

## *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'entwey 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.*

## STANDARD MENU

### *Savory*

#### **European Cucumber**

Pink Peppercorn, Citrus Cream Cheese, Lemon Zest, White Bread

#### **Cognac Lobster Sandwich**

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

#### **Whipped Ricotta Tart**

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

#### **Muffuletta Deviled Egg**

Creamy Whipped Egg mixed with Muffuletta Spread, Fried Bresaola Garnish

#### **Turkey Mousse**

Smoked Curry Turkey Mousse, Sultanas, Micro Cilantro, Beet Onion Bread

### *Sweets*

#### **Pear Toffee Basket**

#### **Gianduja Lemon Choux**

#### **Passion Fruit Ginger Mousse**

#### **Coconut Rhubarb Verrine**

#### **Opera Tart**

### *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**

#### **Crêpe Suzette**

Crêpes with a sauce of caramelized butter, orange confit and Grand Marnier

**\$15**

*\$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.*