

STANDARD MENU

Savory

Orange Cucumber Sandwich

Cucumber, White Bread, Orange Segment, Cream Cheese, Lemon Zest

Baby Shrimp Sandwich

Lobster Bun, Baby Shrimp, Iceberg Lettuce, Russian Dressing, Black Pepper

Turkey & Bacon Sandwich

Brioche Bun, Deli Turkey, Bacon, Romaine Lettuce, Truffle Oil, Mayo

Butternut Tart

Butternut Squash, Pumpkin Seed, Heavy Cream, Cranberry Jam, GF Tart

Salmon Rilleté

Salmon, Capers, Cornichons, Mayo, Dill, Pumpernickel Bread, Mustard

Sweets

Earl Grey Tea Cranberry Basket

Passion Fruit Litchi Tart

Pear Cinnamon Choux

Gianduja Mousse & Lemon Sable

Coconut Papaya Shortbread

Scones & Accompaniments

Vanilla Scones

Pumpkin Spice Scone

Lemon Curd, Devonshire Cream, Raspberry & Apricot Jams

Ice Cream

Willard Signature Tea Flavored Ice Cream

Black Tea leaves, Bergamot, Sweet Orange Peel and Rose Petals

Suppl. \$16

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.

\$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 America 250 Reserve



250 Weeks aged Citrus Orange and Silk Saffron Pu-erh

Indulge in the luxurious blend of Saffron and Aged Pu-erh, where the deep, earthy notes of our opulent aged Pu-erh meet the rare and exquisite Persian saffron. This blend is crafted for those who appreciate a truly sophisticated and rich tea experience

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'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.

<i>Bubbles</i>	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

<i>Still Wine</i>	GL	BTL
Hartford Court, Chardonnay	\$17	\$75
Stoneleigh, Sauvignon Blanc	\$10	\$49
Rock Angel, Rosé	\$25	\$90

<i>Bourbon</i>	
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

<i>Sake</i>	
Shoto Junmai Daiginjo, Niigata, Japan	\$25
Hakkaisan Snow Aged 3 Year, Niigata, Japan	\$28

<i>Zero Proof Wines</i>	GL \$12	BTL \$60
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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.

<i>Seasonal Cocktail</i>	
Cherry Royal	\$18
CHAMBORD, CHERRY, CHAMPAGNE	
Ume & Sakura	\$25
AKASHI UME WHISKEY, CHERRY BLOSSOM LIQUOR, YUZU, SESAME BITTERS	

Peacock Alley Rosé Spritz
 FRENCH BLOOM “LE ROSE” NON -ALCOHOLIC SPARKLING WINE,VILLA AMERA \$23