

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 CHERRY

ROBUST AND VIBRANT CHERRIES DANCING PERFECTLY WITH BLACK CHINESE LEAVES FOR A FULL BODIED AND FRUIT FORWARD CUP

BLACK VANILLA ROSE

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

DARJEELING

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

GINGER & TURMERIC OOLONG

CHUNKS OF GINGER ROOT, PIECES OF TURMERIC AND HAND ROLLED OOLONG - MAKE THIS THE HEALTHIEST BLEND OF THE SEASON

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

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

HIBISCUS LYCHEE

DARK, DRIED HIBISCUS FLOWERS PAIR ELEGANTLY WITH THE DELICATE LYCHEE FOR A SPRING FORWARD BREW

White Teas

WHITE PEACH BLOSSOM

RIPE AND SUCCULENT PEACHES WITH DELICATE WHITE LEAVES AND A TOUCH OF ROSE PETALS FOR A BEAUTIFUL SLIGHTLY SWEET AND FLORAL CUP

BERRY CITRUS MINT

DRIED BERRIES, HIBISCUS, ROSEHIPS, LEMON & ORANGE PEEL WITH VIBRANT & REFRESHING PEPPERMINT

SWEET LAVENDER ROSE

WHITE PAI MU TAN LEAVES, YOUNG ROSE PETALS & BEAUTIFUL LAVENDER WITH A TOUCH OF SWEET LEAF

Herbal Teas

EGYPTIAN CHAMOMILE

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

BERRY BLOSSOM BLEND

SIGNATURE WILLARD BERRY BLOSSOM BLEND WITH CHERRIES, BERRIES AND ROSES FOR A LINGERING CUP THAT YOU WILL LONG REMEMBER

VANILLA BEAN

VANILLA ROOIBOS COMBINES WITH MADAGASCAR VANILLA AND A TOUCH OF STEVIA

GLUTEN-FREE MENU

Sandwiches

CHICKEN TIKKA SALAD WITH MINT CHUTNEY
CUCUMBER WITH CITRUS CREAM CHEESE
SEARED NY STRIP WITH ONION MARMALADE, AND HORSERADISH CREAM
GARLIC SHRIMP SALAD, WITH MICRO BASIL
GOAT CHEESE AND FIG JAM ON TART
ALL ON GLUTEN-FREE BREAD

Pastries

COCONUT RASPBERRY TRUFFLE
MAGO GELÉE
VANILLA SHORTBREAD
MARZIPAN CRUNCH CHOCOLATE STRAWBERRY
PÂTE DE FRUIT

Scones

VANILLA & PEACH BASIL

Accompaniments

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

*\$68 per adult | \$75 with a glass of champagne
Additional champagne \$25 per glass*

*Welcome to
Afternoon Tea*