



# *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*

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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