

Black Teas

The Willard Signature Blend

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

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

Banana Caramel Choux
Bourbon Vanilla Apricot Mascarpone
Valrhona Jivara Raspberry Chocolate Mousse
Pineapple Soursop Coconut Tart
Pandan Mango Sesame Shortbread

Scones

Peach Basil 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.