

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

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.

GLUTEN FREE MENU

Savory

Ahi Tuna

Crusted Tuna, Black Sesame Seeds, Seaweed Salad, Trout Roe, Gluten-Free Bread

Sushi Roll

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

Smoked Chicken

Smoked Chicken Salad, Strawberry, Gluten-Free Tart

Pink Deviled Egg

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

Cucumber Sandwich

Pink Peppercorn, Citrus Cream Cheese, Lemon Zest, Gluten-Free Bread

Sweets

Pineapple Matcha Tart

Cherry Amaretto Tart

Coconut Ube Shortbread

Vanilla Crème Brûlée

Chocolate Mendiante

Scones & Accompaniments

Matcha 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.

\$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.