

## *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

**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*

BLACKBERRY VANILLA PROFITEROLE  
STRAWBERRY LEMON MOUSSE CAKE  
LIME & MINT MERINGUE TART  
PEACH & VANILLA ROULADE  
CHOCOLATE CARAMEL MOUSSE

*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*



WILLARD  
INTERCONTINENTAL  
WASHINGTON DC