

ETA

RESTAURANT
+
BAR

FALL/WINTER DESSERTS

PASTRY CHEF NANCY MIKHAEL



CHOCOLATE YUZU GANACHE 10
gingersnap streusel / hazelnut ice cream

BROWNIE CHEESECAKE 10
pecan crumble / apple pie topping / salted caramel ice cream

POACHED BOSCH PEAR 10
brown butter kataifi / spiced pear ice cream

COCONUT CREAM TART 10
graham cracker shell / bananas / salted caramel sauce

SPICED CARROT CAKE 10
cream cheese mousse / pineapple jam / candied pecan

ISSUED BY ETA & LOEWS HOTELS
good only when # stamped
ADMIT ONE - DINNER SERVICE

Coffee

COFFEE	5
ESPRESSO	4
AMERICANO	5
CAPPUCCINO	5
LATTE	5

Tea Forte

6 ea.

english breakfast {black}	mango peach {green}
earl grey {black}	chamomile {herbal}
estate darjeeling {black}	blueberry merlot {herbal}
sencha {green}	



PORT

Taylor Fladgate 10 Year Old Tawny...14
 Taylor Fladgate 20 Year Old Tawny...19

COGNAC

Hennessy VS.....16
 Remy Martin VSOP.....22
 Hennessy VSOP.....22
 Courvoisier VSOP.....22
 Remy Martin XO.....42

DIGESTIF / LIQUEURS

Fernet-Branca.....11
 Frangelico.....12
 Kahlua.....12
 Baileys.....10
 Godiva.....12
 Drambuie.....14
 Disaronno.....11

DESSERT COCKTAILS

Espresso Martini..... 14
 Chocolate Martini..... 12

