsels of prime vines that produce the grapes selected for this cuvée.

Château Barde-Haut
Saint-Emilion Grand Cru, 1998
Bordeaux, France

The medieval town of Saint-Emilion was designated a UNESCO World Heritage site in 1999. The region has been home to viticulture for nearly 1,000 years and Château Barde-Haute has been making wine for over 250 years.

The château's 42 acres of vineyards are located in a natural south-facing amphitheater overlooking the Dordogne Valley at the eastern end of Saint-Emilion's limestone plateau. The site's exceptional terroir features a shallow layer of clay on top of the limestone. When the clay is saturated with water, the limestone absorbs the excess. It releases the moisture back to the clay during dry spells, enabling the vines to thrive even in drought conditions.

This evening's wine is 75% merlot and 25% cabernet franc from vines that average 36 years old. It is aged in 100% new oak for 18 months.

Blandy's Baul Madeira 5 Year
Madeira, Portugal

The technique to produce Madeira wine was discovered by accident at the end of the 15th century. The island of Madeira was a port-of-call for ships to take on wine and water for journeys to the New World, East Indies, and India. During the voyage, the wines – fortified with distilled spirits to prevent spoilage – were exposed to tropical heat and constant movement. When an unsold shipment of wine was returned to the island, the producers discovered it was greatly improved. For centuries following, Madeira wines were sent on round trip sea journeys just for the transformation. Today, temperature-controlled stainless steel tanks or wood casks recreate the signature Madeira heating and aging processes without the need for an actual sea voyage.

Four major white grape varieties are used in Madeira: Malvasia, Bual, Verdelho and Sercial (from sweetest to driest). This evening's wine is 100% Bual, which thrives on Madeira's sunnier and drier southern coast.

2022 Holiday Dinner

~Hors d'œuvres~

Lobster Salad on Brioche
Duck with Hoisin Pinwheel
Foie Gras Mousse on Puff Pastry
Port Wine Poached Figs

Champagne Le Mesnil
Blanc de Blancs Grand Cru Brut, NV
Champagne, France

~First~

Seafood Vol au Vent
Shrimp, Scallops, Calamari, Mussels
Lobster Stew, Caramelized Pearl Onions
Exotic Mushrooms

Jean-Marc Brocard Chablis
Premier Cru Vau du Vey 2017

Chablis, Burgundy, France

~Second~

Dover Sole with Morel Mushrooms
Brandy Cream Sauce

Domaine Philippe Charlopin Gevrey-Chambertin
Morceaux Cuvée Vieilles Vignes, 2010
Côte de Nuits, Burgundy, France

~Intermezzo~

Prickly Pear Sorbet
Lime Granité

~Third~

Roasted Duck Breast Rossini
Seared Foie Gras, Parsnip Purée
Truffle Demi Glace

Château Barde-Haut
Saint-Emilion Grand Cru, 1998
Bordeaux, France

~Dessert Duet~

Strawberry Cheesecake
Dipped in Ruby Chocolate
and
Raspberry Lychee Tart

Blandy's Baul Madeira 5 Year
Madeira, Portugal



Willard InterContinental

Maitre Hôte Markus Platzer
Area General Manager, Mid-Atlantic

Maitre Rôtisseur Luca De Marchis
Executive Chef

Mauricio Manzano
Banquet Chef

Gyo Santa
Chef de Cuisine

Sabri Uzun
Pastry Chef