

Black Teas

THE WILLARD SIGNATURE BLEND

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

SPICED CHERRY

ROBUST SPICE BLEND OF CLOVES, GINGER, CINNAMONS, BLACK PEPPER - TART CHERRY & VIBRANT HIBISCUS FLOWERS BLACK CHINESE LEAVES FOR A FRUIT & FULL BODIED CUP

CARROT CAKE

ELEGANT SPICES, PIECES OF CARROT, VANILLA, CINNAMON & A DROP OF NUTMEG

VANILLA ALMOND SOUFFLE

SMOOTH MADAGASCAR VANILLA BEAN ROOIBOS, NOTES OF ALMOND, CARAMEL AND A TOUCH OF SWEET

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

PERISIAN ROSE

THE ELEGANCE THAT ARE GREEN TEA LEAVES WITH DELICATE ROSE PETALS FOR A FLORAL AND SLIGHTLY FRUIT FORWARD CUP

JAPANESE GREEN SENCHA

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

White Teas

MULLED APPLE CIDER

FULL OF LIFE CLOVES, FUJI APPLES, CINNAMON, GINGER, CARDAMON, HIBISCUS FLOWERS AND A TOUCH OF STEVIA LEAF

GINGERED PEAR

GINGER ROOT, PEAR, SWEET ORANGE PEEL, CINNAMONS AND CARDAMON WITH A DELICATE WHITE PAI MU TAN

WHITE PEPPERMINT BARK

WHITE CHOCOLATE, PEPPERMINT & SPEARMINT LEAVES, CACAO NIBS AND A DROP OF STEVIA LEAF

Herbal Teas

EGYPTIAN CHAMOMILE

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

VANILLA GINGER CLOVE

BOURBON VANILLA ROOIBOS, GINGER ROOT AND CLOVES FOR A BEAUTIFUL WARMING BLEND

SPICE BOURBON VANILLA ROOIBOS

MALTY, MADAGASCAR VANILLA, BOURBON ROOIBOS WITH ALL THE SEASONS MOST LOVED SPICES

Hot Chocolate

HOT CHOCOLATE

ENJOY A LOVELY POT OF HOT CHOCOLATE

CHILDREN'S MENU

Savory

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
CUCUMBER & CITRUS CREAM CHEESE

Sweets

HAZELNUT PASSION FRUIT SAVARIN
PEAR SPICE ROULADE
COCONUT MACARON
APPLE NORMANDY TART
CHOCOLATE CARAMEL CHOUX

Scones

VANILLA
CRANBERRY ORANGE

Accompaniments

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

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

*Welcome to
Afternoon Tea*



WILLARD
INTERCONTINENTAL.
WASHINGTON DC