

# Afternoon Tea



Tea is like wine. The way it is produced, the harvesting time and its leaf shape all lend the tea its particular taste, while climate and soil create its character. We are pleased to welcome you to Cherry Blossom Afternoon Tea at the Willard InterContinental.

**\$58 per person | \$68 per person with a glass of champagne**  
**\$22 per child (5-12 years of age)**

## TEA SELECTIONS

We proudly serve teas from the Jenwey Tea Company.

### BOUTIQUE BLENDED TEAS

#### THE WILLARD SIGNATURE BOUTIQUE BLEND

*A signature blend of black tea leaves, bergamot orange, sweet orange peels and rose petals.*

#### THE WILLARD'S CHERRY BLOSSOM HERBAL BLEND

*Created exclusively for The Willard, this herbal blend boasts of dried cherries, cranberries, hibiscus and rose hips. (Caffeine free)*

#### BOURBON VANILLA ROOIBOS

*African Rooibos herb with Madagascar vanilla. (Caffeine free)*

#### CHAMPAGNE & BERRIES

*A stunning blend of white Pai Mu Tan leaves and freshly dried vibrant berries spritzed with champagne. (Light Caffeine)*

#### CHOCOLATE PEPPERMINT

*Black leaves combine with mint, cacao nibs and Stevia leaves.*

#### CITRUS CHAMOMILE

*This Egyptian herbal bud blend is created with sweet orange peels, lemon peels and hibiscus. (Caffeine free)*

#### JASMINE

*Delicate black leaves, hand laid over Jasmine flowers for three days to capture the essence of a lightly floral cup.*

#### SPICED CHAI

*Black leaves are expertly blended with fresh spices, herbs and cinnamon.*

## BLACK TEAS

### WILLARD BLACK BLEND

*A signature blend of Chinese Keemum & Pu-erh black teas.*

### ASSAM

*A strong black tea from Assam, India, known for its malty taste.*

### DARJEELING

*Regarded as the "Champagne of Teas", this light tea shows off a subtle Muscatel flavor and complex bouquet.*

### ENGLISH BREAKFAST

*A traditional black tea from Chinese Keemum leaves a slightly floral, malty, smoky taste. (Light Caffeine)*

### LADY BLUE EARL GREY

*An opulent black tea with bergamot orange, lavender, sweet orange peels, and vanilla beans.*



## GREEN TEAS

### JAPANESE SENCHA

*Refreshing and smooth, this tea is the most popular type of green tea in Japan. (Light Caffeine)*

### MOROCCAN MINT

*Crisp refreshing flavors of spearmint and peppermint with a grassy green tea backdrop.*

### GREEN TEA OOLONG

*A blend of grassy green and tannic black notes with a slightly sweet finish.*



## HERBAL TEAS

### CHAMOMILE

*Egyptian buds for a sweeter, light brew with notes of honey and flowers. (Caffeine free)*

### SWEET ORANGE

*Beautiful blend of all natural fruits and spices for a slightly tart, lingering sweet finish. (Caffeine free)*

## TEA SANDWICHES

BERKSHIRE BLACK HOG ON PUMPERNICKEL  
*with Fontina cheese*

BLUE CHEESE MOUSSE TART  
*with pecans and strawberries*

CANDIED CHERRY CHICKEN SALAD ON BRIOCHE  
*served on a butter brioche bun with cucumber Crème fraîche*

TERIYAKI-CURED SALMON  
*served on white bread with Scottish salmon, Japanese mayo, and Teriyaki glaze*

YUZU SHRIMP ON EDIBLE SPOON  
*with Daikon radishes, Japanese mayo, and garlic chives*

## TEA SANDWICHES AVAILABLE FOR CHILDREN

CELERY & HUMMUS | FRUIT SKEWER | PEANUT BUTTER & JELLY  
TOMATO & MOZZARELLA | TURKEY & CHEDDER STACK



## SCONES

BOURBON VANILLA & MATCHA GREEN TEA SCONES  
*Served with The Willard's famous homemade Lemon Curd, traditional Devonshire cream, apricot jam, and raspberry jam.*



## TEA PASTRIES

BAKED MORELLO CHERRY ALMOND TART  
CHERRY BLOSSOM MACARON  
GREEN TEA KASUTERA ROULADE  
*A popular Japanese sponge cake*  
MANDARIN ORANGE CHOCOLATE TART  
STRAWBERRY & SESAME SHORTBREAD COOKIE



\$15

BLUSHING BLOSSOM  
*Sparkling Wine | Rosé | Triple Sec | Cherries*

CHERRY'S JUBILEE  
*Festive variant on the classic Mint Julep*

KYOTO CRUSH  
*Cherry Bitters | Vodka or Sake | Grenadine  
Blue Curaçao | Sparkling Wine*

TIDAL BASIN FIZZ  
*Green Hat Gin | Lemon | Cherry Brandy  
Splash of Cream | Sparkling Water*



## CHAMPAGNE

MOET & CHANDON IMPERIAL BRUT  
\$16

VEUVE CLICQUOT YELLOW LABEL BRUT  
\$25



## Did you know...

The Willard InterContinental played host to the first-ever Japanese delegation to the United States in 1860. Comprised of three Samurai ambassadors and an entourage of seventy-four, the Japanese delegation came to Washington to meet with President James Buchanan to ratify the Treaty of Friendship, Commerce and Navigation in an effort to build a close relationship between the two nations.

*Be sure to visit The Willard's History Gallery to view photos from this historic visit along with other memorabilia from the hotel's 200 years!*