



Class By The Glass, Champagne Cocktails Bordering On the Sensational

Champagne has a nearly universal appeal. Perhaps no other product enjoys such a sterling reputation for outstanding quality. It is also the one wine that may be appropriately served any time of day, with any meal, and about any type of food.

It's unlikely that when Dom Perignon discovered the process of making Champagne he had any idea his sparkling wine would spawn a fabulous array of sensational cocktails. So exceptional are these libations that they have the capacity of making any night something memorable. The new breed of Champagne cocktails is among the latest trends sweeping the country.

These cocktails are light, effervescent and exceptionally delicious. Like their famous predecessors, classics such as the **French 75**

and **Ritz Fizz**, these spirited libations possess all the necessary components for popular longevity. Eye appeal alone qualifies them as bona fide works of art. It's their luscious flavor, though, that makes them masterpieces.

These cocktails are light, effervescent and exceptionally delicious. With the advent of the reusable bottle-stopper that keeps Champagne carbonated overnight, you can pour Champagne by the glass without being concerned that the unused portion will go flat and be wasted.

- **French Connection** — Not surprisingly, many of the famous Champagne-based drink recipes have their origins in France. Ernest Hemingway is credited with creating the **Death In The Afternoon** (Pernod and champagne) at *Harry's New York Bar* in Paris in the '20s. Other French imports

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include the **Champagne Imperial**, a blend of V.S. cognac, Grand Marnier, a bitters-saturated sugar cube, and Champagne; the **Champs Elysees Cocktail**, featuring brandy, Benedictine, sweet 'n' sour, and Champagne, and the **De Gaulle Cocktail**, which is made with V.S. cognac, Chambord, sweet 'n' sour, and champagne.

- **New World Libations** — The classic **Ritz Fizz** was created at the Ritz-Carlton Hotel in Boston and is made with Disaronno Amaretto, blue Curaçao, sweet 'n' sour and Champagne. The **Blue Train Special** is an intriguing combination of V.S. cognac, pineapple juice and Champagne. The savory **Santiago** features a selection of dark rums, triple sec, lime juice, sweet 'n' sour, and Champagne.

- **Classics** — The legendary **Champagne Cocktail** is most frequently served in a Champagne saucer, and is made with a bitters-saturated sugar cube, champagne and a twist of lemon. Light and brimming with flavor, the Champagne Cocktail is a superb aperitif. An exquisite

Champagne St. Petersburg

Champagne glass, chilled
Grenadine and sugar rim
Pour ingredients into iced mixing glass
1 oz. Stolichnaya Razberi Vodka
1 oz. orange juice
1/4 oz. grenadine
Stir and strain
Fill with chilled Champagne
Lemon twist garnish

Champagne Marseille

Champagne glass, chilled
Pour ingredients into iced mixing glass
3/4 oz. Grand Marnier
3/4 oz. Disaronno Amaretto
3/4 oz. Vodka
1 1/2 oz. orange juice
1 1/2 oz. sweet 'n' sour
Shake and strain
Fill with chilled Champagne

variation is the **Savoy Champagne Cocktail**. It features the addition of Grand Marnier and V.S. cognac.

Made with gin, sweet 'n' sour and Champagne, the **French 75** was created during World War I by American army officers. While some prepare a French 75 with cognac, it is most frequently made with a base of gin. Substitute bourbon to make a **French 95**. The cognac-based version is a **French 125**.

- **Incomparable Mixer** — Champagne marries with about every type of fruit juice or puree imaginable. The **Mimosa**, the famed combination of orange juice and Champagne, originated in the 1920's. Others include the **Bellini** (peach puree), **Poinsettia** (cranberry juice), **Puccini** (tangerine juice), **Moon Walk** (grapefruit juice), **Pizzetti** (orange and grapefruit juice), **Jersey Jack** (apple juice), **Bikini** (passion fruit syrup), **Ruddy Mimosa** (orange and cranberry juice), and **Champagne Hawaiian** (pineapple juice).

Metro Cocktail

Champagne glass, chilled
Pour ingredients into iced mixing glass
1 1/4 oz. Vodka
1/2 oz. Cointreau
1/4 oz. Rose's Lime Juice
1 oz. cranberry juice
Shake and strain
Fill with chilled Champagne
Lemon twist garnish

Barcelona 75

Champagne glass, chilled
Pour ingredients into iced mixing glass
1 1/2 oz. Midori
3/4 oz. Bacardi Limón Rum
2 oz. sweet 'n' sour
Shake and strain
Fill with chilled Champagne
Lemon twist garnish

Champagne Madrid

Champagne glass, chilled
Pour ingredients into iced mixing glass
Grenadine and sugar rim
1 oz. Absolut Kurant
1 oz. orange juice
1/4 oz. grenadine
Stir and strain
Fill with chilled Champagne
Lemon twist garnish

Seville Champagne

Champagne glass, chilled
Grenadine and sugar rim
Pour ingredients into iced mixing glass
1 oz. Stolichnaya Ohranj
1 oz. orange juice
1/4 oz. grenadine
Stir and strain
Fill with chilled Champagne
Lemon twist garnish

Ed Sullivan

House specialty glass, chilled
Pour ingredients into blender canister
3/4 oz. Light Rum
3/4 oz. Disaronno Amaretto
1/3 cup strawberries
1/2 oz. half & half cream
Blend with ice
Fill with chilled Champagne
Strawberry garnish

Lobotomy

Presentation shot glass, chilled
Pour ingredients into iced mixing glass
1/2 oz. Disaronno Amaretto
1/2 oz. Chambord
1/2 oz. pineapple juice
Shake and strain
Fill with chilled Champagne

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