

Black Teas

THE WILLARD SIGNATURE BLEND

OUR SIGNATURE BLEND OF BLACK TEA LEAVES,
BERGAMOT, SWEET ORANGE PEEL, & ROSE PETALS

SPICED CHERRY

A ROBUST BLEND OF CLOVES, GINGER, CINNAMON,
TART CHERRY, BLACK PEPPER, & VIBRANT HIBISCUS FLOWERS

CARROT CAKE

ELEGANT SPICES, CARROT, VANILLA, CINNAMON & A DASH OF NUTMEG

VANILLA ALMOND SOUFFLÉ

MADAGASCAR VANILLA BEAN ROOIBOS, NOTES OF ALMOND,
CARAMEL, & A TOUCH OF SWEETNESS

ENGLISH BREAKFAST

INDIAN BLACK TEA LEAVES BREW A ROBUST, TANNIC CUP
WITH FLORAL & MALTY NOTES

LADY BLUE EARL GREY

BERGAMOT, LAVENDER, ORANGE PEEL, & MADAGASCAR VANILLA BEAN

SPICED CHAI

BLACK TEA WITH A MÉLANGE OF AROMATIC SPICES & HERBS INCLUDING
CINNAMON, CLOVES, GINGER, ALLSPICE, BLACK PEPPER, & 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

PERSIAN ROSE

GREEN TEA LEAVES LAID WITH DELICATE ROSE PETALS
FOR A FLORAL & SLIGHTLY FRUIT-FORWARD CUP

JAPANESE GREEN SENCHA

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

White Teas

MULLED APPLE CIDER

A SPICE-FORWARD BLEND OF CLOVES, FUJI APPLES, CINNAMON, GINGER,
CARDAMOM, HIBISCUS FLOWERS, & A TOUCH OF STEVIA LEAF

GINGERED PEAR

GINGER ROOT, PEAR, SWEET ORANGE PEEL, CINNAMON, & CARDAMOM
WITH DELICATE WHITE PAI MU TAN LEAVES

WHITE PEPPERMINT BARK

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

Herbal Teas

EGYPTIAN CHAMOMILE

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

PUMPKIN PRALINE

A SYMPHONY OF AUTUMN FLAVORS COMBINING BRIGHT PUMPKIN & SPICE
WITH A DASH OF MALTY BOURBON ROOIBOS FOR A PURELY INDULGENT BLEND

Hot Chocolate

HOT CHOCOLATE

ENJOY A LOVELY POT OF HOT CHOCOLATE

CHILDREN'S MENU

Savory

CHERRY JAM & TURKEY SANDWICH ON BRIOCHE
HEIRLOOM TOMATO & MOZZARELLA SALAD ON BRIOCHE
EGG SALAD SANDWICH ON BRICOHE
HERB MARINATED ROASTED CHICKEN SALAD ON BRIOCHE
EUROPEAN CUCUMBER & CITRUS CREAM CHEESE ON WHITE TOAST

Sweets

HAZELNUT PASSION FRUIT SAVARIN
PEAR SPICE ROULADE
PUMPKIN SHORTBREAD
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*