

## Black Teas

### THE WILLARD SIGNATURE BLEND

BLEND OF BLACK TEA LEAVES, BERGAMOT, SWEET ORANGE PEEL, AND ROSE PETALS

### THE WILLARD BLACK BLEND

SIGNATURE BLEND OF CHINESE KEEMUN & BLACK PU-ERH TEAS  
(AVAILABLE IN DECAF)

### BLACK VANILLA ROSE

A STRONG, ROBUST BLACK TEA LEAVES WITH VANILLA ROOIBOS & ROSE PETALS

### SPICED SANGRIA

ROBUST BLEND OF SPICES, CRANBERRIES, CLOVES, GINGER, AND HIBISCUS FOR A FRUITY & SPICY CUP

### DARJEELING

REGARDED AS THE "CHAMPAGNE OF TEAS," THIS LIGHT TEA SHOWS OFF A SUBTLE MUSCATEL FLAVOR

### FROSTED PUMPKIN

FALL IN LOVE WITH THIS CUP OF BLACK LEAVES, CINNAMONS, PUMPKIN SPICES AND A TOUCH OF SWEETNESS, PERFECTLY PAIRED WITH A DOLLOP OF CREAM

### ENGLISH BREAKFAST

INDIAN BLACK LEAVES BREW A ROBUST, TANNIC CUP THAT IS SLIGHTLY FLORAL & MALTY IN FLAVOR

### LADY BLUE EARL GREY

BERGAMOT, LAVENDER, ORANGE PEEL, AND MADAGASCAR VANILLA BEAN

### RUM FUDGE

CHOCOLATE & THE ESSENCE OF RUM PAIRED PERFECTLY

### SPICED CHAI

BLACK TEA WITH A MÉLANGE OF AROMATIC SPICES & HERBS INCLUDING CINNAMON, CLOVES, GINGER, ALLSPICE, BLACK PEPPER, AND STAR ANISE



*We proudly serve 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.*

## Green Teas

### JAPANESE GREEN SENCHA

A LIGHT, FRESH AND GRASSY DELICATE BREW, MOST COMMON IN JAPAN

### JASMINE SPRING TIPS

GREEN TEA LEAVES HAND-LAID OVER FRESH JASMINE TO CREATE A LIGHTLY FLORAL CUP

### LYCHEE ROSE

DELICATE & FLORAL - THIS BLEND IS A SLIGHTLY FRUITY AND LIGHTY HERBACEOUS WITH GREEN LEAVES & ROSE PETALS

## White Teas

### RED RASPBERRY CHAMPAGNE

VIBRANT RASPBERRIES BOUTIQUE BLENDED WITH HIBISCUS AND WHITE LEAVES FINISHED WITH A CHAMPAGNE ESSENCE

### WHITE CRANBERRY

DRIED CRANBERRIES BLEND BEAUTIFULLY WITH WHITE TEA LEAVES FOR A SLIGHTLY TART, DELICATE BREW

### SWEET PEACH COBBLER

AUTUMNS RIPE SWEET PEACHES, A TOUCH OF BLACK & VANILLA DANCING BEAUTIFULLY WITH A LITTLE STEVIA LEAF

## Herbal Teas

### EGYPTIAN CHAMOMILE

YOUNG CHAMOMILE BUDS FROM EGYPT - CREATE AN HERBAL CUP WITH NOTES OF HONEYDEW, FLOWERS AND APPLE

### SWEET ORANGE CINNAMON

MADAGASCAR VANILLA BEAN, RED ROOIBOS, SWEET ORANGE PEEL AND 3 CINNAMONS CREATE THIS STUNNING BREW THAT WILL LEAVE YOUR SOUL SATISFIED ALL SEASON

### VANILLA BEAN

VANILLA ROOIBOS COMBINES WITH MADAGASCAR VANILLA AND A TOUCH OF STEVIA

## STANDARD MENU

### *Sandwiches*

STILTON & PORT WINE POACH PEAR TART  
CUCUMBER WITH CITRUS CREAM CHEESE  
ROAST BEEF, PINK PEPPERCORN CREAM, TOASTED BAGUETTE  
LOBSTER SALAD ON BRIOCHE  
EGG SALAD & CAVIAR VOL AU VENT

### *Pastries*

MANGO COCONUT ROULADE WITH SPICED MANGO CHUTNEY  
RASPBERRY GINGER PROFITEROLE  
BANANAS FOSTER SABLE  
VANILLA CASSIS TART  
MILK CHOCOLATE LIME MOUSSE

### *Scones*

VANILLA & ROSEMARY PINEAPPLE

### *Accompaniments*

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

*\$68 per adult | \$75 with a glass of champagne  
Additional champagne \$22 per glass*



WILLARD  
INTERCONTINENTAL.  
WASHINGTON DC

# *Welcome*

*to*

# *Afternoon Tea*