

## 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

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 \$75



### 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

## 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 Hendrick's 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.

## VEGETARIAN MENU

### *Savory*

#### **Fennel Puree Tart**

Fennel, Olive Oil, Blood Orange

#### **Rainbow Beet Basket**

Vegan Cream Cheese, Rainbow Beet, Vanilla Oil, Micro Chive, Beetroot Basket

#### **Baby Squash Crostini**

Roasted Baby Squash, Dual Color Pepper, Cajun Seasoning

#### **Cucumber Sandwich**

Vegan Cream Cheese, Pink Peppercorn

#### **Baby Eggplant**

Tomato, Capers, Vegan Parmesan Cheese

### *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*

#### **Baika 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*

*20% gratuity included for parties of 6 + guests with a maximum of 4 separate checks permitted  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne  
illness*