

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)

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

Casablanca Mint Tea

Sip on the rich tradition of Morocco with freshly brewed green tea infused with fragrant mint leaves, served with sugar. A warm, aromatic journey of hospitality and flavor.

Supplement \$15

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 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
~ Add 2oz Citadelle Herbal Gin \$15 ~

Citrus Rose Rooibos

Lemon, orange zest, 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.

STANDARD MENU

Savory

Classic Roast Beef

Pepper Crusted Roast Beef, Bibb Lettuce, Heirloom Tomato, Horseradish Cream, Pumpernickel

Smoked Salmon Tartlet

Smoked Salmon Mousse, Avocado Hummus, Trout Roe, Dill

Curry Chicken Salad

Summer Peach Chutney, Micro Cilantro, Edible Spoon

Burrata Strawberry Basket

Burrata Cream, Arugula Pesto, Strawberry, Aged Balsamic caviar, Beet Basket

Classic Cucumber Sandwich

English Cucumber, Lemon Scented Cream Cheese, Crushed Pink Peppercorn, White Bread

Sweets

Banana Caramel Choux

Bourbon Vanilla Apricot Mascarpone

Valrhona Jivara Raspberry Chocolate Mousse

Pineapple Soursop Coconut Tart

Pandan Mango Sesame Shortbread

Scones & Accompaniments

Peach Basil Scone

Vanilla Scone

Lemon Curd, Devonshire Cream, Raspberry & Apricot Jams

Enhance your Experience

Baika 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.