

## 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

### 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*

**VEGAN MENU**

*Savory*

ROASTED ASPARAGUS WITH HUMMUS  
HOMEMADE GUACAMOLE & CHERRY TOMATO CHUTNEY  
SUNDRIED TOMATO & ARTICHOKE MOUSSE WITH FRIED MICRO BASIL  
BEET CHUTNEY ON TOMATO BASIL TART  
MARINATED GRILLED VEGETABLES IN SPINACH WRAP

*Sweets*

CHOCOLATE MENDIANT  
HOLIDAY SPICED CREME BRULEE  
WHITE CHOCOLATE PEPPERMINT MOUSSE  
PUMPKIN SHORTBREAD  
PECAN TART

*Scones*

VANILLA  
GINGERBREAD

*Accompaniments*

RASPBERRY & APRICOT JAMS

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



*Holiday  
Afternoon Tea*