

Black Teas



THE AMERICA 250 RESERVE



250 Week-Aged Citrus Orange and Silk Saffron Pu-erb

Indulge in the luxurious blend of Saffron and Aged Pu-erb, where the deep, earthy character of our carefully aged Pu-erb meets the rare elegance of premium Persian saffron. Crafted for those who appreciate refinement and complexity, this exceptional blend delivers a rich, sophisticated tea experience with remarkable depth and balance.

THE WILLARD SIGNATURE BLEND

The Willard's Specially Curated Blend of Black Tea Leaves, Bergamot, Sweet Orange Peel, and Rose Petals

THE WILLARD BLACK BLEND

Signature blend of Chinese Keemun and black pu-erb teas (available in decaf)

BLACK BERRIES

Black Tea Leaves, Rose Hips, a Touch of Blackberry and Hibiscus Flowers

GINGER TURMERIC OOLONG

Hand-Rolled Full Leaf Chinese Oolong with Zesty Ginger Root and 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 that is Slightly Floral and 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 and Herbs including Cinnamon, Cloves, Ginger, Allspice, Black Pepper, and Star Anise



We proudly serve teas from the J'envey 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.

Green Teas

JAPANESE SENCHA

The Purest of Greens, in a Light Fresh and Grassy Delicate Brew Most Common in Japan

SPRING GARDEN GREEN

Lychee-Scented Green Tea Mingles with Hibiscus, Rose Hips and Blackberry Leaf

HOJI CHA

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

White Teas

CUCUMBER MINT

White Tea Leaves with the Cool Essence of Cucumber and Invigorating Mint

LEMONGRASS BERRY

Lemongrass Leaves, Hibiscus, Sweet-Tart Berry Blossoms, Rose Hips, and a Touch of Pure Stevia Leaf

Herbal Teas

THE WILLARD BERRY 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

Seed Tea

Mango Peach Rosemary

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

Savory

CITRUS CUCUMBER SANDWICH

Orange, English Cucumber, Cream Cheese, White Bread

SUMMER PEACH CHICKEN SANDWICH

Chicken, Yellow Peach Chutney, Baby Brioche Bread

YELLOWFIN TUNA RATATOUILLE TART

Pan Seared Yellowfin Tuna, Nicoise Style Ratatouille, Tomato Basil Tart

MARYLAND CRAB WITH GINGER APPLE SLAW TART

Pickled Ginger, Granny Smith Apple, and Maryland Crab Meat

SERRANO HAM FOCACCIA SANDWICH

18-Month Aged Serrano Ham, Pesto Aioli, Baby Arugula, Rosemary Focaccia

Sweets

RASPBERRY VIOLET CHOUX

PEACH GINGER TART

CHOCOLATE BRAZILIAN SPICE MOUSSE

APRICOT PISTACHIO TART

BLUEBERRY MASCARPONE BASKET

Scones and Accompaniments

BANANA CINNAMON SCONE AND VANILLA SCONE

Lemon Curd, Devonshire Cream, Raspberry and Apricot Jams

\$100 per person

\$120 per person with a glass of champagne

Afternoon

Tea