

## *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

~ **Add 2oz Woodinville "Willard" Private Label \$25** ~

### **Golden Apricot Orchard**

Warm Honey Notes Of Sun-Kissed Apricots With A Hint Of Vanilla, Blended With Black Tea Leaves

~ **Add 2oz Woodinville "Willard" Private Label \$25** ~

### **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

~ **Enhance the flavors with 2oz of Tesseron Composition Cognac for \$20** ~

### **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

~ **Enhance the flavors with 2oz of Tesseron Composition Cognac for \$20** ~

### **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

~ **For a richer experience, add 2oz of Hendrick's Gin for \$16** ~

## *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

~ **Enhance the flavors with Veuve Clicquot Brut for \$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** ~

## *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



*We proudly serve teas from the J'entwey 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.*

## VEGAN MENU

### *Savory*

#### **Asparagus Sandwich**

Herb-Roasted Asparagus And Hummus, Garlic Flowers,  
Espelette Pepper On Wheat Bread

#### **Eggplant Tapenade Tart**

Sautéed Eggplant Tapenade On Tomato Basil Tart, Micro Basil

#### **Endive and Hummus**

Homemade Hummus With Red Endive, Roasted Pepitas, Gluten Free Tart

#### **Tofu Bahn Mi**

Roasted Tofu , Pickled Radish, Carrot, Lemongrass, Micro Cilantro On White Bread

#### **Avocado Mousse**

Avocado Mousse, Espelette, Smoked Sea Salt, Micro Cilantro, On Beet Onion Bread

### *Sweets*

#### **Paté de Fruit**

#### **Chocolate Mendant**

#### **Raspberry Chocolate Verrine**

#### **Tropical Fruit Brochette**

#### **Peach Shortbread**

### *Scones & Accompaniments*

#### **Sugar Plum Scone**

#### **Vanilla Scone**

#### **Raspberry & Apricot Jams**

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

*Additional champagne \$27 per glass*

*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*