

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)

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
Add 2oz Woodford Reserve \$16

CARROT CAKE

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

DARJEELING

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

VANILLA ALMOND SOUFFLE

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

PERISIAN ROSE

THE ELEGANCE THAT ARE GREEN TEA LEAVES WITH DELICATE ROSE PETALS FOR A FLORAL AND SLIGHTLY FRUIT FORWARD CUP
Add 2oz Woodford Reserve \$16

JAPANESE GREEN SENCHA

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

White Tea

MULLED APPLE CIDER

FULL OF LIFE CLOVES, FUJI APPLES, CINNAMON, GINGER, CARDAMON, HIBISCUS FLOWERS AND A TOUCH OF STEVIA LEAF
Add 2oz Woodford Reserve \$16

GINGERED PEAR

GINGER ROOT, PEAR, SWEET ORANGE PEEL, CINNAMONS AND CARDAMON WITH A DELICATE WHITE PAI MU TAN
Add 2oz Woodford Reserve \$16

WHITE PEPPERMINT BARK

WHITE CHOCOLATE, PEPPERMINT & SPEARMINT LEAVES, CACAO NIBS AND A DROP 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, FLOWERS AND APPLE

VANILLA GINGER CLOVE

BOURBON VANILLA ROOIBOS, GINGER ROOT AND CLOVES FOR A BEAUTIFUL WARMING BLEND
Add 2oz Woodford Reserve \$16

SPICE BOURBON VANILLA ROOIBOS

MALTY, MADAGASCAR VANILLA, BOURBON ROOIBOS WITH ALL THE SEASONS MOST LOVED SPICES
Add 2oz Woodford Reserve \$16

STANDARD MENU

Savory

SMOKED SALMON & SPINACH QUICHE TART
MARINATED MUSSELS ON SAVORY TARTLET, PEPPER DILL SALSA
ROASTED STRIPLOIN, BEET CHUTNEY, PINK PEPPERCORN ON BAGUETTE
FOIE GRAS TRUFFE, FRESH FIG, BABY BRIOCHE
CUCUMBER & CITRUS CREAM CHEESE ON WHITE TOAST

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

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

*Welcome to
Afternoon Tea*