

## 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*

#### Baïka Caviar

Premium caviar from the Baikal Lake region,  
known for its delicate flavor and small, firm pearls

**\$105**

#### 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.

**\$130**

#### Royal Beluga Caviar

Butter and brine come together perfectly in this hybrid blend of Beluga's warm, creamy notes and Sevruga's firm beads and fresh finish. This Sevruga – Beluga blend is particularly unique and will delight even the most seasoned aficionado.

**\$225**

*\$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.*

## *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

### **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 hand harvested from The Willard Hotel Spa Garden, 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

### 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.*

Bubbles

	GL	BTL
La Grande Dame Veuve Clicquot	\$90	\$450
Veuve Clicquot Rosé Brut	\$30	\$150
Veuve Clicquot Brut “Yellow Label”	\$27	\$135
Dom Perignon 2015	\$105	\$525
Ruinart Blanc Singulier	\$28	\$130
Ruinart Rosé	\$38	\$180

Still Wine

	GL	BTL
Hartford Court, Chardonnay	\$17	\$75
Stoneleigh, Sauvignon Blanc	\$10	\$49
Rock Angel, Rosé	\$25	\$90

Bourbon

Jefferson’s Small Batch	\$17
Woodford Reserve	\$17
Woodinville	\$23
Woodinville “Willard” Private Label	\$25
Akashi, Ume, Japan	\$15

Zero Proof Wines

GL | \$12      BTL | \$60

Jörg Geiger Inspiration 4 .4

Juice of heirloom pears, mango, whitethorn, rose hip, oak, peach, and extracts of wildflowers, herbs, and spices.

Beskows Symfoni No.2

Dealcoholized special cider (apple, paradise apple) blended with cold-pressed apple juice (Ingrid Marie, St Olof, Pirouette), sea buckthorn, cranberry, rhubarb.

Seasonal Cocktails

Cherry Royal	\$18
CHAMBORD, CHERRY, CHAMPAGNE	
Ume & Sakura	\$25
AKASHI UME WHISKEY, CHERRY BLOSSOM LIQUOR, YUZU, SESAME BITTERS	
George is Back	\$25
GREEN HAT GIN, TWISTED ALCHEMY LIME JUICE, BASIL LEAVES, CUCUMBER, HONEY SYRUP	