

FLAVOR NYC by Loews Hotels

Flavors NYC by Loews Hotels brings an authentically local culinary experience to our guests at each and every Loews Hotel. With Loews Hotels being located in the most coveted destinations across North America, we are thrilled to give guests access to uniquely homegrown products without ever having to step foot off property.

× OUR PARTNERS ×

BROOKLYN GIN

Brooklyn Gin is a craft spirit made in New York with fresh citrus peels and hand-cracked juniper. Brooklyn Gin is fresh, complex, and flavorful. Enjoy these craft cocktails made with Brooklyn Gin, or simply enjoy it on its own.

BEE'S KNEES 120.

Brooklyn Gin, Local Honey Syrup, Fresh Lemon Juice

NEGRONI 122.

Brooklyn Gin, Sweet Vermouth, Campari

BROOKLYN GIN MARTINI 126.

Brooklyn Gin, Dry Vermouth, Dash of Orange Bitters

BON VIVANT

Bon-vi-vant: A person that likes a sociable and luxurious lifestyle

Ideally located on Manhattan's Upper East Side, Bon Vivant provides unforgettable moments through sweet treats. Bon Vivant's mission is to bring beautiful, melt-in-your-mouth, delicious treats following three simple ideas: never sacrifice quality, find and use the best ingredients on the market, and stay true to the French patisserie craftsmanship.

PETIT FOUR FLIGHT 129.

Coffee Cream, Bourbon Vanilla, Rose Petal, Lavender Bloom

OLIVELLA GOURMET GROUP

Salvatore Olivella was born in Naples, Italy, the birthplace of Neapolitan style pizza. After mastering his family recipe in Italy, at the turn of the century, Olivella decided to bring his signature family recipe to New York. Olivella's passion, dedication, innovative originality and above all love for his native Italy and its rich assortment of natural produce allowed him to create a trademark name among some of Manhattan's greatest pizza connoisseurs.

DIAVOLA PIZZA 125.

Fresh Mozzarella, Pomodoro San Marzano, Ndjuda, Spicy Soppressata; served on Olivella's Original Charcoal Crust

PORCINI TRUFFLE PIZZA 125.

Fresh Mozzarella, Pecorino Romano, Porcini, Truffle Oil; served on Olivella's Original Charcoal Crust

MAH-ZE-DAHR BAKERY

A luxurious approach to pastry and the experience of food. Conceived, built and run by lovers and purveyors of food, Mah-Ze-Dahr Bakery transports the curious on a delectable journey of mystery and desire that will elevate the baked good to a piece of comforting decadence that can be experienced every day.

COOKIE PLATE 13.

Chocolate Chip, Chocolate Explosion, Ginger Snap, Linzer, Maple Pecan

HEAVENLY CHEESECAKE 15.

Classic Graham Cracker Crust

SEASONAL TART 15.

Brown Butter Apple Tart

A LA MODE (VANILLA GELATO) 17.