

## STANDARD MENU

### *Savory*

#### **Ahi Tuna**

Crusted Tuna, Black Sesame Seeds, Seaweed Salad, Trout Roe, Wasabi Spoon

#### **Sushi Roll**

Smoked Salmon, Dill, Mango, Cucumber, Pickled Ginger, Wasabi

#### **Smoked Chicken**

Smoked Chicken Salad, Strawberry, Beet Basket

#### **Pink Deviled Egg**

Emulsified Egg Yolk, Pickled Onion, Asparagus Ribbon, Crispy Bresaola

#### **Cucumber Sandwich**

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

### *Sweets*

#### **Pineapple Matcha Basket**

#### **Cherry Amaretto Tart**

#### **Coconut Ube Shortbread**

#### **Cherry Blossom Eclair**

#### **Lychee Strawberry Rose Roulade**

### *Scones & Accompaniments*

#### **Vanilla Scone**

#### **Matcha Tea 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.

**\$125**

*\$90 per adult | \$110 with a glass of champagne*

*Additional champagne \$27 per glass | \$65 unlimited champagne*

*(All guests at the table must order the unlimited champagne)*

*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.*

## *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)

### **Smoked Velvet Rose**

Lapsang black tea with vanilla rooibos and Persian rose petals  
~ 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

### **Blackberry Sesame**

Ripe blackberries with nutty notes of toasted sesame blended with earthy black tea

### **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 ~

### **Ginger Turmeric Oolong**

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

### **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 \$65**

## *Green Teas*

### **Jasmine Citrus Bliss**

An infusion of jasmine green tea with zesty lemon and orange peel

### **Spring Garden Green**

Lychee-scented green tea mingles with hibiscus, rose hips and blackberry leaf

*~ 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 ~*

### **White Lemon Chiffon**

A blend of white Pai Mu Tan tea, sunlit lemon leaves and zesty lemon peel

### **Persian Rose White**

Young white tea leaves with the essence of Persian rose petals

*~ Add 2oz Woodford Reserve \$16 ~*

## *Herbal Teas*

### **Hibiscus Berry Breeze**

Ruby-red infusion of tangy hibiscus, juicy rose hips and peppermint

### **The Willard Cherry Blossom Berry**

The Willard's curated blend composed of juicy berries, vibrant tart hibiscus, rose hips and blackberry (Caffeine free)

### **Lemon Berry**

Lemon leaves, hibiscus, and sweet-tart berry blossoms. Persian rose hips and a touch of pure farm-fresh stevia (Zero caffeine)

## *Rooibos Teas*

### **Vanilla Rooibos Creme**

South African red rooibos blended with sweet vanilla and caramel essence.

### **Citrus Rose Rooibos**

Lemon, orange zest with Persian rose petals and South African rooibos



*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.*

## *Bubbles*

	GL	BTL
La Grande Dame Veuve Clicquot	\$90	\$450
Veuve Clicquot Rosé Brut	\$30	\$150
Veuve Clicquot Brut "Yellow Label"	\$27	\$135
Dom Perignon 2015	\$105	\$525
Ruinart Blanc Singulier	\$28	\$130

## *Still Wine*

	GL	BTL
Hartford Court, Chardonnay	\$17	\$75
Stoneleigh, Sauvignon Blanc	\$10	\$49
Rock Angel, Rosé	\$25	\$90

## *Bourbon*

Jefferson's Small Batch	\$17
Woodford Reserve	\$17
Woodinville	\$23
Woodinville "Willard" Private Label	\$25
Kaiyo, Mizunara Cask Strength, Japan	\$40
Akashi, Ume, Japan	\$15

## *Zero Proof Wines*

GL | \$12      BTL | \$60

### **Jörg Geiger Inspiration 4.4**

Juice of heirloom pears, mango, whitethorn, rose hip, oak, peach, and extracts of wildflowers, herbs, and spices.

### **Jörg Geiger Inspiration 4.5**

Dealcoholized heritage cider, juice of Schwarzesling, Portugieser, Kerner and Müller-Thurgau grapes, aronia, lapsang souchong tea, extractions from herbs, flowers, and spices. Still.

### **Mionetto Sparkling**

Crafted with Italian grapes with delicate notes of sweet peach and apple.

## *Seasonal Cocktails*

### **Cherry Royal**

CHAMBORD, CHERRY, CHAMPAGNE

\$18

### **Ume & Sakura**

AKASHI UME WHISKEY, CHERRY BLOSSOM LIQUOR, YUZU, SESAME BITTERS

\$25