

## *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

### **DARJEELING**

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

### **CRANBERRY APPLE SPICE**

FULL OF THE SEASONS ROBUST SPICES, TART CRANBERRIES &  
RIPE SWEET FUJI APPLES MULLED TOGETHER

### **GINGERED CARROT CAKE**

SPICY GINGER, CLOVES, SWEET CARROT, VANILLA AND BLACK LEAVES –  
DANCE WITH A TOUCH OF CINNAMON, THE PERFECT DESSERT TEA

### **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 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 BERRY ROSE**

HAND ROLLED, LIGHT AND MILD DRAGON WELL LEAVES WITH A TOUCH OF SOFT  
LYCHEE, VIBRANT HIBISCUS & ELEGANT ROSES

## *White Teas*

### **RED RASPBERRY CHAMPAGNE**

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

### **SWEET MINT ROSE**

FRESHLY DRIED, REFRESHING BLEND OF MINTS, A TOUCH OF STEVIA LEAF &  
BEAUTIFUL ROSE PETALS FOR A MINTY, LIGHTLY SWEET & FLORAL

### **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

**GLUTEN-FREE MENU**

*Sandwiches*

SMOKED SALMON DILL TARTAR  
CUCUMBER WITH CITRUS CREAM CHEESE  
SMOKED CHICKEN CRANBERRY SALAD TART  
LOBSTER SALAD  
FOIE GRAS MOUSSE PORT WINE FIGS VOL AU VENT  
ALL ON GLUTEN-FREE BREAD

*Pastries*

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

*Scones*

VANILLA & SUGAR PLUM

*Accompaniments*

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

*\$78 per adult / \$90 with a glass of champagne  
Additional champagne \$25 per glass*

*Welcome to  
Afternoon Tea*