

STANDARD MENU

Savory

Japanese Egg Sandwich

Kewpie Mayo, Hard Boiled Egg, Artisan Brioche

Sushi Roll

Smoked Salmon, Cucumber, Pickled Ginger, Spring Onion, Mango, Black Sesame

Caramelized Brie Crostini

Poached Black Mission Fig, Walnut Raisin Crostini

Lobster Tartlets

Maine Lobster, Cognac Mousseline, Micro Celery.

Orange Scented Cucumber Sandwich

English Cucumber, White Bread, Orange

Sweets

Matcha Lavender Roulade

Strawberry Vanilla Tart

Yuzu Chocolate Mousse

Cherry Mint Choux

Mango Ube Basket

Scones & Accompaniments

Lemon Verbena Apricot Scone

Tahitian Vanilla Scone

Lemon Curd, Devonshire Cream, Raspberry & Apricot Jams

Enhance your Experience

Baïka Caviar **\$105**

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

Royal Ossetra Caviar **\$135**

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.

Royal Beluga Caviar **\$225**

Butter and brine come together beautifully in this hybrid blend of Beluga's warm, creamy notes and Sevruga's firm beads and fresh finish.

\$90 per adult | \$110 with a glass of champagne

Additional champagne \$27 per glass

(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

~ Add 2oz Ritual Zero Proof \$10 ~

The Willard Black Blend

Signature blend of Chinese Keemun & black pu-erh teas (available in decaf)

Black Cherry

Black tea leaves, Rose Hips a touch of Blackberry & Hibiscus Flowers

Cherry Almond

Black Dark Cherries & nutty Anise, Velvet Black Tea Leaves & a Touch of Vanilla.

~ 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

Japanese Sencha

The Purest of Greens, in a light fresh & grassy delicate brew, most common in Japan

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 ~

Hoji Cha

Traditional loose leaf Hoji cha Green Tea has the unique robust flavor of gently roasted premium green tea leaves

~ 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 ~

Lemongrass Berry

Lemongrass leaves, hibiscus, sweet-tart berry blossoms, rose hips, and a touch of pure stevia leaf.

Gingerbread Dream

White Tea with Ginger, Nutmeg & Cinnamon Golden Spice.

~ Add 2oz Woodford Reserve \$16 ~

Herbal Teas

The Willard Cherry Blossom Blend

The Willard's curated blend composed of juicy berries, vibrant hibiscus, rose hips and blackberry.

Sweet Lemon Chiffon

Zesty bright notes of sweet lemon with a touch of chiffon blended with white tea leaves.

~ Add 2oz Woodford Reserve \$16 ~

Soba Cha

Traditional Roasted Buckwheat Tea from Japan with a Toasty flavor and Earthy Taste (Decaf).

~ Add 2oz Woodford Reserve \$16 ~

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	\$40	\$190
Ruinart Rosé	\$40	\$190
Ruinart Blanc de Blanc	\$30	\$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
Kaiyo, Mizunara Cask Strength, Japan	\$40
Akashi, Ume, Japan	\$15

Sake

Shoto Junmai Daiginjo, Niigata, Japan	\$25
Hakkaisan Snow Aged 3 Year, Niigata, Japan	\$28

Zero Proof Wines

GL | \$12 BTL | \$60

Jörg Geiger “Blanc de Blanc”

Organic sparkling wine made from Chardonnay and Colombard grapes, fermented and matured on the yeast for two years. Gently dealcoholized, then refined with apple, gooseberry, tangerine, and wildflowers.

Jörg Geiger Cuvee No. 11

Sparkling Juice of Unripe Boskoop Apples, Sweet Vernal Grass, Oak, Monarda, Jasmine & Vanilla.

Mionetto Sparkling

Crafted with Italian grapes with delicate notes of sweet peach and apple.

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

CHAMBORD, CHERRY, CHAMPAGNE

Ume & Sakura

AKASHI UME WHISKEY, CHERRY BLOSSOM LIQUOR, YUZU, SESAME BITTERS

Little Kyoto

KINO TEA GIN, CALPICO, YAKAMI ORCHARD YUZU, CHAMBORD, MATCHA