

## Modern Twists to Classic Cocktails.

### **French Manhattan:**

This drink is a French approach to the Classic Manhattan.

The most popular theory is that the recipe was invented by Dr. Iain Marshall in the early 1880's for a party by Lady Randolph Churchill, the mother of Winston Churchill. The supposed explanation behind the name of the drink is because this party was held in the Manhattan Club in New York. Later, this theory was pronounced as a myth because, during that time, Lady Randolph Churchill was pregnant and was in England - not partying in New York.

What I feel is more interesting is the evolution of this drink. The Gum syrup and Absinthe were omitted, and Italian Sweet Vermouth was replaced. During the 1930's prohibition, the traditional Grain Whiskey was replaced with Canadian Rye Whiskey and that has become the new standard.

In the French Manhattan, the Rye is replaced with Cognac. The sweet vermouth is high quality, Antica Formula, a half ounce of Grand Marnier is added along with the traditional dash of bitters. The result is a softer, smoother variation of this classic drink. Serve up and garnish with a good cherry, Amarena is preferable.

1.5oz Cognac

.5oz Grand Marnier

1oz Sweet Vermouth

Dash of Angostura's Bitters



## Boulevardier

New Yorker Harry McElhone, a robust, cigar-chomping man who once helmed the bar at the Plaza Hotel in New York is believed to be the first real champion of this drink. By the time America went dry, Harry had relocated, first to Ciro's in London, then to its branch in Deauville, France, and finally to Paris with his own place, Harry's New York Bar. There and in other American bars, he and other Yanks served the expected pre-Prohibition cocktails as well as new drinks—created with European ingredients never imagined back home and mixed with a lively continental ingenuity.

One drink of that milieu, The Boulevardier, appeared in Harry's 1927 bar guide, *Barflies and Cocktails*. It was the signature drink of Erskine Gwynne, expatriate writer, socialite, and nephew of railroad tycoon Alfred Vanderbilt. Gwynne edited a monthly magazine, a sort of Parisian *New Yorker*, named *The Boulevardier*. Here's an adapted version of its namesake cocktail. Obviously, this is a Negroni with bourbon in lieu of gin. The Negroni, however, would not see print for another 20 years, and Americans had never heard of Campari in 1927.

1oz Bourbon Whiskey

1oz Campari

1oz Sweet Vermouth(Preferably

Stir and serve on ice with a slice of orange.



## Airmail

This is a variation of the French 75.

One of the first recorded recipes for the French 75 comes from The Savoy Cocktail Book (1930), but the true nature of its origins is, as often happens with alcohol, slightly muddled.

The inspiration for the title was apparently a 75mm Howitzer field gun used by the French and the Americans in World War 1. The gun was known for its accuracy and speed, and the French 75 is said to have such a kick that it felt like being hit by just such a weapon.

The cocktail's history delves back further than the 1920s – Charles Dickens used to feed Gin and Champagne cups to his callers in as far back as 1867 and there are many stories from the 19th Century of noble gentlemen, like the Prince of Wales, enjoying similar concoctions.

While The Savoy Cocktail Book had no part in inventing the drink, it certainly had a part in popularizing it. Once printed, it spread across the Atlantic and was served up in New York's infamous Stork Club, thus cementing its place as an icon. The drink was even featured in the 1942 film Casablanca and given we've stepped into this cinematic gin joint, we might as well misquote a famous misquote to end: pour it again, Sam.

The Airmail replicates the drink by changing out single ingredients with more robust, warmer flavours.

1oz Amber Rum  
1oz Lime juice  
2 Tbs Honey  
4oz Champagne or Honey



## The Bold Alexander

This is less of a reimagining and more of an illustration of how flexible this cocktail is.

It was believed that this drink was first named after the Russian Tsar Alexander Romanov, but that has been debunked and it is now widely believed that it was named after its creator, Troy Alexander, a barman at the famous restaurant Rector's in Manhattan. It was open from the late 1890's until the 1920's and boasted NYC's first revolving door.

The base ingredients for the drink are simple

1oz Brandy

1oz Crème de Cacao

2oz Cream.

Garnish with freshly grated Nutmeg

What makes this drink interesting is how you can substitute items like Almond Milk for the cream, change the Crème de Cacao for Frangelico, or change the Brandy to Cognac or Bourbon.



