

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)

Winter Wonderland

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

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

Black Cherry

Juicy dark cherries pair with Chinese black tea leaves for a full-bodied and fruit forward cup

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

Blackberry Sesame

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

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

Golden Apricot Orchard

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" 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

Hidden Gems

White Peony Silver Needle

Harvested once a year during springtime, this limited batch of delicate silver-tipped leaves provide a subtle floral sweetness with a silky smooth finish that embodies pure luxury.

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
~ Enhance the flavors with 2oz of Akashi Ume Japanese Whisky for \$15 ~

White Teas

Cucumber Mint

White tea leaves with the essence of cucumber & invigorating mint

~ Enhance the flavors with Moët & Chandon Impérial for \$25 ~

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

~ Add 2oz Woodford Reserve \$16 ~

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.

GLUTEN FREE MENU

Savory

European Cucumber

Pink Peppercorn, Citrus Cream Cheese, Lemon Zest, Gluten Free Bread

Cognac Lobster Sandwich

Tarragon and Cognac-Infused Lobster Salad, Hydro Bib Lettuce, Gluten Free Bread

Whipped Ricotta Tart

Seasoned Whipped Ricotta, Roasted Butternut Squash, Crispy Jamon Serrano, Micro Shiso,
Gluten Free Tart

Muffuletta Deviled Egg

Creamy Whipped Egg mixed with Muffuletta Spread, Fried Bresaola Garnish

Turkey Mousse

Smoked Curry Turkey Mousse, Sultanas, Micro Cilantro, Gluten Free Tart

Sweets

Valrhona Chocolate Tart

Pear Almond Tart

Vanilla Crème Brûlée

Chocolate Mendant

Macaron

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 with 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. Maximum of 4 separate checks permitted.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.