

Black Teas

THE WILLARD SIGNATURE BLEND

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

THE WILLARD BLACK BLEND

SIGNATURE BLEND OF CHINESE KEEMUN & BLACK PU-ERH TEAS
(AVAILABLE IN DECAF)

SPICED CHERRY

A ROBUST BLEND OF CLOVES, GINGER, CINNAMON,
TART CHERRY, BLACK PEPPER, & VIBRANT HIBISCUS FLOWERS
Add 2oz Woodford Reserve \$16

CARROT CAKE

ELEGANT SPICES, CARROT, VANILLA, CINNAMON & A DASH OF NUTMEG
Add 2oz Woodford Reserve \$16

DARJEELING

REGARDED AS THE "CHAMPAGNE OF TEAS"
THIS LIGHT TEA OFFERS A SUBTLE MUSCATEL FLAVOR

VANILLA ALMOND SOUFFLÉ

MADAGASCAR VANILLA BEAN ROOIBOS, NOTES OF ALMOND,
CARAMEL, & A TOUCH OF SWEETNESS
Add 2oz Woodford Reserve \$16

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
Add 2oz Woodford Reserve \$16

JAPANESE GREEN SENCHA

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

White Tea

MULLED APPLE CIDER

A SPICE-FORWARD BLEND OF CLOVES, FUJI APPLES, CINNAMON, GINGER,
CARDAMOM, HIBISCUS FLOWERS, & A TOUCH OF STEVIA LEAF
Add 2oz Woodford Reserve \$16

GINGERED PEAR

GINGER ROOT, PEAR, SWEET ORANGE PEEL, CINNAMON, & CARDAMOM
WITH DELICATE WHITE PAI MU TAN LEAVES
Add 2oz Woodford Reserve \$16

WHITE PEPPERMINT BARK

WHITE CHOCOLATE, PEPPERMINT & SPEARMINT LEAVES,
CACAO NIBS, & A TOUCH OF STEVIA LEAF
Add 2oz Woodford Reserve \$16

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
Add 2oz Woodford Reserve \$16

SPICED BOURBON VANILLA ROOIBOS

NOTES OF MALT & BOURBON PAIRED WITH MADAGASCAR VANILLA ROOIBOS
CREATE THE PERFECT SEASONAL CUP
Add 2oz Woodford Reserve \$16

GLUTEN FREE MENU

Savory

CHICKEN CURRY SALAD & MINT CHUTNEY
BLACKENED SHRIMP SALAD, ESPELETTE, LEMON OIL & MICRO CILANTRO
NY STRIP, BEET MARMALADE, PINK PEPPERCORN
FOIE GRAS MOUSSE & BRANDIED CHERRY
EUROPEAN CUCUMBER & CITRUS CREAM CHEESE
ALL ON GLUTEN FREE BREAD

Sweets

RASPBERRY CHOCOLATE VERRINE
CHOCOLATE MENDIANT
PATÉ DE FRUIT
TROPICAL FRUIT BROCHETTE
PUMPKIN SHORTBREAD

Scones

VANILLA
CRANBERRY ORANGE

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*