

Black Teas

THE WILLARD SIGNATURE BLEND

BLEND 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 VANILLA ROSE

A STRONG, ROBUST BLACK TEA LEAVES WITH VANILLA ROOIBOS & ROSE PETALS

DARJEELING

REGARDED AS THE "CHAMPAGNE OF TEAS," THIS LIGHT TEA SHOWS OFF A SUBTLE MUSCATEL FLAVOR

CRANBERRY APPLE SPICE

CHUNKS OF GINGER ROOT, PIECES OF TURMERIC AND HAND ROLLED OOLONG - MAKE THIS THE HEALTHIEST BLEND OF THE SEASON

GINGERED CARROT CAKE

ROBUST AND VIBRANT CHERRIES DANCING PERFECTLY WITH BLACK CHINESE LEAVES FOR A FULL BODIED AND FRUIT FORWARD CUP

ENGLISH BREAKFAST

INDIAN BLACK LEAVES BREW A ROBUST, TANNIC CUP THAT IS 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



We proudly serve teas from the Jenvey Tea Company, one of the world's most innovative purveyors of the finest estate and boutique blended loose leaf teas. We have collaborated with their certified tea master to bring you a true "farm to cup" experience.

Green Teas

JAPANESE GREEN SENCHA

A LIGHT, FRESH AND GRASSY DELICATE BREW, MOST COMMON IN JAPAN

JASMINE SPRING TIPS

GREEN TEA LEAVES HAND-LAID OVER FRESH JASMINE TO CREATE A LIGHTLY FLORAL CUP

LYCHEE BERRY ROSE

DARK, DRIED HIBISCUS FLOWERS PAIR ELEGANTLY WITH THE DELICATE LYCHEE FOR A SPRING FORWARD BREW

White Teas

RED RASPBERRY CHAMPAGNE

VIBRANT RASPBERRIES BOUTIQUE BLENDED WITH HIBISCUS AND WHITE LEAVES FINISHED WITH A CHAMPAGNE ESSENCE

SWEET MINT ROSE

DRIED BERRIES, HIBISCUS, ROSEHIPS, LEMON & ORANGE PEEL WITH VIBRANT & REFRESHING PEPPERMINT

SWEET PEACH COBBLER

AUTUMNS RIPE SWEET PEACHES, A TOUCH OF BLACK & VANILLA DANCING BEAUTIFULLY WITH A LITTLE STEVIA LEAF

Herbal Teas

EGYPTIAN CHAMOMILE

YOUNG CHAMOMILE BUDS FROM EGYPT - CREATE AN HERBAL CUP WITH NOTES OF HONEYDEW, FLOWERS AND APPLE

SWEET ORANGE CINNAMON

MADAGASCAR VANILLA BEAN, RED ROOIBOS, SWEET ORANGE PEEL AND 3 CINNAMONS CREATE THIS STUNNING BREW THAT WILL LEAVE YOUR SOUL SATISFIED ALL SEASON

VANILLA BEAN

VANILLA ROOIBOS COMBINES WITH MADAGASCAR VANILLA AND A TOUCH OF STEVIA

STANDARD MENU

Sandwiches

SMOKED SALMON DILL TARTAR ON PUMPERNICKEL
CUCUMBER WITH CITRUS CREAM CHEESE
SMOKED CHICKEN CRANBERRY SALAD TART
LOBSTER SALAD ON BRIOCHE
FOIE GRAS MOUSSE PORT WINE FIGS VOL AU VENT

Pastries

CHOCOLATE PEANUT CHOUX
APPLE CINNAMON SHORTBREAD
MAPLE ALMOND TART
PUMPKIN SPICE ROULADE
PEAR YUZU MOUSSE

Scones

VANILLA AND SUGAR PLUM

Accompaniments

LEMON CURD, DEVONSHIRE CREAM, RASPBERRY AND APRICOT JAMS

*\$88 per adult | \$100 with a glass of champagne
Additional champagne \$25 per glass*



WILLARD
INTERCONTINENTAL
WASHINGTON DC

Welcome

to

Afternoon Tea