

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 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.

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 COMBINED WITH MADAGASCAR VANILLA AND A TOUCH OF STEVIA

VEGETARIAN MENU

Sandwiches

SUNDRIED TOMATO TAPENADE TART
ROASTED PEPPER, HUMMUS SANDWICH
CREMINI MUSHROOM STUFFED WITH PERNOD SAUTÉED SPINACH
AVOCADO SALAD ON PITA
HERB MARINATED TOFU & GRILLED ARTICHOKE

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*



Welcome

to

Afternoon Tea