

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.

VEGETARIAN MENU

Savory

Asparagus Sandwich

Herb-Roasted Asparagus and Hummus, Garlic Flowers, Lemon, 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, Mini Brioche

Avocado Mousse

Avocado Mousse, Quail Egg, Smoked Sea Salt, Micro Cilantro, Beet Onion Bread

Sweets

Salted Caramel Gingerbread Basket

Chocolate Peppermint Choux

Eggnog Cinnamon Tart

Panettone Shortbread

Coconut Cranberry Macaron

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, 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*

