

St. Patrick's Day Cocktails

St. Patrick's Day is more than green beer and leprechaun's. Why not give these St. Patrick's Day cocktails a try?

Éirinn go Brách!

Amarula Mint Splash

1 shot fresh cream
½ shot amarula Cream
½ shot peppermint liqueur

Place all ingredients into shaker with ice, shake and strain into a martini glass. Garnish with crushed peppermint crisp chocolate and add fresh mint.



St. Patrick's Surprise

BY JUNIOR MERINO

1oz G'Vine Floraison gin
½oz blue curacao liqueur
¼oz white creme de cacao liqueur
1½oz freshly squeezed orange juice

Foam: 1 egg white and a ¼ oz white creme de cacao – makes enough foam for 4 St. Patrick's Surprises.



Black Opal

BY JACQUES BEZUIDENHOUT

1½oz Partida Reposado
1½oz Guinness draft
½oz tawny port
¼oz agave nectar (Cut with water. So the agave nectar is cut with equal parts water)
Dash of Angostura Bitters

Shake all ingredients with ice and strain into a chilled wine glass or small pint glass without ice. Garnish with some grated or ground cinnamon powder.

GUINNESS NOTE: TAKE A PINT OF GUINNESS BEFORE HAND AND USE A BAR SPOON TO STIR IT UP FOR ABOUT 30 SECONDS TO REMOVE SOME OF THE CO2.



L'avant Scène,

CREATED BY JOHAN LEJEUNE, FOUQUET'S PARIS

2oz Calvados Lecompte 5 years old
½ fresh kiwi
½oz of kiwi syrup*
3 drops of grapefruit bitters
2 drops of aromatic poppy

In a cocktail shaker muddle fresh kiwi, add ice and remaining ingredients to shaker. Shake vigorously, double strain into a Martini glass and garnish with kiwi slice.

*KIWI SYRUP: IN A POT COMBINE EQUAL PARTS WATER AND SUGAR, CUBE 2 FRESH KIWI AND ADD TO MIX. BRING MIXTURE TO A BOIL AND REDUCE TO SIMMER UNTIL SUGAR IS DISSOLVED. DOUBLE STRAIN SYRUP IN TO AN AIRTIGHT BOTTLE AND REFRIGERATE.



Boulard Lime Julep

1¼oz Calvados Boulard V.S.O.P.
10 mint leaves
½ lime (cut into 4)
1tsp of brown sugar
ginger ale

In cocktail glass muddle mint, lime and sugar. Add Calvados, ice, top with ginger ale and garnish with fresh mint sprig and lime wedge.

