

## Loews Hotels Signature Cocktails

### The Park Avenue – Loews Regency Hotel

Woodford Reserve Bourbon, Martini & Rossi Vermouth, and a dash of Angostura Bitters either served up or on the rocks

### The Marytini – Loews Annapolis Hotel

Ketel One Citroen Vodka, tomato juice, herbs & spices, and basil

### The Lavender Drop – Loews Atlanta Hotel

Ciroc Vodka with muddled lavender and lemon juice

### Green Flash – Loews Coronado Bay Resort

Jose Cuervo Platino Tequila, Midori Melon Liqueur, agave nectar and lime juice

### Açaí High – Loews Denver Hotel

Tierras Blanco Organic Tequila, Monin Açaí, orange juice and muddled lavender

### Tickled Pink – Don CeSar Beach Resort, A Loews Hotel

Sauza Hornitos Tequila, Chambord Raspberry Liqueur, agave nectar, cranberry juice, lime juice

### The Baccarat – Loews Hôtel Vogue

Maker's Mark Whiskey, Frangelico Hazelnut Liqueur, and Crème de Cacao

### The Casablanca – Loews Lake Las Vegas Resort

10 Cane Rum, Belvedere Pure Vodka, Navan Vanilla Liqueur, pineapple juice, and muddled mint and lime juice

### La Mystique – Loews Hôtel Le Concorde

Stoli Blakberi Vodka, Cointreau Orange Liqueur, and a dash of Blue Curaçao

### The Dolley – The Madison, A Loews Hotel

Hendrick's Gin, brewed green tea, with muddled basil and lime juice

### Miami Mojito – Loews Miami Beach Hotel

Bacardi Superior Rum, a dash of Angostura Bitters, muddled mint and limes, and topped with club soda

### Big Easy Pisco – Loews New Orleans Hotel

Pisco Capel Brandy, lime juice and pasteurized egg white, dashed with Angostura Bitters

### The Benjamin – Loews Philadelphia Hotel

ABSOLUT Citron Vodka, St. Germain Elderflower Liqueur with muddled mint and lemon juice

### Portofino Bacino – Portofino Bay Hotel, A Loews Hotel

X-Rated Fusion Liqueur and SKYY Vodka

### The Castaway – Royal Pacific Resort, A Loews Hotel

Appleton Estate V/X Rum, Orange Curaçao, Monin Almond, lime juice and topped with Myers's Dark Rum

### The Beach Berry – Loews Santa Monica Beach Hotel

Prairie Organic Vodka, agave nectar, muddled with blackberries and lemon juice

### Tennessee Two-Step – Loews Vanderbilt Hotel

Jack Daniel's Tennessee Whiskey, Grand Marnier, and Peach Schnapps, topped with club soda

### Agave Margarita – Loews Ventana Canyon Resort

Herradura Reposado Tequila, Cointreau Orange Liqueur, agave nectar and lime juice

*Celebrating Our 10th Anniversary Season!*

Proudly Presents

## Michael Feinstein and Christine Ebersole

### Wines

#### Champagne & Sparkling Wine

Domaine Chandon, Brut, CA NV	18	70
Bouvet, Signature Rose, France NV	18	70
Prosecco, Mionetto Brut, Veneto, IT	14	55
Taitinger, La Française, Brut, Epernay, France NV	26	129

#### White

Albariño Adegas D'Altimira, Rias Baixas, Spain		69
Chardonnay, 14 Hands, WA	16	60
Chardonnay, Frei Brothers, Sonoma, CA	16	64
Pinot Grigio, Sycamore Lane, Napa Valley, CA	15	55
Riesling, SA Prum Essence, Mosel, Saar, Ruhr, Germany	14	60
Sancerre, Domaine Crochet, Loire Valley, France	16	72
Sauvignon Blanc, Chasing Venus, Marlborough, NZ	17	70
White Zinfandel, Sutter Home, CA	13	50

#### Red

Cabernet Sauvignon, Five River Ranches, Paso Robles, CA	14	58
Cabernet Sauvignon, True Earth, Mendocino, CA	18	75
Merlot, Sycamore Lane, CA	14	55
Merlot, Montevino, CA	15	60
Syrah, Bridlewood, Central Coast, CA	15	60
Rioja, Marques De Cazeres, Reserva, Rioja, Spain	15	75
Pinot Noir, Rex Hill, Willamette Valley, OR	16	59
Nero D'Avola, Regaleali, Sicilia, Italy	15	55

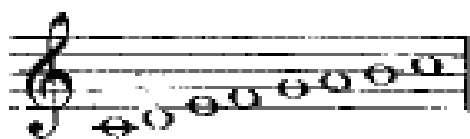
Dear Friends,

Feinstein's at Loews Regency is a true testament to the transforming effect of the power of partnerships. As we celebrate our 10th Anniversary season, we marvel at how our vision for an intimate, sophisticated supper club has, in a relatively short time, become an integral part of the fabric of Manhattan night life, and a not-to-be-missed experience for New Yorkers and visitors alike.

As we begin our next glorious decade, we wish to thank the amazing entertainers who light up our stage; the members of the Feinstein's at Loews Regency family who, night after night, bring the club to life; and you, our patrons, without whose love of music none of this would be possible.

Life is indeed a cabaret.

Jonathan Tisch and Michael Feinstein



## FALL SPECIALTIES

<b>The Park Avenue PuPu Platter</b> (per person; for two, four or six people) Chilled Jumbo Shrimp, Littleneck Clams, Jumbo Lump Crab Meat and Chickpea Hummus, Spicy Horseradish Sauce and Flatbreads	39
<b>Sliced Lamb Sirloin</b> Roasted Root Vegetable and Wild Mushroom Risotto, Juniper Demi Glace	35
<b>Selection of New York State Artisanal Cheeses</b> Baby Apples, Pears, Quince Paste, Dried Apricots	26

*\$40 per person Food and Beverage Minimum apply.*

*Please inform your server of any health or dietary restrictions so we may do our best to accommodate your needs.*

## CHEF'S SPECIALTIES

### "MICHAEL FEINSTEIN"

64

#### Tomato Soup

Vegan Portobello Bolognese, Whole Wheat Penne, Asparagus\*  
Chocolate & Orange Sorbet with Fresh Berries

### "CHRISTINE EBERSOLE"

99

Includes glass of  
Michael Feinstein's Very Own Cuvée

FIRST COURSE  
choose one

#### Curried Cauliflower and Green Apple Bisque

Garden Chopped Salad, Broccoli, Peas, Apples, Cucumbers, Peppers, Tomatoes

Tempura Artichoke Hearts, Black Truffle, Porcini Aioli

Chilled Jumbo Shrimp Cocktail, Chipotle Cocktail Sauce\*

ENTRÉE  
choose one

#### Rustic Fall Pasta

Shrimp, Fresh Mozzarella, Basil, Tomato, Strozzapretti Pasta from Rafetto's of New York

#### Grilled Salmon

Autumn Vegetable Roll, Lemon Grass Vinaigrette

#### Chicken Paillard

Pea Tendril Salad, Minted Cucumber Sauce

#### Grilled Beef Tenderloin\*

Pomegranate Port Reduction, Artichoke Filled Twice Baked Potato

DESSERT

#### Park Avenue Sweet Treat Sampler

\*Loews American Classic