

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.

VEGETARIAN MENU

Savory

Asparagus Sandwich

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

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 Shell

Tofu Bahn Mi

Roasted Tofu, Pickled Radish, Carrot, Lemongrass, Micro Cilantro In A Mini Brioche

Avocado Mousse

Avocado Mousse, Topped With Quail Egg, Espelette, Smoked Sea Salt, And Micro Cilantro
On Beet Onion Bread

Sweets

Pear Toffee Basket

Gianduja Lemon Choux

Pumpkin Spice Mousse

Opera Tart

Coconut Rhubarb Verrine

Scones & Accompaniments

Sugar Plum Scone

Vanilla Scone

Lemon Curd, Devonshire Cream, Raspberry & Apricot Jams

Enhance your Experience

Baïka Caviar

Premium Caviar From The Baikal Lake Region,
Known For Its Delicate Flavor And Small, Firm Pearls
\$99

Royal Ossetra Caviar

Sourced From The Caspian Sea Region, This Caviar Is Celebrated For Its
Medium-Sized, Firm Pearls. The Taste Is Rich And Nutty, Offering A Delicate
Buttery Flavor Highly Prized Among Caviar Connoisseurs
\$165

\$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*