

## *Black Teas*

### **The Willard Signature Blend**

The Willard's curated blend composed of black tea leaves, bergamot, sweet orange peel, and rose petals

### **Smoked Velvet Rose**

Lapsang black tea with vanilla rooibos and Persian rose petals

### **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

### **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

## *Hot Chocolate*

Enjoy a lovely pot of hot chocolate

## *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

## *White Teas*

### **Cucumber Mint**

White tea leaves with the essence of cucumber & invigorating mint

### **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

## *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

### **Lemongrass Berry**

Lemongrass leaves, hibiscus, sweet-tart berry blossoms, rose hips, and a touch of pure stevia leaf

## *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.*

## CHILDREN'S MENU

### *Savory*

Egg Salad Sandwich on White Bread  
Cherry Jam & Turkey Sandwich on Brioche  
Heirloom Tomato & Mozzarella Salad on Brioche  
Farm Raised Chicken Salad on Brioche  
European Cucumber & Citrus Cream Cheese on White Bread

### *Sweets*

Pineapple Matcha Basket  
Cherry Amaretto Tart  
Coconut Ube Shortbread  
Cherry Blossom Eclair  
Lychee Strawberry Rose Roulade

### *Scones*

Matcha Scone  
Vanilla Scone

### *Accompaniments*

Lemon Curd, Devonshire Cream, Raspberry & Apricot Jams

\$65 per child  
(3-12 years of age)

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.