

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)

Winter Wonderland Chinese black tea leaves infused with the sweetness of mini marshmallows and a hint of pure stevia leaf

Black Cherry Juicy dark cherries pair with black chinese leaves for a full-bodied and fruit forward cup

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

Golden Apricot Orchard Honey notes of sun-kissed apricots with a hint of vanilla, blended with black tea leaves

Darjeeling Regarded as the "champagne of teas" offering a subtle muscatel flavor

English Breakfast Indian black leaves brew a robust tannic cup, 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

Hot Chocolate

Enjoy a lovely pot of hot chocolate

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

White Teas

Cucumber Mint White tea leaves with the essence of cucumber & invigorating mint

Sweet Lemon Chiffon Zesty bright notes of sweet lemon with a touch of chiffon blended with white tea leaves

Raspberry Rose

Juicy raspberries and blooming rose petals blended together with white tea leaves for a fruity and floral cup

Wellness Teas

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

Honeybush & Chaga

Sweet and soothing notes of honeybush with the rich earthy essence of chaga mushrooms for a cup of wellness

Ginger Turmeric Oolong

Hand-rolled full leaf Chinese Oolong with zesty ginger root & earthy turmeric to support health, energy, and immunity



We proudly serve teas from the J'enwey Tea Company, one of the world's most innovative purveyors of the finest estate and boutique blended loose leaf teas. We collaborate with their certified tea master to bring you a true "farm to cup" experience. CHILDREN'S MENU

Savory

Egg Salad Sandwich on White Bread Cherry Jam & Turkey Sandwich on Brioche Heirloom Tomato & Mozzarella Salad on Brioche Farm Raised Chicken Salad on Brioche Bun European Cucumber & Citrus Cream Cheese on White Bread

Tweets

Pear Toffee Basket Gianduja Lemon Choux Passion fruit ginger Mousse Opera Tart Coconut Rhubarb Verrine

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. Maximum of 4 separate checks permitted. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.