



Afternoon Tea Menu

Standard Offering

Sandwiches

Brie Cheese Mousse & Roasted Grape Tart
Cucumber with Citrus Cream Cheese
Smoked Chicken & Strawberry Salad on Poppy Seed Bun
Tarragon Shrimp Salad Vol au Vent
Watermelon & Crumbled Feta Brochette

Pastries

Honey Sesame Shortbread
Lemon Blueberry Tart
Rose Litchi Raspberry Roulade
Strawberry Choux
White Chocolate Cherry Mousse

Scones

Vanilla & Lemon Poppy Seed

Accompaniments

Homemade 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 Keemum & Pu-erh black teas creates this signature blend.

Black Teas

Assam

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

Black Bacon

Black tea leaves with a touch of maple and the essence of bacon.

Black Cherry

Chinese keemun & Pu-erh black leaves with blended fruits and herbs.

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.

Spiced Chai

A traditional chai with black leaves, cinnamon, ginger, cloves, allspice, black pepper, anise, cardamom and a touch of stevia.

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.

Tropical Green Tea

Whole green leaves dance the day away with pineapple, coconut & light citrus.

White Teas

Champagne & Berries

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

White Cranberry

Dried cranberries blend beautifully with white tea leaves for a slightly tart, delicate brew.

White Cherry Peach

Delicate White Pai Mu Tan leaves combine with cherries, hibiscus, rose hips, dried peaches and a touch of stevia leaf.

Herbal Teas

Cherry Lemonade

An amazingly vibrant blend of lemon myrtle, lemon peels and fresh dried cherries.

Citrus Chamomile

The chamomile flower combines with rose hips, hibiscus and lemon and orange peels.

Hibiscus Cherry Lavender

Striking herbal blend of rose hips, dried hibiscus and berries with a sprinkle of lavender

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 J'enwey 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.



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