



# *Mother's Day Afternoon Tea*

## *Savory*

CRANBERRY CHICKEN SALAD ON BRIOCHE BUN  
MARINATED LOBSTER SALAD ON PÂTE BRISÉE  
EUROPEAN CUCUMBER, CITRUS CREAM CHEESE ON WHITE TOAST  
BOURSIN CHEESE WITH ROASTED BEET MOUSSE  
SMOKED DUCK BREAST, CHERRY JAM 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 JAM

## *Smoked Seafood and Caviar Bar*

SMOKED SALMON, SMOKED TROUT, SALMON PASTRAMI  
ROCKFISH CARPACCIO, BABY SCALLOP CEVICHE  
AMERICAN STURGEON CAVIAR WITH ACCOMPANIMENTS



## *Crêpes Suzette*

CARAMELIZED ORANGE AND GRAND MARNIER SAUCE, VANILLA ICE CREAM

## *Banana Foster*

BANANAS, BROWN SUGAR, CINNAMON, DARK RUM SAUCE  
VANILLA ICE CREAM

## *Tea Selection*

### **WILLARD SIGNATURE BLEND**

WILLARD'S SPECIALLY CURATED  
BLEND OF BLACK TEA LEAVES,  
BERGAMOT, SWEET ORANGE PEEL,  
AND ROSE PETALS

### **LADY BLUE EARL GREY**

BERGAMOT, LAVENDER, ORANGE  
PEEL, AND MADAGASCAR VANILLA  
BEAN

### **JASMINE PEARL BLOSSOM**

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

### **SWEET LEMON CHIFFON**

ZESTY BRIGHT NOTES OF SWEET  
LEMON WITH A TOUCH OF  
CHIFFON BLENDED WITH WHITE TEA  
LEAVES

### **WILLARD CHERRY BLOSSOM BERRY**

SIGNATURE WILLARD BLOSSOM  
BLEND WITH CHERRIES, BERRIES  
AND ROSE PETALS INSPIRED BY THE  
FLAVORS OF SPRINGTIME

## *Bottomless Champagne Bar*

MOET CHANDON IMPERIAL BRUT  
MIMOSA, BELLINI