

## 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  
*Add 2oz Iwai Japanese Whiskey \$16*

### PINK BLACKBERRY ROSE

THE SWEET SUCCULENCE OF RIPE BLACKBERRIES PAIRS HARMONIOUSLY WITH FRAGRANT ROSE PETALS & BLACK TEA LEAVES  
*Add 2oz Iwai Japanese Whiskey \$16*

### DARJEELING

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

### CHERRY ALMOND TART

BUTTERY PASTRY NOTES AND NUTTY ALMOND UNDERTONES, WITH VIBRANT AND BRIGHT CHERRIES  
*Add 2oz Iwai Japanese Whiskey \$16*

### BLACKBERRY SAGE

RICH, FRUITY SWEETNESS OF BLACKBERRIES IS PERFECTLY BALANCED WITH EARTHY, HERBACEOUS NOTES OF SAGE  
*Add 2oz Iwai Japanese Whiskey \$16*

### 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

### HIBISCUS GINGER LEMON DROP

TART HIBISCUS PERFECTLY PAIRED WITH WARM GINGER AND TANGY, SWEET LEMON  
*Add 2oz Iwai Japanese Whiskey \$16*

### JASMINE SPRING TIPS

GREEN TEA LEAVES HAND-LAID OVER FRESH JASMINE TO CREATE A LIGHTLY FLORAL CUP

### JAPANESE GREEN SENCHA

A LIGHT, FRESH AND GRASSY DELICATE BREW, MOST COMMON IN JAPAN

### HIBISCUS LYCHEE

DARK, DRIED HIBISCUS FLOWERS PAIR ELEGANTLY WITH DELICATE LYCHEE FOR A SPRING FORWARD BREW  
*Add 2oz Iwai Japanese Whiskey \$16*

## White Teas

### PINEAPPLE BERRY

JUICY SWEETNESS OF RIPE PINEAPPLE IS EXPERTLY BLENDED WITH A MEDLEY OF SUCCULENT BERRIES  
*Add 2oz Iwai Japanese Whiskey \$16*

### CHERRY CITRUS MINT

DRIED CHERRIES, HIBISCUS, ROSEHIPS, LEMON & ORANGE PEEL WITH VIBRANT & REFRESHING PEPPERMINT  
*Add 2oz Iwai Japanese Whiskey \$16*

### SWEET PEACH RASPBERRY

YOUNG DELICATE WHITE LEAVES SUCCULENT WITH PEACHES AND RIPE RASPBERRIES  
*Add 2oz Iwai Japanese Whiskey \$16*

## Herbal Teas

### EGYPTIAN CHAMOMILE

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

### WILLARD CHERRY BLOSSOM BERRY

SIGNATURE WILLARD CHERRY BLOSSOM BLEND WITH CHERRIES, BERRIES AND ROSES FOR A LINGERING CUP THAT YOU WILL LONG REMEMBER  
*Add 2oz Iwai Japanese Whiskey \$16*



**GLUTEN FREE MENU**

*Sandwiches*

SMOKED DUCK, CERVELLE DE CANUT, RED ONION MARMALADE  
MOZZARELLA MASCARPONE EMULSION  
EGG & NORI MAKI, SPICY AIOLI, SALMON ROE  
PEPPER & PARSLEY CRUSTED TUNA LOIN, MANGO BASIL SALSA  
DUCK MOUSSE AND MISSION FIG MACARON  
ALL ON GLUTEN FREE BREAD

*Pastries*

RASPBERRY CHOCOLATE VERRINE  
CHOCOLATE MENDIANT  
PATE DE FRUIT  
TROPICAL FRUIT BROCHETTE  
ROSE RASPBERRY SABLE

*Scones*

VANILLA & GREEN TEA MATCHA

*Accompaniments*

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

*\$90 per adult | \$102 with a glass of champagne  
Additional champagne \$25 per glass*



*Cherry Blossom  
Afternoon Tea*