

## 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

LADYBLUE 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**

**VEGAN MENU**

*Savory*

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

*Sweets*

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

*Scones*

VANILLA  
CRANBERRY ORANGE

*Accompaniments*

RASPBERRY & APRICOT JAMS

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

*Welcome to  
Afternoon Tea*



WILLARD  
INTERCONTINENTAL.  
WASHINGTON DC