

Black Teas



The America 250 Reserve



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

Indulge in the luxurious blend of Saffron and Aged Pu-erh, where the deep, earthy character of our carefully aged Pu-erh 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 curated blend composed of black tea leaves bergamot, sweet orange peel, and rose petals

~ Add 2oz Ritual Zero Proof \$10 ~

Cranberry Spice

Full of The Season Robust Spices, Tart Cranberries.

Black Berries

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

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

Gingered Pear

Ginger Root, Pear, Sweet Orange Peel, Cinnamon & Cardamon with Delicate White Pai Mu Tan Leaves

~ 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

White Pumpkin Spice

White Mu Tan Tea Layered with Ginger, Clove, Nutmeg, and a touch of Vanilla Rooibos. Warm, aromatic, and luxuriously smooth with the essence of Pumpkin Spice Pie.

~ 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 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

~ 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'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.

VEGAN MENU

Savory

Butternut Tart

Butternut Squash, Pumpkin Seed, Vegan Heavy Cream, Cramberry Jam, GF Tart

Rainbow Beet Basket

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

Wine Poached Fig Salad

Wine Poached Fig, Frisee Salad, Ciabatta

Vegan Cucumber Sandwich

Vegan Cream Cheese, Orange Segment

Pomegrenate Parsnip Tart

Parsnip, Pomegrenate Seed, Pomegrenate Glaze, Tart

Sweets

Chocolate Mandiant

Raspberry Chocolate Verrine

Pate de Fruit

Fruit Skewer

Berry & Nuts Vegan Cake

Scones and Accompaniments

Pumpkin Spice Scone

Tahitian Vanilla Scone

Raspberry & Apricot Jams

\$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