

Black Teas

THE WILLARD SIGNATURE BLEND

BLEND OF BLACK TEA LEAVES, BERGAMOT, SWEET ORANGE PEEL, AND ROSE PETALS

BLACK CHERRY

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

PINK BLACKBERRY ROSE

THE SWEET SUCCULENCE OF RIPE BLACKBERRIES PAIRS HARMONIOUSLY WITH FRAGRANT ROSE PETALS & BLACK TEA LEAVES

BERRY ALMOND TART

BUTTERY PASTRY NOTES AND NUTTY ALMOND UNDERTONES, WITH VIBRANT AND BRIGHT CHERRIES

BLACKBERRY SAGE

RICH, FRUITY SWEETNESS OF BLACKBERRIES IS PERFECTLY BALANCED WITH EARTHY, HERBACEOUS NOTES OF SAGE

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

HIBISCUS LYCHEE

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

White Teas

PINEAPPLE BERRY

JUICY SWEETNESS OF RIPE PINEAPPLE IS EXPERTLY BLENDED WITH A MEDLEY OF SUCCULENT BERRIES

BERRY CITRUS MINT

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

SWEET PEACH RASPBERRY

YOUNG DELICATE WHITE LEAVES SUCCULENT WITH PEACHES AND RIPE RASPBERRIES

Herbal Teas

EGYPTIAN CHAMOMILE

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

WILLARD BLOSSOM BLEND

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

Hot Chocolate

HOT CHOCOLATE

ENJOY A LOVELY POT OF HOT CHOCOLATE

CHILDREN'S MENU

Sandwiches

CHERRY JAM AND TURKEY SANDWICH ON BRIOCHE
HEIRLOOM TOMATO AND MOZZARELLA SALAD ON BRIOCHE
EGG SALAD SANDWICH ON BRICOHE
HERB MARINATED ROASTED CHICKEN SALAD ON BRIOCHE
CITRUS CUCUMBER SANDWICH ON WHITE BREAD

Pastries

STRAWBERRY GINGER CHOUX
MANGO COCONUT ROULADE
PEACH BASIL SABLE
LEMON BLUEBERRY MOUSSE
BANANA CHOCOLATE TART

Scones

VANILLA
ROSEMARY APRICOT

Accompaniments

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

*\$65 per child
(3-12 years of age)*

*Welcome to
Afternoon Tea*



WILLARD
INTERCONTINENTAL.
WASHINGTON DC