

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)

WINTER WONDERLAND

THE PERFECTLY SWEET BALANCE OF BLACK TEA AND MINI MARSHMALLOWS

BLACK VANILLA ROSE

A STRONG, ROBUST BLACK TEA LEAVES WITH VANILLA ROOIBOS & ROSE PETALS
Add 2oz Woodford Reserve \$16

SPICED SANGRIA

HOLIDAY SPICES WITH THE JAMMY TARTNESS OF HIBISCUS AND ROSE HIPS, FOR A VIBRANT CUP
Add 2oz Woodford Reserve \$16

COCONUT PUMPKIN CHIFFON

FULL OF CINNAMONS, COCONUT AND BOURBON VANILLA ROOIBOS -
SMOOTH AND FLAVORFUL
Add 2oz Woodford Reserve \$16

CRANBERRY APPLE SPICE

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

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

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

WINTER RASPBERRY SWIRL

ROBUST, TART HIBISCUS, SWEET STEVIA LEAF AND A TOUCH OF JAMMY ROSE HIPS

WHITE ROSE

DELICATE AND YOUNG WHITE PAI MU TAN LEAVES WITH BEAUTIFUL ROSE PETALS FOR A MILD, FLORAL CUP

SWEET PEACH COBBLER

AUTUMNS RIPE SWEET PEACHES, A TOUCH OF BLACK & VANILLA DANCING BEAUTIFULLY WITH A LITTLE STEVIA LEAF
Add 2oz Woodford Reserve \$16

Herbal Teas

CINNAMON BROWN SUGAR BOURBON

MALTY BOURBON ROOIBOS, SWEET BROWN SUGAR AND CINNAMON FOR A WARMING, SOUL SATISFYING BREW
Add 2oz Woodford Reserve \$16

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
Add 2oz Woodford Reserve \$16

VANILLA BEAN

VANILLA ROOIBOS COMBINES WITH MADAGASCAR VANILLA AND A TOUCH OF STEVIA
Add 2oz Woodford Reserve \$16

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

CHOCOLATE PEANUT CHOUX
APPLE CINNAMON SHORTBREAD
MAPLE ALMOND TART
PUMPKIN SPICE ROULADE
PEAR YUZU MOUSSE

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*



WILLARD
INTERCONTINENTAL.
WASHINGTON DC

*Welcome to
Afternoon Tea*