

Black Teas

THE WILLARD SIGNATURE BLEND

THE WILLARD'S SPECIALLY CURATED 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)

BLACK CHERRY

JUICY & VIBRANT DARK CHERRIES PAIR PERFECTLY WITH BLACK CHINESE LEAVES FOR A FULL-BODIED AND FRUIT FORWARD CUP
Add 2oz Iwai Japanese Whiskey \$16

GOLDEN APRICOT ORCHARD

WARM HONEY NOTES OF SUN-KISSED APRICOTS WITH A HINT OF VANILLA, BLENDED WITH BLACK TEA LEAVES
Add 2oz Iwai Japanese Whiskey \$16

DARJEELING

REGARDED AS THE "CHAMPAGNE OF TEAS"
THIS LIGHT TEA OFFERS A SUBTLE MUSCATEL FLAVOR

CHERRY ALMOND

BLACK DARK CHERRIES & NUTTY ANISE, INTERTWINING WITH VELVETY BLACK TEA LEAVES AND A TOUCH OF VANILLA
Add 2oz Iwai Japanese Whiskey \$16

BLACKBERRY SESAME

RIPE BLACKBERRIES WITH NUTTY TOASTED NOTES OF SESAME BLENDED IN AN EARTHY BLACK TEA BASE
Add 2oz Iwai Japanese Whiskey \$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

JASMINE PEARL BLOSSOM

JASMINE FLOWER GREEN TEA LEAVES HAND-ROLLED INTO PEARLS WITH FRENCH LAVENDER TO CREATE A LIGHTLY FLORAL CUP

JAPANESE GREEN SENCHA

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

LYCHEE ROSE GREEN

JUICY LYCHEE FRUIT PAIR WITH DELICATE ROSE PETALS FOR A SPRING-FORWARD GREEN TEA CUP
Add 2oz Iwai Japanese Whiskey \$16

White Tea

SWEET LEMON CHIFFON

ZESTY BRIGHT NOTES OF SWEET LEMON WITH A TOUCH OF CHIFFON BLENDED WITH WHITE TEA LEAVES
Add 2oz Iwai Japanese Whiskey \$16

CUCUMBER MINT

WHITE TEA LEAVES WITH THE COOL ESSENCE OF CUCUMBER & INVIGORATING MINT
Add 2oz Iwai Japanese Whiskey \$16

RASPBERRY ROSE

JUICY RASPBERRIES AND BLOOMING ROSE PETALS BLENDED TOGETHER WITH WHITE TEA LEAVES FOR A FRUITY AND FLORAL CUP
Add 2oz Iwai Japanese Whiskey \$16

Herbal Teas



HONEYBUSH & CHAGA

SWEET AND SOOTHING NOTES OF HONEYBUSH WITH THE RICH EARTHY ESSENCE OF CHAGA MUSHROOMS FOR A CUP OF WELLNESS TO RESTORE AND INSPIRE

WILLARD CHERRY BLOSSOM BERRY

SIGNATURE WILLARD BLOSSOM BLEND WITH CHERRIES, BERRIES AND ROSE PETALS INSPIRED BY THE FLAVORS OF SPRINGTIME
Add 2oz Iwai Japanese Whiskey \$16

GLUTEN FREE MENU

Savory

CRANBERRY CHICKEN SALAD, WITH LEMON ZEST
MARINATED LOBSTER SALAD WITH MICRO CILANTRO
SMOKED DUCK BREAST, CHERRY JAM, BRANDY CHERRY
EUROPEAN CUCUMBER, CITRUS CREAM CHEESE, LEMON ZEST
BOURSIN CHEESE WITH ROASTED BEET MOUSSE, TOPPED WITH MICRO CHIVES
ALL ON GLUTEN FREE BREAD

Sweets

MACARON
CHOCOLATE TART
MATCHA CRÈME BRÛLÉE
CHOCOLATE MENDIANT
ASIAN PEAR TART

Scones

VANILLA
CHERRY CINNAMON

Accompaniments

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

*\$90 per adult / \$105 with a glass of champagne
Additional champagne \$25 per glass*



*Cherry Blossom
Afternoon Tea*