

## 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 Woodford Reserve \$16~*

### Golden Apricot Orchard

Warm honey notes of sun-kissed apricots with a hint of vanilla, blended with black tea leaves

*~Add 2oz Woodford Reserve \$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 Woodford Reserve \$16~*

### Blackberry Sesame

Ripe Blackberries with nutty toasted notes of sesame blended in an earthy black tea base

*~Add 2oz Woodford Reserve \$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 Woodford Reserve \$16~*

## White Tea

### Sweet Lemon Chiffon

zesty bright notes of sweet lemon with a touch of chiffon blended with white tea leaves

*~Add 2oz Woodford Reserve \$16~*

### Cucumber Mint

White tea leaves with the cool essence of cucumber & invigorating mint

*~Add 2oz Woodford Reserve \$16~*

### Raspberry Rose

juicy raspberries and blooming rose petals blended together with white tea leaves for a Fruity and floral cup

*~Add 2oz Woodford Reserve \$16~*

## Herbal Teas

### Willard Cherry Blossom Berry

Signature willard blossom blend with cherries, berries and rose petals inspired by the flavors of springtime

*~Add 2oz Woodford Reserve \$16~*

### 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

## VEGETARIAN 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*

Apricot Nutmeg Clafoutis

Cherry Chocolate Tart

Cinnamon Crumble with Mango Raspberry Verrine

Peach Vanilla Mousse

Coconut Spice Choux

### *Scones*

Vanilla

Peach Basil

### *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