

## 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*

## STANDARD MENU

### *Savory*

CRANBERRY CHICKEN SALAD, WITH LEMON ZEST ON BRIOCHE BUN  
MARINATED LOBSTER SALAD ON PÂTE BRISÉE WITH MICRO CILANTRO  
EUROPEAN CUCUMBER, CITRUS CREAM CHEESE, LEMON ZEST, WHITE TOAST  
BOURSIN CHEESE WITH ROASTED BEET MOUSSE, TOPPED WITH MICRO CHIVES  
SMOKED DUCK BREAST, CHERRY JAM, BRANDY CHERRY ON BEET ONION BAGUETTE

### *Sweets*

YUZU MERINGUE CHOUX  
MANGO VIOLET SHORTBREAD  
LYCHEE STRAWBERRY MOUSSE  
MATCHA SOURSOP PINEAPPLE VERRINE  
VALRHONA JIVARA CHOCOLATE & MANDARIN TART

### *Scones*

VANILLA  
CHERRY CINNAMON

### *Accompaniments*

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY & APRICOT JAMS

*\$90 per adult / \$105 with a glass of champagne  
Additional champagne \$27 per glass*

  
WILLARD  
INTERCONTINENTAL  
WASHINGTON DC



*Cherry Blossom  
Afternoon Tea*