

## *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.*

## VEGAN MENU

### *Savory*

#### **Asparagus Sandwich**

Herb-Roasted Asparagus and Hummus, Garlic Flowers, Espelette Pepper, 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

#### **Tofu Bahn Mi**

Roasted Tofu, Pickled Radish, Carrot, Lemongrass, Micro Cilantro

#### **Avocado Mousse**

Avocado Mousse, Espelette, Smoked Sea Salt, Micro Cilantro, Beet Onion Bread

### *Sweets*

#### **Pâte de Fruit**

#### **Chocolate Mendant**

#### **Raspberry Chocolate Verrine**

#### **Fruit Brochette**

#### **Citrus Shortbread**

### *Scones & Accompaniments*

#### **Matcha Scone**

#### **Vanilla Scone**

#### **Raspberry & Apricot Jams**

*\$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.*