

## *Black Teas*

### **The Willard Signature Blend**

The Willard's Curated Blend Composed 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)

### **Mocha Almond**

Indulge in The Decadent Richness of Black Tea, Evocative of Roasted Cacao Nibs and The Subtle Warmth of Toasted Anise

### **Golden Apricot Orchard**

Warm Honey Notes of Sun-Kissed Apricots with a Hint of Vanilla, Blended with Black Tea Leaves

### **Darjeeling**

Regarded as The "Champagne of Teas" Subtle Muscatel Flavor

### **Luxe Pumpkin Spice**

A Luxurious Blend of Bold Black Tea Leaves Infused with the Warming Spices of Cinnamon, Nutmeg, and Cloves, Capturing the Essence Of Autumn

### **Spice Cranberry**

The Bright Tartness of Fresh Cranberries Complements a Medley of Rich Spices in This Festive Black Tea Blend, Creating a Brew That Tantalizes

### **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

## *Hidden Gems*

### **White Peony Silver Needle**

Its Delicate Silver-Tipped Leaves Yield a Subtle Floral Sweetness, With a Silky, Smooth Finish that Embodies Pure Luxury. Experience the Essence of Spring in Every Sip of this Limited And Exquisite Tea

**Supplement \$75**

## *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

### **Gingered Pear**

A Refreshingly Spiced Blend where the Gentle Heat of Ginger Meets the Delicate Sweetness of Ripe Pear, Seamlessly Intertwined with Bold Green Tea Leaves

## *White Teas*

### **Golden Gingerbread**

Delicate White Tea Leaves form The Base of This Festive Blend, Infused with the Warm Spices of Ginger, Cinnamon, And Nutmeg

### **Cucumber Mint**

White Tea Leaves with the Cool Essence of Cucumber & Invigorating Mint

### **Raspberry Rose**

Juicy Raspberries And Blooming Rose Petals Blended Together with White Tea Leaves for a Fruity and Floral Cup

## *Wellness Teas*

### **Honeybush & Chaga**

Sweet and Soothing Notes of Honeybush with The Rich Earthy Essence of Chaga Mushrooms for a Cup of Wellness

### **Ginger Turmeric Oolong**

Cross Between Black and green profile spicy ginger and Vegatal Turmeric

### **Pure Barley**

Barley infusion offers a toasty warmth and nutty richness that soothes the senses. Crafted from the finest roasted barley. Caffeine free

## *Hot Chocolate*

Hot Chocolate

Enjoy a lovely pot of hot chocolate

## CHILDREN'S MENU

### *Savory*

Egg Salad Sandwich on Brioche  
Cherry Jam & Turkey Sandwich on Brioche  
Heirloom Tomato & Mozzarella Salad on Brioche  
Tarragon Grape Chicken Salad on Brioche Bun  
European Cucumber & Citrus Cream Cheese on White Toast

### *Sweets*

Pear Toffee Basket  
Gianduja Lemon Choux  
Pumpkin Spice Mousse  
Opera Tart  
Coconut Rhubarb Verrine

### *Scones*

Sugar Plum Scone  
Vanilla Scone

### *Accompaniments*

Lemon Curd, Devonshire Cream, Raspberry & Apricot Jams

\$65 per child  
(3-12 years of age)

*20% gratuity included for parties of 6 + guests with a maximum of 4 separate checks permitted  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your  
risk of foodborne illness*