

## 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 Woodford Reserve \$16*

### PINK BLACKBERRY ROSE

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

### DARJEELING

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

### BERRY ALMOND TART

BUTTERY PASTRY NOTES AND NUTTY ALMOND UNDERTONES,  
WITH VIBRANT AND BRIGHT BERRIES  
*Add 2oz Woodford Reserve \$16*

### BLACKBERRY SAGE

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

## White Tea

### PINEAPPLE BERRY

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

### BERRY CITRUS MINT

DRIED BERRIES, HIBISCUS, ROSEHIPS, LEMON & ORANGE PEEL  
WITH VIBRANT & REFRESHING PEPPERMINT  
*Add 2oz Woodford Reserve \$16*

### SWEET PEACH RASPBERRY

YOUNG DELICATE WHITE LEAVES SUCCULENT WITH PEACHES  
AND RIPE RASPBERRIES  
*Add 2oz Woodford Reserve \$16*

## 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  
*Add 2oz Woodford Reserve \$16*

**GLUTEN FREE MENU**

*Sandwiches*

SMOKED DUCK, CERVELLE DE CANUT, RED ONION MARMALADE  
MOZZARELLA MASCARPONE EMULSION  
CUCUMBER WITH CITRUS CREAM CHEESE  
PEPPER & PARSLEY CRUSTED TUNA LOIN, MANGO BASIL SALSA  
HERB MARINATED ROASTED CHICKEN SALAD  
ALL ON GLUTEN FREE BREAD

*Pastries*

RASPBERRY CHOCOLATE VERRINE  
CHOCOLATE MENDIANT  
PATE DE FRUIT  
TROPICAL FRUIT BROCHETTE  
PEACH BASIL SABLE

*Scones*

VANILLA  
ROSEMARY APRICOT

*Accompaniments*

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

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

*Welcome to  
Afternoon Tea*



WILLARD  
INTERCONTINENTAL  
WASHINGTON DC