

## 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 ~

### Festive Fireside Blend

Robust black tea layered with berries, hibiscus, and a medley of holiday spices  
~ Enhance the flavors with 2oz of Tesseron Composition Cognac for \$20 ~

### Pomegranate Poinsettia

A blend featuring rose hips, hibiscus flowers, blackberry & peppermint  
~ Enhance the flavors with 2oz of Tesseron Composition Cognac for \$20 ~

### 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" 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

### 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 Moët & Chandon Impérial for \$25 ~

### Peppermint Snowdrift

An exquisite blend of white Pai Mu Tan, light berries, and dried peppermint

### 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.*

## STANDARD MENU

### *Savory*

#### European Cucumber

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

#### Turkey Mousse

Red Curry Roasted Turkey Mousse, Micro Chives, Red Beet Waffle Basket

#### Lobster Truffle Crostini

Poached Lobster Medallion, Black Truffle, Champagne Gelée, Brioche Crostini

#### Roast Beef

Herb-Crusted NY Strip, Horseradish Cream, Cornichon, Pink Peppercorn, Micro Dill, Pretzel Spoon

#### Duck and Fig

Smoked Duck Breast, Port Wine-Poached Fig, Celery, Rustic Fig-Honey Bread

### *Sweets*

#### Salted Caramel Gingerbread Basket

Wafer Basket, Vanilla Poached Pear, Caramel Ganache, Gingerbread Crumb

#### Chocolate Peppermint Choux

Valrhona Bitter Chocolate Cream Puff Topped with Peppermint Meringue

#### Eggnog Cinnamon Tart

Eggnog Crème Brûlée Tart, Cinnamon Cream

#### Panettone Shortbread

Orange, Lemon, Raisin, & Almond Shortbread

#### Coconut Cranberry Macaron

Coconut Meringue, Cranberry Mousse, Macaron Shell

### *Scones & Accompaniments*

#### Gingerbread 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*

