

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

VEGETARIAN 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

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*



*Holiday
Afternoon Tea*