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)*

**WINTER WONDERLAND**
The perfectly sweet balance of black tea and mini marshmallows

**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

**HOLIDAY 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

**WILLARD HOLIDAY BLEND**
Notes of malt & bourbon paired with Madagascar vanilla rooibos create the perfect seasonal cup  
*Add 2oz Woodford Reserve $16*

**EGYPTIAN CHAMOMILE**
Young chamomile buds from Egypt create an herbal cup  
With notes of honeydew, apple, & flowers  
*Add 2oz Woodford Reserve $16*

**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*
STANDARD MENU

Savory
LOBSTER SALAD, DILL, Brioche Bun
CHICKEN SALAD, Pomegranate Seeds, Micro Cilantro, Brioche Bun
NY Strip, Beet Marmalade, Pink Peppercorn, Onion Beet Baguette
Smoked Duck, Fig Jam, Apple Celery Salad, Gingerbread Spoon
European Cucumber, Cream Cheese, Lemon Zest, White Toast

Sweets
COCONUT RASPBERRY CHOUX
PASSION FRUIT MERINGUE BûCHE DE NOËL
PEAR CINNAMON TART
WHITE CHOCOLATE PEPPERMINT MOUSSE
MANDARIN CHOCOLATE SHORTBREAD

Scones
VANILLA
GINGERBREAD

Accompaniments
LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

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