

## FLAVOR NY by Loews Hotels

*Flavor NY 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 ×

#### 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.*

#### 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.*

#### 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.*

#### 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 craft cocktails made with Brooklyn Gin, or simply enjoy it on its own.*

## DESSERT

**DARK CHOCOLATE TORTE ... 14.**

*Flourless*

**CARROT CAKE ... 14.**

*Raisins, Walnuts, Classic Cream Cheese Frosting*

**BON VIVANT PETIT FOUR FLIGHT ... 29.**

*Coffee Cream, Bourbon Vanilla, Rose Petal, Lavendar Bloom*

**MAH-ZE-DAHR HEAVENLY CHEESECAKE ... 15.**

*Classic Graham Cracker Crust*

**MAH-ZE-DAHR HEAVENLY PUMPKIN CHEESECAKE ... 16.**

*Honey Graham Crust, Pumpkin, Vanilla & Autumn Spices*

**MAH-ZE-DAHR COOKIE PLATE ... 15.**

*Dark Chocolate & Sea Salt, Chocolate Explosion, Snickerdoodle, Maple Pecan*

**MAH-ZE-DAHR SALTED CARAMEL TART ... 16.**

*Flaky & Buttery Crust, Salted Caramel, Bittersweet Chocolate Ganache, Maldon Salt*

**IL LABORATORIO DEL GELATO ICE CREAMS & SORBETS ... 15.**

*Vanilla, Rum Raisin, Dark Chocolate, Strawberry,  
Lemon Rosemary, Mango, Milk Chocolate*

**LOCAL FARMER'S CHEESE ... 24.**

*Beecher's Private Reserve Cheddar, NY Kunik, Vermont Bijou, Fig Jam, Grilled Bread*

## AFTER DINNER DRINKS

*PORT WINE*

**FONSECA BIN 27 ... 15.**

**TAYLOR FLADGATE 10 YR ... 18.**

**TAYLOR FLADGATE 20 YR ... 24.**

**ROZÉS VINTAGE 1997 ... 32.**

*FINE COGNAC*

**HENNESSY XO ... 56.**

**HENNESSY PARADIS ... 150.**

**HENNESSY RICHARD ... 520.**

**D'USSÉ VSOP ... 24.**

**D'USSÉ XO ... 52.**

**REMY MARTIN XO ... 52.**