

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

STANDARD MENU

Sandwiches

SMOKED DUCK, CERVELLE DE CANUT, RED ONION MARMALADE
BEET & ONION CROSTINI
MOZZARELLA MASCARPONE EMULSION, TOMATO BASIL TART
CUCUMBER WITH CITRUS CREAM CHEESE, WHITE BREAD
PEPPER & PARSLEY CRUSTED TUNA LOIN, MANGO BASIL SALSA
HERB MARINATED ROASTED CHICKEN SALAD, BRIOCHE BUN

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

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

*Welcome to
Afternoon Tea*