



# *Afternoon Tea Menu*

*Vegetarian Offering*

## *Sandwiches*

Black Olive Tapenade Tart  
Cucumber & Citrus Scented Chickpea Puree  
Roasted Cremini Mushroom Stuffed with Sautéed Spinach  
Roasted Red Pepper with Hummus  
Tofu & Vegetable Brochette with Basil Pesto

## *Pastries*

Almond Cherry Tart  
Chocolate Hazelnut Profiterole  
Coconut Mousse with Spiced Tropical Fruit Chutney  
Mandarin Chocolate Tart  
Strawberry Shortbread

## *Scones*

Bourbon Vanilla & Dried Maine Blueberry

## *Accompaniments*

Lemon Curd, Devonshire Cream, Raspberry & Apricot Jams

# *Signature Black Teas*

## **Willard Signature Blend**

*A popular favorite, black tea leaves blend with bergamot, sweet orange peels and rose petals*

## **Willard Black Blend**

*A classic black tea, Chinese Keemun & Pu-erh black teas creates this signature hotel blend*

# *Black Teas*

## **Assam**

*A strong, robust tea known for its malty flavor, reminiscent of a cup of coffee*

## **Black Bacon**

*A smoked black with a touch of maple, apple smoked wood and the essence of bacon*

## **Chocolate Peppermint**

*Cacao nibs, spearmint, peppermint and a touch of stevia create the perfect holiday cup*

## **English Breakfast**

*Indian black leaves brew a robust, tannic cup that is slightly floral and malty in flavor*

## **Lady Blue Earl Grey**

*Bergamot, lavender, orange peels and Madagascar vanilla beans*

## **Pumpkin Spice**

*A winter warmer of spices, cinnamon, cloves and ginger*

## **Rum Fudge**

*Chocolate and the essence of rum paired perfectly*

## **Spiced Chai**

*A traditional Chai, with black leaves, cinnamon, ginger, cloves, allspice, black pepper, anise, cardamon and a touch of stevia*

## **Winter Wonderland**

*Marshmallows sprinkled over black tea leaves create a whimsical cup, slightly sweet*

# *Green Teas*

## **Japanese Sencha**

*A light, fresh and grassy delicate brew, this tea is the most popular type of green tea in Japan*

## **Jasmine Spring Tips**

*Green tea leaves hand laid over fresh jasmine for three days creates a lightly floral cup*

*We proudly serve teas from Jenwey Tea Company.*

## *White Teas*

### **Champagne & Berries**

*White Pai Mu Tan leaves and freshly dried berries spritzed with champagne*

### **Rose Lemon Chardonnay**

*Rose petals, lemon leaf and the essence of chardonnay elegantly blend with white leaves*

### **White Cranberry**

*Dried cranberries combine beautifully with white tea leaves for a slightly tart, delicate brew*

## *Herbal Teas*

### **Egyptian Chamomile**

*Soothing chamomile flowers produce a brew with flavors of honey and golden apple*

### **Sweet Orange Cinnamon**

*Sweet orange peels and three types of cinnamon blend with a vanilla base*

### **Vanilla Bean**

*Vanilla Rooibos combines with Madagascar vanilla and a touch of stevia leaf for a mildly sweet cup*

## *Afternoon Tea at The Willard*

*Tea is like wine. The way it is produced, the harvesting time, and its leaf shape all lend the tea its particular taste, while climate and soil creates its character. Proudly serving teas from the Jenwey Tea Company, one of the world's most innovative purveyors of the finest estate and boutique blended loose-leaf teas, we have collaborated with their certified tea master to bring you a true "farm to cup" experience. We're pleased to welcome you to the Willard InterContinental for Afternoon Tea, one of the hotel's most cherished traditions.*



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