



**Maître HôteLier Luca De Marchis**  
Director of Food & Beverage

Appointed to the role of the executive chef of Willard InterContinental in 2018, Luca De Marchis now oversees the hotel's food and beverage division which includes banquets, Cafe du Parc, the Pershing Private Dining Room, Le Café, Round Robin Bar, Room Service and Mini Bar. A graduate of the Culinary Institute in Lavagna, Italy, De Marchis brings over 30 years of experience. Guided by his philosophy to evolve classic dishes with modern techniques, his management philosophy is based on a well-balanced Mediterranean lifestyle: cultivating a culture of excellence while fostering a great team spirit.



**Gyo Santa**  
Executive Chef

Chef Gyo Santa was appointed the Executive Chef of Willard InterContinental in 2023. In his new role, he oversees all culinary operations for the hotel and restaurants. Joining the hotel originally in July 2018 as chef de cuisine, he brought more than twelve years of experience in the industry, including nine years in Michelin-starred restaurants in France. A native of Japan and a graduate of Le Cordon Bleu Paris, Chef Santa's gastronomy style is a blend of various cultural elements, driven by the quality of the product, the freshness of ingredients, and the balance of presentation.



**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.*

*Twelfth of December 2023*



**Champagne Bollinger  
Brut Special Cuvée NV**  
Aÿ, Champagne, France

Champagne Bollinger's 440 acres of vines are made up of 85% grand and premier cru parcels across seven separate vineyards: Aÿ, Avenay, Tauxières, Louvois and Verzenay for pinot noir; around the Montagne de Reims for chardonnay; and on the Côte des Blancs and in Champvoisy for meunier in the Vallée de la Marne. 60% of the vines are pinot noir.

Tonight's Special Cuvée is composed of over 85% grand and premier crus of the three Champagne varieties: 60% pinot noir – an unusually high proportion that is a signature of the Bollinger style – 25% chardonnay, and 15% meunier. The cuvée is blended with reserve wine from Bollinger's collection of 800,000 magnums, which are aged for up to twelve years.

**Jean-Marc Brocard  
Chablis Premier Cru Vaulorent 2020**  
Chablis, Burgundy, 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.

This evening's wine is 100% chardonnay from 45-year-old hillside vines in the five-acre Vaulorent parcel at the northern end of the region's grand cru vineyards. The vineyard features Chablis' famed Kimmeridgian marl. The wine is fermented with indigenous yeasts and sees exclusively stainless steel during fermentation and aging. Wines from the Vaulorent vineyard are widely considered to be some of the best of the Chablis premier cru wines.

**François Carillon Puligny Montrachet 2016**  
Côte de Beaune, Burgundy, France

The Carillon family have been growing grapes in Puligny-Montrachet – a typical wine village in the south of the Côte de Beaune, Burgundy's most renowned terroir for white wines – for almost 500 years. Written sources found in Puligny narrate the life and work of Jean Carillon as early as 1520. His family continued farming the land and the vineyard until the phylloxera crisis in the late nineteenth century. Prosper and Jeanne Carillon then left the region to work near Paris, but soon returned for the love of the land and farming vines. The entire estate was replanted after the First World War. In the 1960s, Louis Carillon abandoned polyculture and livestock breeding in favor of the almost exclusive cultivation of chardonnay. François started looking after the family vineyards in 1988 and worked with his father Louis and brother Jacques until 2010, when the estate was split between the two brothers.

For tonight's wine, after pressing, the 100% chardonnay must is clarified and fermented in oak barrels (10-15% new) for twelve months on the lees. The wine rests in stainless steel vats for six months prior to bottling.

**Château Haut-Brisson Saint-Emilion Grand Cru 2000**  
Bordeaux, France

Château Haut-Brisson is a 44 acre-wine estate in the Saint-Émilion Grand Cru appellation, 30 miles east of the city of Bordeaux. It has vineyards in the villages of Saint-Émilion, Saint-Sulpice-de-Faleyrens, Libourne, and Vignonet, where wine-making facilities and the Château itself are located. The Saint-Emilion appellation boasts a rich diversity of soils and subsoils based on clay, limestone, gravel, and loam.

This evening's wine is 90% merlot and 10% cabernet franc, and was aged for 18 months in oak barrels, 35% new.

**Domaine des Baumard  
Quarts de Chaume Grand Cru, 2017**  
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 nine months on the lees in tanks before bottling. Winemaker Florent Baumard uses no wood in the vinification or aging, creating a wine that is a pure expression of its terroir.

# 2023 Holiday Dinner

## ~Hors d'œuvres~

### **Bluefin Tuna Tartare**

Almond Oil, American Caviar  
Black Sesame Cone

### **Panko Crusted Lamb Lollipop**

Soy Honey Glaze

### **Gorgonzola Mousse**

Candied Pecan, Mini Tartlette

*Champagne Bollinger  
Brut Special Cuvée NV  
Aÿ, Champagne, France*

## ~First~

### **Seared New England Scallop Salad**

Assorted Beets, Green Apple, Mâche, Frisée  
Beet Tuille, Calvados Vinaigrette

*Jean-Marc Brocard  
Chablis Premier Cru Vaulorent 2020  
Chablis, Burgundy, France*

## ~Second~

### **Butter-Poached Maine Lobster**

Parsnip Purée and Crisp  
Morel Mushroom Sauce, Lobster Essence

*François Carillon Puligny Montrachet 2016  
Côte de Beaune, Burgundy, France*

## ~Intermezzo~

### **Red Rhubarb Sorbet**

Strawberry Granité

## ~Third~

### **Muscovy Duck Breast Apicius Style**

Fois Gras Poêle, Potato Dauphinoise  
Poached Fig, Duck Demi-Glace

*Château Haut-Brisson  
Saint-Emilion Grand Cru 2000  
Bordeaux, France*

## ~Dessert~

### **Mango, Yuzu, Pineapple Pavlova**

*Domaine des Baumard  
Quarts de Chaume Grand Cru, 2017  
Loire Valley, France*



**Maître Hôte** Markus Platzer  
Area General Manager, Mid-Atlantic

**Maître Hôte** Luca De Marchis  
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