

Campari & Fennel Aperitif



Handful of fennel fronds, plus 1 small sprig for garnish

3 lemon wheels

2 ounces dry sparkling wine

3/4 ounce Campari

1/2 ounce simple syrup

One 2-inch-long strip of lemon peel

Ice

In a cocktail shaker, combine the fennel fronds with the lemon wheels, sparkling wine, Campari and simple syrup. Muddle 20 times. Add ice and shake well. Strain into an ice-filled rocks glass. Squeeze the lemon peel over the drink and add it to the glass. Garnish with the fennel sprig and serve.



Limoncello Bellini

1 oz limoncello

½ oz Peach Puree

3 oz Prosecco

Mix Peach Puree and Limoncello, top with prosecco. Sugar rim is optional, frozen peach as garnish if outside to keep prosecco chilled.

*other options include ginger liqueur or raspberry liqueur



Blackberry & Basil Lemonade

5 Blackberries

3 Basil Leaves

1 oz basil simple syrup

½ oz ginger simple syrup

2 oz whiskey

*1 oz lemon juice

2 oz soda water

1. In a Shaker add ice, 3 blackberries and 2 basil leaves. Shake for 10 seconds.
2. Add remainder of ingredients excluding soda water and shake for another few seconds
3. Top with soda water and garnish with additional basil and blackberries.

*Can adjust amount of simple syrups and lemon juice to substitute with lemonade