



## **BULKY DOCUMENTS**

(Exceeds 100 pages)

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Title: **NOTICE OF FILING TRIAL**  
**DEPOSITION OF JUSTIN AMES**

**Part 2 of 5**

## Try These Recipes Behind Your Bar

### **Kaffir Key Lime Martini**

Specialty of Rosemary's Restaurant  
Created by Michael Shetler, Bernice Matola  
Cocktail glass, chilled  
Rim glass with crushed graham cracker crust  
Pour ingredients into iced mixing glass  
1 1/2 oz. KeKe Beach Key Lime Liqueur  
1 1/4 oz. Stoli Vanil Vodka  
3/4 oz. Hangar One Kaffir Lime Vodka  
1/2 oz. Cuarenta y Tres Liqueur  
1/4 oz. freshly squeezed lime juice  
1/2 oz. heavy cream  
Shake and strain  
Garnish with lime wheel

### **Nattahnam**

Specialty of Indigo  
Created by Jason Castle, Tim Skelton  
Cocktail glass, chilled  
Pour ingredients into iced mixing glass  
3 oz. Jack Daniels  
1/2 oz. Tuaca Liqueur  
1/2 oz. sweet vermouth  
Shake and strain  
Garnish with cherry

### **Tennessee Williams**

Specialty of Bookmarks  
Created by Jonathan Pogash  
Highball glass, iced  
Build in glass  
1 1/2 oz. Southern Comfort  
1/2 oz. Dry Vermouth  
2-3 dashes orange bitters  
1 oz. pineapple juice  
Top with club soda  
Garnish with large, leafy mint sprig

### **Pomegranate Mojito**

Specialty of Rickshaw Far East  
Bistro & Bambu Lounge  
Created by Melvin Espinal  
House specialty glass, chilled  
Build in glass  
12 mint leaves  
2 oz. fresh lime juice  
2 oz. simple syrup  
3 pieces fresh mango  
Muddle contents and add in ice  
3/4 oz. PAMA Liqueur  
3/4 oz. 10 Cane Rum  
1/4 oz. club soda  
Garnish with pomegranate wedge

### **Prickly Pear Mexican Mojito**

Specialty of Backstreet Café  
Created by Sean Beck  
Pilsner glass, chilled  
Rim glass with salt (optional)  
Pour ingredients into iced mixing glass  
1 3/4 oz. El Tesoro Silver Tequila  
1/4 oz. Cointreau  
3/4 oz. simple syrup  
3/4 oz. lime juice  
1 1/2 oz. fresh prickly pear juice  
Shake and stir  
2 oz. soda water  
Garnish with lime slice and cilantro sprig

AT HOME • IMBIBE

20887 - pg 132

# THE Boy Who Would Be King

Just when you thought the spirits market was filled to the brim, a local Hamptonite steps in and finds there's always room at the top. by Tracey Toomey

IT SEEMS LIKE EVERY TIME you go to a club or event during the summer, you find a makeshift red carpet with a backdrop heralding the names of several spirit and beer brands. Indeed, a lot of the invitations for said parties start off with something like "Heineken and Grey Goose invite you to..." or "Krug Champagne and Hypnotiq request your presence at..."

The Hamptons season is only 15 weeks long. That means the big brands have only 15 Saturday nights to plaster their names and logos all over the hot spots of the East End in hopes of ingratiating themselves with the power players of New York's famed social scene. The problem is, the market becomes so saturated that the brands seem to meld together, and by Labor Day we've all sampled so many "luxury vodkas" that we can't tell the difference between "five-times distilled" and "filtered through Champagne limestone." To get noticed in this market, you really have to—pardon the pun—shake things up.

Enter Kevin Richards, longtime East End resident and CEO of Christiania vodka. "In looking at what the Hamptons has become for marketers, we felt the best approach was to go back to what the Hamptons has always been about: private get-togethers, cocktail parties, dinners—things like that," he says. "We decided to make Christiania the 'house vodka'... in people's houses!"

Richards' strategy makes sense. Before the Hamptons became a bastion of velvet ropes and intimidating clipboard-wielding doormen, the majority of socializing was

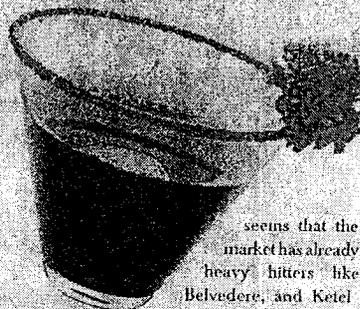


Kevin Richards



done in private homes. Still, the question remains: Is there room in this insanely cluttered market for yet another ultrapremium vodka? Richards believes there is. "We're a luxury brand," he says. "Artisan. Bohemian. So we're going to work a little harder. And instead of doing one party for 1,000 people, we'll do 20 parties for 50 people each. It's more legwork, but it's worth it to us."

The ultrapremium Norwegian vodka is six-times distilled, charcoal filtered, and aerated using only Norwegian potatoes and pure spring water. And while it



seems that the high-end vodka market has already been cornered by heavy hitters like Grey Goose, Belvedere, and Ketel One, apparently quality still trumps all—including massive marketing engines. In the Hamptons, in addition to being a first choice at many private parties, Christiania is now offered by many top restaurants, including Nick & Tom's, the American Hotel, Della Femina, and Nello SummerTimes.

"Instead of doing one party for 1,000 people, we'll do 20 parties for 50 people each. It's more legwork, but it's worth it to us."—Kevin Richards, CEO of Christiania vodka

Maybe that's because Christiania vodka has a storied history involving royalty, art, and aristocracy—elements that appeal to our own regal Hamptonites. King Christian IV, the vodka's namesake, conquered Norway in the late 1500s and brought with him the bounties of the Renaissance—art, culture, music, and the nobility's drink of choice: vodka. Richards says that it was in King Christian's court that the initial recipe for Christiania vodka was first created.

In order to make the most of the relatively low-key Hampton winter season, we suggest inviting a few friends over for a batch of martinis made with, of course, the East End's favorite "house" vodka. H

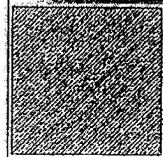
132 HAMPTONS

**IB List | Hampton Roads Alcohol Sales by Case**

Rank by cases sold	Brand	Cases sold	Total sales	Total bottles	Type of alcohol	Domestic or Import
1	Aristocrat Vodka	32,347	\$2,546,649	549,708	Vodka	Domestic
2	Seagram's Extra Dry	25,898	\$5,639,926	376,090	Gin	Domestic
3	Bacardi 80	20,968	\$2,845,289	301,045	Vodka	Domestic
4	Grey Goose	19,896	\$4,440,022	160,373	Vodka	Domestic
5	Bacardi Superior	18,397	\$3,184,391	266,157	Rum	Domestic
6	Bowman's Virginia Vodka	18,386	\$1,682,433	216,387	Vodka	Domestic
7	Jim Beam	16,338	\$3,167,367	306,456	Whiskey	Domestic
8	Canadian Mist	16,206	\$2,180,266	206,792	Whiskey	Import
9	Black & Tan 7 Black	15,296	\$4,507,016	221,142	Whiskey	Domestic
10	Absolut Vodka	14,367	\$3,903,276	222,693	Vodka	Import
11	Opport Royal	14,074	\$4,641,319	240,765	Whiskey	Import
12	Hennessey VS	13,726	\$4,959,493	231,088	Cognac	Import
13	Paul Masson Grande Amber VS	13,660	\$2,036,878	232,016	Brandy (Grape)	Domestic
14	Jose Cuervo Especial Gold	13,342	\$3,332,857	217,797	Tequila	Import
15	SpiceMaster	12,867	\$4,171,592	164,660	Cordials	Import
16	E & J VS	10,235	\$1,309,283	247,644	Brandy (Grape)	Domestic
17	Captain Morgan's Spiced	9,878	\$1,537,696	122,713	Rum	Import
18	Aristocrat White Rum	9,701	\$810,508	97,100	Rum	Domestic
19	Bulwer's	8,877	\$931,889	77,682	Vodka	Domestic
20	Sky	8,780	\$1,504,565	101,906	Vodka	Domestic
21	Barton Gin	7,624	\$603,638	120,036	Gin	Domestic
22	Captain Morgan's Spiced	7,554	\$1,497,497	93,751	Rum	Domestic
23	E & J VSOP	7,288	\$1,094,374	208,574	Brandy (Grape)	Domestic
24	Southern Comfort	7,216	\$1,533,776	89,841	Cordials	Domestic
25	Cañero White	6,282	\$611,594	70,652	Rum	Domestic
26	Aristocrat Gin	5,955	\$495,928	81,031	Gin	Domestic
27	Seagram's T Crown	5,828	\$830,414	74,385	Whiskey	Domestic
28	Tanqueray	5,733	\$1,648,247	106,135	Gin	Import
29	Bacardi Gold	5,565	\$678,468	86,530	Rum	Domestic
30	Aristocrat	4,717	\$349,096	56,501	Vodka	Domestic
31	Cosmopolitan VS	4,586	\$1,109,128	69,197	Cognac	Import
32	Evan Williams Black	4,493	\$606,730	49,125	Whiskey	Domestic
33	Benet's Club	4,475	\$400,557	86,595	Whiskey	Domestic
34	Black Velvet	4,403	\$505,859	53,508	Whiskey	Import
35	Malibu Coconut	4,378	\$872,094	52,530	Rum	Import
36	Christian Brothers Brandy	4,331	\$575,036	55,185	Brandy (Grape)	Domestic
37	Handq Liqueur	4,107	\$854,507	49,351	Cordials	Import
38	Montebello Long Island Iced Tea	3,802	\$302,630	39,313	Cordials	Domestic
39	Skolshaya	3,775	\$959,336	47,878	Vodka	Import
40	Bailey's Original Irish Cream	3,675	\$997,937	52,985	Cordials	Import
41	Early Times	3,591	\$453,811	35,312	Whiskey	Domestic
42	Monteruma Gold	3,569	\$586,553	35,832	Tequila	Import
43	Paul Masson Grande Amber VSOP	3,472	\$589,982	64,740	Brandy (Grape)	Domestic
44	Patron Silver	3,422	\$1,805,908	52,707	Tequila	Import
45	Aristocrat Tequila - Gold	3,387	\$513,209	34,259	Tequila	Domestic
46	Kahua Coffee	3,356	\$879,832	58,801	Cordials	Import
47	Behndere Vodka	3,354	\$621,497	25,791	Vodka	Import
48	Skol	3,340	\$247,250	24,190	Vodka	Domestic
49	Gordon's Vodka 80	3,282	\$376,597	33,968	Vodka	Domestic
50	Burnett's Gin	3,167	\$352,723	30,503	Gin	Domestic

HOW THEY'RE RANKED: Alcohol brands are ranked by cases sold in Hampton Roads during fiscal year 2007.  
SOURCE: The Virginia Department of Alcoholic Beverage Control and staff research.

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## No Borat on this junket

SOME lucky journalists will find out in early April if the citizens of Kazakhstan really French-kiss their sisters and play a game called "The Running of the Jew," as they were depicted doing in Sacha Baron Cohen's "Borat" movie. That proud nation, eager to dispel the mockumentary's portrayal of Kazakhstan as a poor, backward place, is hosting a junket for British and American writers, who'll be flown first-class to hit the hot spots included in the book, "A Hedonist's Guide to Almaty and Astana." According to a pitch letter, the jourmos will "take a walking tour of Almaty to highlight the city's Russian colonial and post-Soviet architectural history with some top local socialites ... go ice skating in the largest outdoor skating rink in the world nestled high in the Tien Shan mountains, venture out into the steppe to Kazakhstan's own Grand Canyon (Charyn Canyon) and walk through Astana's ice city, featuring some of Kazakhstan's architectural monuments." We hear a Vanity Fair writer and a Tatler writer have already signed up.



# My liquid Valentine

Seven sippers to help you celebrate romance (and lust, too)



BY JOHNATHAN L. WRIGHT  
 jwright@rgj.com

We're not opposed to chocolate and flowers — bonbons and bird of paradise make a fetching pair, on occasion — but chocolate and flowers are everywhere around Valentine's Day.

This year, we offer a liquid alternative, a stylish cohort of wine and spirits to toast and embody love, passion and sex appeal — from a hip new offering that unites liqueur with the look of perfume to a vibrant specimen that proves port isn't always a stodgy, postprandial drink.

Whichever liquid lovely you choose, sip slowly — romance is in the glass.

(Note: All prices are approximate. See Vendor Key for contact information to confirm prices and availability.)

■ **NUVO L'ESPRIT DE PARIS FOR HER SPARKLING LIQUEUR.** The boy genius who brought us *Hpnotiq* — the azure blue liqueur that conquered the world — also created Nuvo, a pink blend of French vodka, sparkling wine

and tropical fruit marketed specifically to women. The sleekly phallic bottle

SEE LIQUID ON 2E

suggests the perfume counter — and momentarily makes a gal wonder if she should sip Nuvo or dab it on her pulse points. Serve chilled or over ice.

About \$30 for 375 milliliters. Buy: AD, BSV, BO, DA, HT, VI

■ **'05 LES CLOS DE PAULILLES BANYULS RIMAGE.** This unusual French wine (pronounced "bahn YCOLZ") is made from extremely ripe grenache grapes, and it's like dessert in a bottle (or France's answer to port). Think deep berry flavors and richness balanced by peppery notes. Banyuls is often paired with chocolate (if you must do the chocolate thing).

About \$25 for 500 milliliters. Buy: FM, WH

■ **PALLINI RASPICELLO RASPBERRY LIQUEUR.** Limoncello might be Italy's most famous fruit liqueur, but Raspicello deserves a taste, too. An old Pallini family recipe that used wild raspberries inspired the creation of this blend of raspberries, blueberries and black currants that's intensely fruity but still lively. Serve ice cold after dinner.

About \$28 for 750 milliliters. Buy: BL, BSV

■ **WARRE'S OTIMA 10 YEAR OLD TAWNY PORT.** So long geezers, club chairs and cigars! Otima's fairly groovy Web site quickly makes the point that it offers "a lighter, more contemporary style for today's lifestyle . . . the perfect drink any time of the day." Otima is ripe, fruity and freshened by good acidity and notes of bitter citrus. Pair with olives, nuts or blue cheese.

About \$21 for 500 milliliters. Buy: BB, BL, LB, WA, WH

■ **HUNDRED ACRE PINK GOLD CALIFORNIA VIN GRIS.** It's hard to say which is more appealing — the wine bottle, adorned with a mystical passage rendered in flowing gold script — or the coppery pink wine itself, which contains shimmering 24 karat gold flakes, and which is a delicious, off-dry blend of cabernet sauvignon, gewürztraminer, chardonnay and viognier. Gold seems almost tailor-made for Valentine's Day.

About \$25 for 750 milliliters. Buy: BO, DA, LB

■ **YALUMBA MUSCAT MUSEUM RESERVE.** This Australian dessert wine ranks among Yalumba Winery's occasional releases from its "library" of vintages. Ripe, raisiny muscat grapes are fortified with neutral grape spirit, matured in wood and then blended to produce a luscious, complex wine that balances fruit and age. Nicely priced for a dessert wine.

About \$20 for 375 milliliters. Buy: AD, BSV, LB, VI, WH, WA



■ **'03 ALLEGRIANI AMARONE DELLA VALPOLICELLA CLASSICO.** If your Valentine likes 'em big, bold and packing a punch (but elegantly so), then Amarone, one of Italy's great red wines, might be the perfect pour. Allegrini's lush, concentrated specimen delivers intense berry fruit and chewy tannins. Mate it with a hunk of Valentine's Day meat.  
*About \$70 for 750 milliliters. Buy: WA*

#### VENDOR KEY

(Space limitations permit listing only a sampling of vendors)

AD: Aloha Discount Wine & Liquors, 4555 S. Carson St., Carson City, 882-5544, [www.alohadiscountwineandliquors.com](http://www.alohadiscountwineandliquors.com)

BB: Butcher Boy Prime, 7300 S. Virginia St., 853-6686, [www.butcherboy.us](http://www.butcherboy.us)

BL: Ben's Fine Wine & Spirits, 3480 Lakeside Drive, 829-2367

BO: Boulevard, 550 W. Plumb Lane, 826-8288

BSV: Ben's Fine Wine & Spirits, 10870 S. Virginia St., 853-2367

DA: Dart Discount Liquors, 148 Highway 50, Stateline, 588-5187

HT: Home Treasures, 911 Topsy Lane, Carson City, 267-5310, [www.hometreasuresnv.com](http://www.hometreasuresnv.com)

LB: L'Uva Bella Wine Gallery, Summit Sierra, 13925 S. Virginia St., 851-1110, [www.luvabellawinegallery.com](http://www.luvabellawinegallery.com)

MR: Murphy's of Reno, 3127 S. Virginia St., 827-4111, [www.murphysofreno.com](http://www.murphysofreno.com)

VI: Vino 100, 784 S. Meadows Parkway, 851-8466, [www.vino100-reno.com](http://www.vino100-reno.com)

WA: Washoe Wine Co., 9333 Double R Blvd., 852-4414, [www.washoewine.com](http://www.washoewine.com)

## HOT SPOT OF THE WEEK



**PALAZZIO**  
1026 State Street  
564-1985, [www.palazzio.com](http://www.palazzio.com)  
Hours: 11:30 a.m. to 3 p.m. weekdays,  
11:30 a.m. to 5 p.m. weekends,  
5:30 p.m. to close daily

Palazzo has earned a distinctive culinary reputation over the years, serving gargantuan orders of high-quality Italian food. Unbeknownst to some, the restaurant holds its own in the cocktail department, too. The bar, small but handsomely crafted with dark wood, makes you want a drink.

**Adventures in beverages:** Palazzo has a thing for HpnotiQ, a French liqueur with vodka, natural tropical fruit juices and a touch of cognac. Dive into a HpnotiQ Strawberry Splash (\$7.75) - Strawberry Stoli, HpnotiQ, cranberry, sweet and sour, and Chambord. These warmer days lately are well-suited for Palazzo's Rum Pineapple Punch (\$8.75) — Malibu, Bacardi, HpnotiQ and pineapple juice.

You've heard about it, but have you tried a Key Lime Pie Martini? This concoction (\$9.50) features Absolut Vanilla, triple sec, lime juice, pineapple

juice, sweet and sour, Midori, a splash of half and half and, get this, a graham cracker crusted rim. Nuts and Berries (\$8.50) will finish off your meal in style with a trio of vodka, Frangelico and Irish cream. Speaking of which, the Irish Coffee (\$6.50) is inspired by the legendary Buena Vista in San Francisco.

**Classics:** It's cool to be adventurous, but there's something to be said for sure things. Palazzo's Italian Margarita (\$6.75) classifies as such and is always refreshing with tequila, sweet and sour and a splash of Amaretto. Popular favorites like the Mojito, Cosmo and Lemon Drop are typically reliable. The original Palazzo Sicilian Garlic Martini is a house special with Absolut and Cinzano Vermouth infused with fresh garlic. Zing!

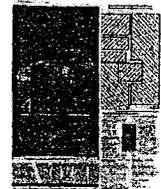
**Wine on tap:** You gotta love a place that trusts its guests with an honor bar for wine consumption. Three offerings (\$5/glass) from Italy's Citra include chardonnay, pinot grigio or merlot. The latter flows from a large glass vessel, and is served in an informal, short glass. Pasta and Chianti make sweet music together. Three are available, including a 2004 Banfi from Tuscany in a 1.5-liter

(\$36) or 3-liter size (\$60) to saturate the whole table. If local wine is your thing, try Kalyra's Cashmere (\$6.50/\$27). This blend of cabernet franc, shiraz and merlot packs a mouthful of fruit. While you sip your drink, take a moment to admire the painted ceiling, exacted by artist Irene Roderick who labored for nine months to give Santa Barbara its own version of the Sistine Chapel.

—Tyler Blue



RAVENA BLUMARA PHOTOS



# liqueurs

Reviewed by the Santé tasting panel.

All liqueurs are 17% alcohol, except where noted.

## cognac-based

**Alizé Bleu / France 20% alcohol; vodka, Cognac, and exotic fruit juices.** Smooth, fruity, and sweet with flavors of lemonade, blue raspberry Popsicle, and spicy cinnamon; sweet finish. A liquid confection.    
 Kobrand Corp., 212-490-9300

**Bauchant Apple XO Liqueur / France 24% alcohol** Day-Glo green-yellow. Rich and zesty on the palate with good balance of sweet and tart green apple and an extended sweet finish.   
 Palm Bay International, 800-872-5622

**Bauchant Liqueur Napoleon Orange Liqueur / France 40% alcohol** Light and racy with candied orange peel and orange dominating the nose and palate with slight brandy notes.  /   
 Palm Bay International, 800-872-5622

**Bauchant Pomegranate XO Liqueur / France 24% alcohol** Sweet candied-fruit entry followed by zesty acidity and earthy pomegranate skin on the palate; long, fairly clean finish.   
 Palm Bay International, 800-872-5622

**Carnivo XO Liqueur / France 20% alcohol** Bright, sweet tropical fruit aromas and rich fruit on the palate with a lasting, tangy fruit finish.  /   
 Carnivo Unlimited, Inc., 213-252-6992

**Destinee Ruby / United States** Light, fresh, and well balanced with complementing acidity and sweetness. Enticing aromas of Ruby Red grapefruit and tangerine lead to sweet, ripe Ruby Red grapefruit on the palate accompanied by notes of orange, tangerine, and lemon; clean finish.  /   
 White Rock Distilleries, 207-775-4100

**Destinee Sapphire / United States** Bright and fresh with good balance,

beautiful acidity, and fresh, ripe citrus flavors plus notes of peach, mango, and apple; clean finish.   
 White Rock Distilleries, 207-775-4100

**Envy Liqueur / France** Bright blue. Balanced and moderately sweet with bright, clean aromas and flavors of tropical fruit; clean finish. Very good.   
 Refreshment Brands, 925-314-9125

**Envy Mango Melon Liqueur / France** Bright lime green. Moderately sweet with bright, clean aromas and flavors of mango and melon. Very good.   
 Refreshment Brands, 925-314-9125

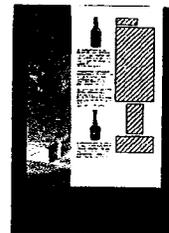
**Grand Marnier Cordon Rouge Orange Liqueur / France 40% alcohol** Rich and palate-coating with good balance and depth of aromas and flavors of oily orange peel and vanilla; orange peel in the finish.  /   
 Moët Hennessy USA, 212-251-8200

**Grand Marnier Aged up to 25 Years Cuvée du Centenaire (100th Anniversary) Triple Orange Liqueur / France 40% alcohol** Velvety entry with lush orange, nectarine, wood, and dried fruit; warm, assertive finish that lasts.  /   
 Moët Hennessy USA, 212-251-8200

**Grand Marnier Aged up to 50 Years Cuvée du Cent Cinquantenaire (150th Anniversary) Natural Vanilla Liqueur / France 40% alcohol** Refined, complex, and well-integrated aromas and flavors with hints of orange marmalade and almond extract; long, elegant finish.  ★  
 Moët Hennessy USA, 212-251-8200

**Grand Marnier Aged up to 10 Years Navan / France, and Madagascar 40% alcohol; Cognac and black vanilla from Madagascar** Rich, smooth, elegant, and satisfying with bold, spicy, yet sweet vanilla bean and notes of apple, caramel, and smoke; long finish. A seamless product with exceptional balance.  ★  
 Moët Hennessy USA, 212-251-8200

**Hpnotiq / France** Smooth and sweet yet tart with floral, orange, apple, and kiwi aromas



leading to predominately pineapple, orange, and tangerine flavors; clean finish. ▣ / ▣  
 Heaven Hill Distilleries, 502-348-3921

and candied lemon rind and good balancing acidity; clean finish. ▣ / ▣  
 Castle Brands, Inc., 800-882-8140

**Intrigue / France**  
 Smooth, fruity, and sweet with lime, apple, and tropical fruit; sweet, mouth-coating finish. ▣ / ▣  
 Specialty Spirits Group, 914-631-3100

**Kush Amsterdam Original Herbal Cognac / United States 21% alcohol** Sweet entry with sweet green apple, a slight stemminess, and a bitter pepper note on the palate; fairly short, clean finish. ▣ / ▣  
 Kush Beverage Company, 985-875-0860  
**Kush Reserve Original Herbal Cognac / United States 21% alcohol** Sweet vanilla, caramel, and toffee aromas and flavors with a bitter herbal note that lingers through the finish. ▣ / ▣  
 Kush Beverage Company, 985-875-0860

**RemyRed Strawberry Kiwi Infusion / France 16% alcohol** Smooth, well balanced, and moderately sweet with bright aromas and flavors of strawberry, pink grapefruit, kiwi, and cherry. ▣ / ▣  
 Remy Amerique, 212-424-2389

lemon

**Caravella Limoncello Originale d'Italia Lemon Liqueur / Italy 32% alcohol** Smooth with light lemon/lemon rind aromas and more concentrated, tart lemon/lemon rind on the palate; pleasing bitter note in the finish. ▣ / ▣  
 Barton Brands, Inc., 312-346-9200

**Caravella Orangecello Originale d'Italia Orange Liqueur / Italy 30% alcohol** Light fresh-squeezed orange/tangerine and Creamsicle aromas precede a thick, smooth palate with sweet orange, mandarin orange, and candied-orange flavors; finishes with a pleasing, balancing bitter note. ▣ / ▣  
 Barton Brands, Inc., 312-346-9200

**Pallini Limoncello Lemon Liqueur / Italy 26% alcohol** Vivid lemon aromas lead to a smooth, balanced palate with moderately sweet flavors of fresh lemon, lemon rind,

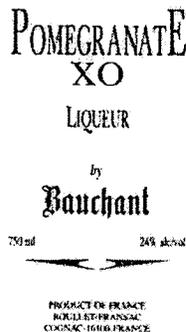
pomegranate

**DeKuyper Pomegranate Liqueur / United States 15% alcohol** Smooth and balanced with nice, slightly sweet aromas and flavors of pomegranate, cherry, and raspberry; sweet, lingering finish. ▣ / ▣  
 Beam Global Spirits & Wine, 847-948-8888

**Hiram Walker Pomegranate Schnapps / United States 15% alcohol** Bright, Day-Glo red. Sweet, candied-cherry nose and sticky sweet on the palate. ▣ / ▣  
 Pernod Ricard USA, 914-539-4500

**PAMA Pomegranate Liqueur / Bardstown, Kentucky** Ripe and balanced with true aromas and flavors of sweet and earthy pomegranate. ▣ / ▣  
 Heaven Hill Distilleries, Inc., 502-348-3921

**Pearl Persephone Pomegranate Flavored Vodka / Canada 35% alcohol** Subtle fruit aromas; well balanced, smooth, and mouth-coating on the palate with some firmness; warm, lingering finish. ▣ / ▣  
 Luxco, 314-772-2626



## marketshots

Red Bones Liquor . . .

Cheryl Svoboda, owner of Red Bones Liquors in Ft. Myers, and Ray Cosata direct of marketing, Liquor, Off-Premise, SWS, with the new window covering displays.



## spiritedmixers



**Chocolate Martini**  
3 parts Dooley's  
1 part vanilla vodka

*Dress Martini glass with chocolate syrup.*

**DocBerry Martini**  
3 parts Dooley's  
1 part raspberry vodka

**Milky Way**  
1 part Dooley's  
1 part vanilla vodka  
1 part chocolate liqueur

**Samba Juice**  
1 oz. Bacardi Razz  
1/2 oz. Bacardi Grand Melon  
1 oz. Acai puree  
1/2 oz. passion fruit puree  
1/2 oz. Crème de Banana  
1 oz. guava juice

*Mix all ingredients together and shake.  
\*Served at SUSHISAMBA, Miami Beach.*

**Bat Bite**  
3 parts Bacardi Superior or Oro  
1 part raspberry liqueur  
2 parts cranberry juice

*Mix all ingredients in a shaker and strain into a chilled cocktail glass or simply pour over ice. Garnish with a lime wedge.*

**BACARDI**  
ESTD 1862

**CINZANO**

**Negroni**  
1 oz. Cinzano Rosso Vermouth  
1 oz. Campari  
1 oz. Martin Miller's Gin

*Pour ingredients over ice into a shaker. Shake and strain in a chilled Martini glass. Garnish with an orange twist.*

**Magdalena**  
3/4 oz. Cinzano Rosso Vermouth  
1-1/4 oz. SKYY Vodka  
1 oz. berries  
1 oz. sweet & sour  
Splash of Sprite

*Mix the ingredients in a Collins glass with ice, topped with Sprite.  
Add red berries as a garnish.*



**Sock It to Sherry**  
Sake  
Tio Pepe Fino Sherry

*Shaken, chilled, up, and garnished with a cherry.*

**Sherry Salsas**  
Enfiteo Lustau Palo Cortado Sherry  
Grand Marnier  
Fresh lime juice

*Shaken, chilled, up, and garnished with an orange slice.*

**Sherry in the Side Car**  
Brandy de Jerez Soletta Gran Reserva  
Lustau Palo Cortado Peninsula  
Grand Marnier  
Lemon juice

*Shaken, chilled, up, and garnished with a lemon twist.*

**Screwed-up Sherry**  
Tio Pepe Fino Sherry  
Grand Marnier  
Fresh orange juice

*Put over ice in a Collins glass, garnish with an orange slice.*



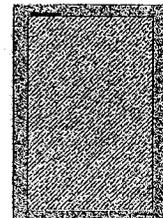
**The Aquarium Showcase**  
3/4 oz. Absolut Razz  
1/2 oz. Mount Gay Vanilla Rum  
1/4 oz. DeKuyper Peach Schnapps  
1/2 oz. Blue Curaçao  
3/4 oz. Hpnotiq  
3/4 oz. cranberry juice

*Build in a Rocks glass, shake twice, and garnish with glow stick and an orange slice.*

**Barooka Joe**  
1/2 oz. Bailey's Irish Cream  
1/2 oz. Blue Curaçao  
1 oz. DeKuyper Crème de Banana

*Shake and strain into a shot glass, garnish with a lime wheel.*

*\*Both drinks created by Richard K. Koch, bar manager -  
Obama's Seafood Steaks and Spirits, Dorcasville, Virginia.*



# Go Blue, Big

Show your true team colors in everything from drinks to decor and your 'do

## drinks

Toast to your team

BY CLAUDIA PERRY  
STAR-LEDGER STAFF

The Giants, as you may have gathered by now, wear blue. So in honor of their first Super Bowl appearance in seven years, why not kick the celebration up a notch? In lieu of beer (or in addition to it) toast to the game with a swanky blue cocktail.

Blue drinks? Oh yes — while most alcoholic libations are clear, burgundy or amber, there are a few tipples that come in more Crayola colors. Most of these recipes — which range from good, stiff drinks to frothy liquid desserts — are tinted with the two bluest beverages on the market, blue curaçao and Hpnotiq.

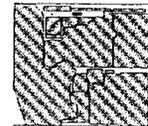
Blue curaçao is a bitter-orange flavored liqueur, originally from Curaçao, a Caribbean island just

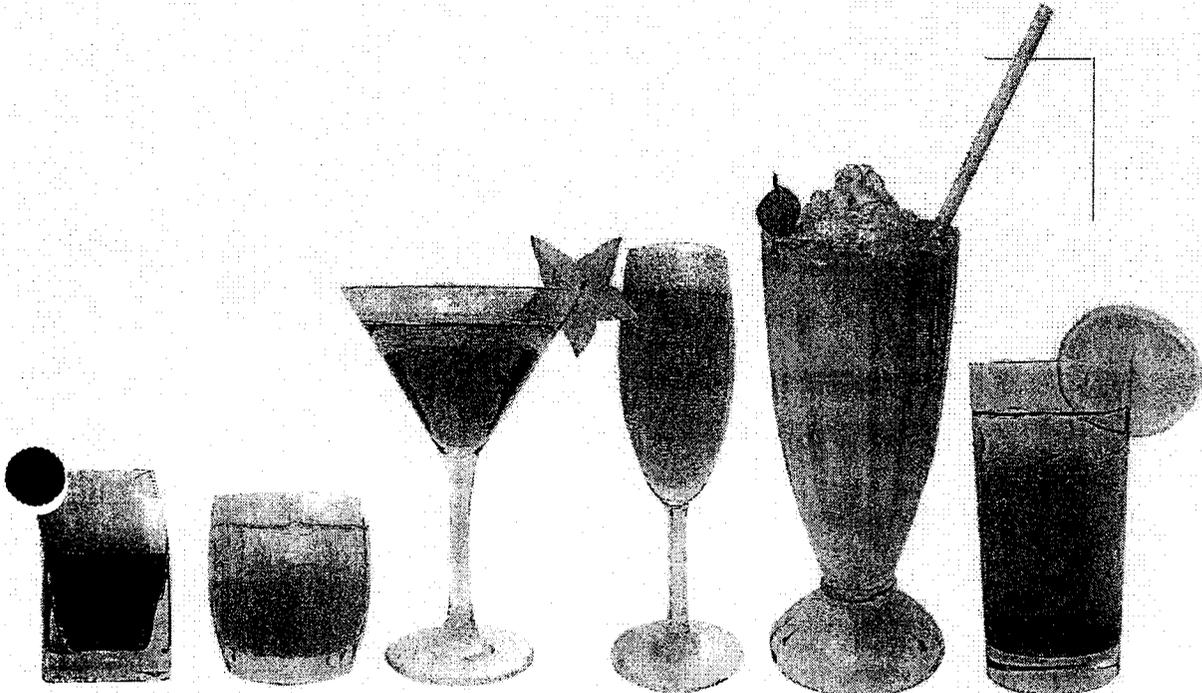
off the coast of Venezuela. Distilled from the rinds of Larahas oranges, a variety that grows only on the island, it's clear when first brewed, but commonly sold dyed a deep, dark blue that adds bright color to any mixed drink. The liqueur is available under several brand names.

Hpnotiq, a French liqueur relatively new to the market — in fact it was introduced in 2001, the last time the Giants were in the big game — is a blend of vodka, tropical fruit juices and cognac. Hpnotiq is a robin's egg blue — and its blend of ingredients makes it a fine cocktail simply served on the rocks.

Of course, if you'd rather not take the trouble to mix your own drinks, you can also buy a bottle of a cocktail mix in the appropriate shade. We found a bottle of blue-raspberry margarita mix that was both yummy and appropriately bright in hue, and super-simple to prepare.

Here, a selection of blue cocktails for you to try out at your party — most are easy to make, and should please a range of tastes.





**STARS AND STRIPES**

1 oz. grenadine  
 1 oz. blue curaçao  
 1 oz. light cream

Four each ingredient separately into a shot glass. Carefully pour the liquids over the back of a tablespoon to get the perfect layered effect.

— Source: Drinkalyzer.com

**HPNOTIQ METRO**

1 1/2 oz. Hpnotiq  
 1 1/2 oz. white cranberry juice

Serve in a rock glass, over ice.

**WOMAN WARRIOR**

4 oz. vodka  
 1 oz. blue curaçao  
 1 oz. freshly squeezed lime juice or Rose's lime juice

Shake with ice and strain into a chilled martini glass. Fresh lime juice yields a tarter cocktail; Rose's lime, a sweeter drink.

**RITZ FIZZ**

1 dash Amaretto  
 1 dash blue curaçao  
 1 dash lemon  
 Champagne or sparkling wine

Start by putting the Amaretto, blue curaçao and lemon in a champagne flute. Fill flute with Champagne or sparkling wine.

**BLUE BRIZA**

1 oz. Hpnotiq  
 1 dash blue curaçao  
 1 oz. half and half  
 3 scoops vanilla ice cream

Blend with ice, serve in a hurricane glass — or an ice-cream soda glass. Suggested garnishes: whipped cream, cherry, pineapple wedge.

— Source: Hpnotiq.com

**ALASKA ICED TEA**

1 oz. gin  
 1 oz. vodka  
 1 oz. white rum  
 1 oz. Coignac  
 1 oz. blue curaçao  
 Lemon-lime soda, such as Sprite or 7UP

Pour alcohol into a high ball glass over ice. Carefully fill to top with soda. Decorate with a lemon wedge.

— Source: Drinkalyzer.com

# hair

## The mark of a true-blue fan? The hair

BY KATIE LOVELL

Hair-dyeing is not for the faint of heart. But then again, neither is being a Giants fan.

With the Superbowl around the corner, a desire to show your G-men pride may inspire you to dye your locks blue.

Before you run out and buy a bottle of dye, make sure you know the possible health risks and are willing to live with a botched dye job for a few days (or a few weeks) if something goes wrong.

Once you have the dye, always start by doing a test strip on a piece of your hair before you glop the stuff all over your head. While most products are safe, some can cause allergic reactions, especially those with coal-tar bases.

Torre Pizarro, a hair stylist at Parlor Hair Studio in Montclair, says most hair dyes she encounters (including Manic Panic, the most commonly found brand of, shall we say, than-all-natural colors of semi-permanent hair dye) are fairly safe.

"Just follow the directions and use gloves," Pizarro said.

If you want blue hair just for the Super Bowl, and not for the next month, however, avail yourself of a temporary hair dye — they're available in comb-in and spray-on varieties.

Manic Panic makes a variety of vegetable-based hair dyes that range from washable to permanent.

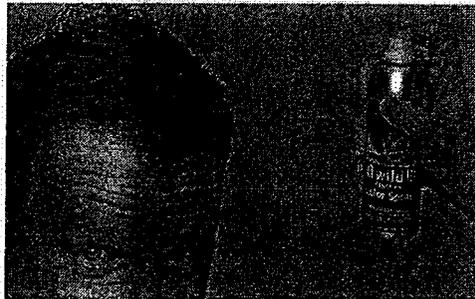
"Our Dyehard Styling Gel is definitely recommended for a crazed fan," Ken West of Manic Panic said. "It washes right out and you don't have to be the butt of anybody's jokes in the office the next day."

Dying your hair blue can be a do-it-yourself project, but having someone to help may make the process easier, especially in ensuring that the color spreads evenly throughout your hair.

Most products work better if you pre-bleach your hair as light as possible, so your natural color won't interfere with the dye.

"Most temporary dyes won't show up unless you bleach your hair blond, so you really need to pre-lighten your hair," Pizarro said.

While dyeing, you can also apply masking tape or Vaseline to your forehead and hairline in order to avoid dyeing your skin.



### HOW TRUE BLUE ARE YOU AND YOUR "DO"?

#### Enthusiastic, but not crazy:

Try the dyes that wash right out; in our testing, spray-on dye worked the best on darker hair colors. Jerome Russell BWild temporary color spray, \$4.99 at beauty supply stores, call (800) 537-6631 for a local retailer. (Bwild spray in Bengal Blue gave our model his Giants-colored locks.)

Also try Spike Your Color Comb-In in Blue Sky, \$1.99 at Hot Topic stores (you'll need several packets to dye your whole head) and Manic Panic Dye Hard temporary hair color styling gel in Electric Sky, \$8 at manicpanic.com.



#### Seriously committed:

Willing to sport blue locks for four to six weeks? (Depending on how often you wash your hair — if your commitment wavers, repeated shampooing will wash out the color faster.) Try a semi-permanent dye — but keep in mind, you'll get the best results on naturally light hair. If you're brunette, try bleaching first. Try Color Fiend in Blue Bomb, \$12.99 at Hot Topic stores, or Manic Panic Hair Color Cream in Lie Locks, \$8 at Hot Topic stores.



## décor

### Dare to be seen as un-Patriotic

BY CLAUDIA PERRY  
STAR-LEDGER STAFF

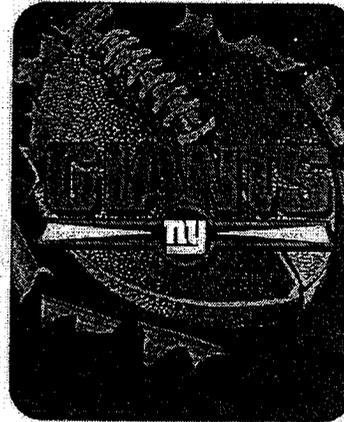
It could be said a house is not a home until it is festooned with Giants paraphernalia. We asked Judy Klein, Party City's Party Pro, how the Rockaway-based chain was coping with Giantsmania.

"People are so excited that stuff is literally flying off the shelves," says Klein, who is a second-generation party animal (her mom was a caterer). "We try to stock, but people grab everything."

In addition to Giants stuff, we found items specifically related to Super Bowl XLII and some everyday things that will let all parts of your residence scream, "Go Big Blue!"



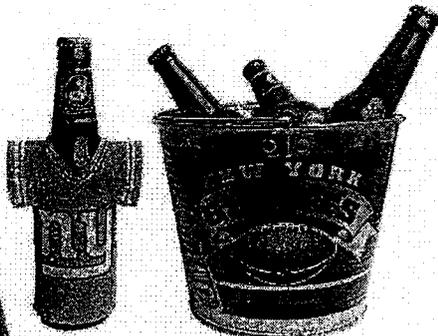
Feed your guests Super Bowl style with the sturdy 11-inch Super Bowl XLII banquet plate. \$3.49 for package of 16. Available at Party City.



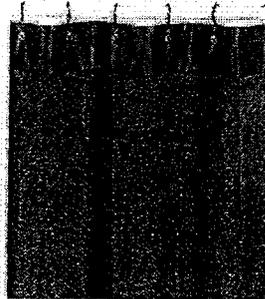
Hey, just because we're not in Green Bay doesn't mean we won't want warmth while we root for our Giants. The Raschel Giants Throw measures a comfortable 50 by 60 inches and is made of soft synthetic fleece. \$24.99. Available at Bed Bath & Beyond.



Open beverages and hear history. This Giants bottle opener plays snippets of Giants play-by-play when it touches metal. \$9.99.



Need to store and dress up your beverages for the big game? The 5-quart Giant's cooler is a perfect home for ice and chilled drinks. \$16.99. The bottle jersey keeps those warm hands from heating up the contents. \$4.99. Available at Party City.



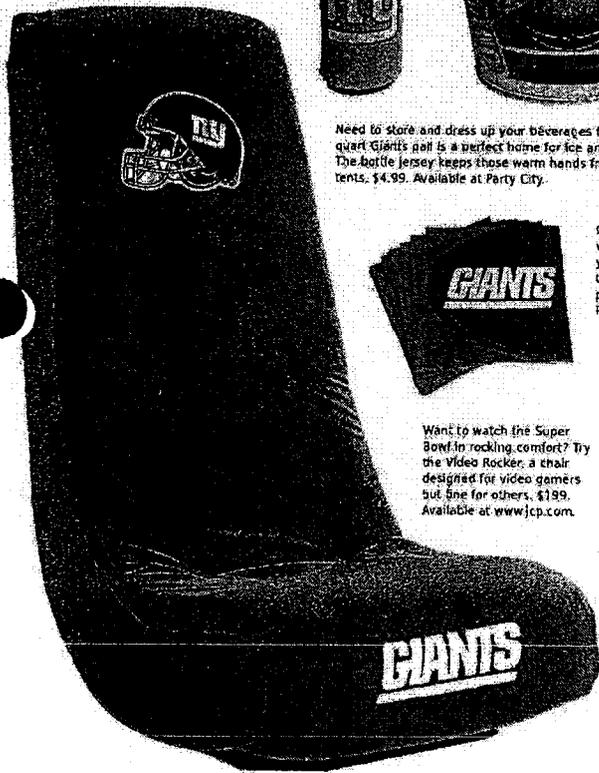
Shower yourself with blue by hanging the Arthritis Twilight Fabric Shower Curtain in your bathroom. The screen border adds a little bling to your bath. \$29.99. Available at Bed Bath & Beyond.



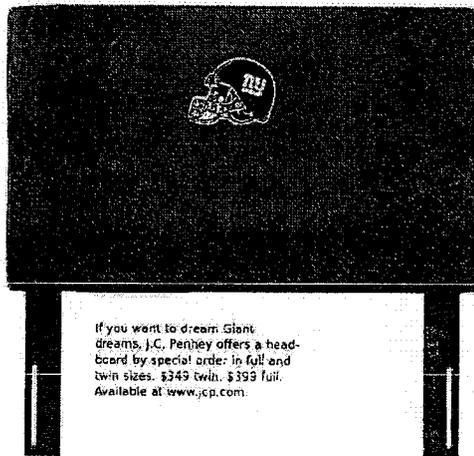
Guests need napkins when they rock. Show your Giant pride with these babies. \$2.75 in packs of 16. Available at Party City.



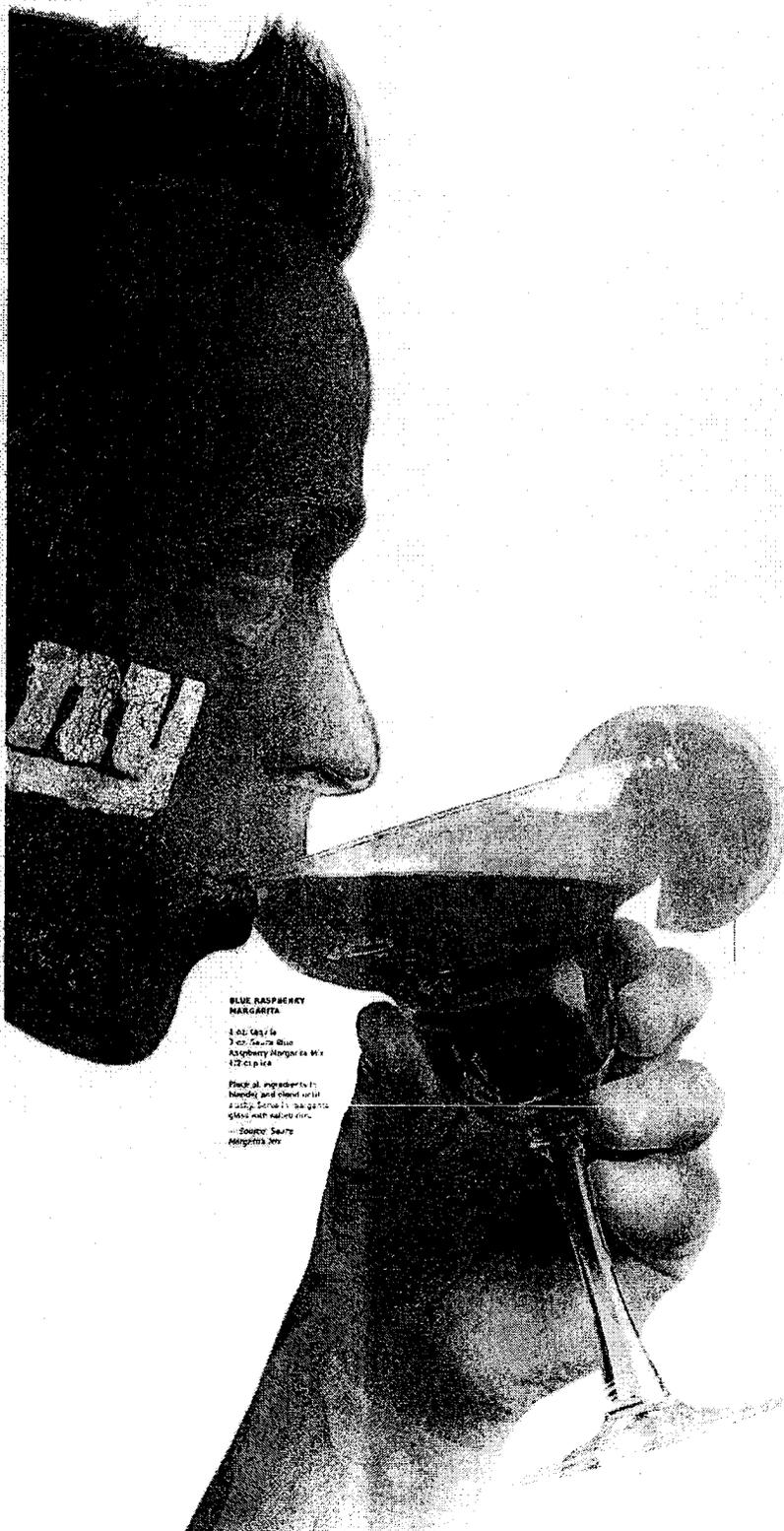
Why should Mardi Gras parties have all the bead fun? Sport your Super Bowl beaded medallion and adorn your party guests. \$6.99. Available at Party City.



Want to watch the Super Bowl in rocking comfort? Try the Video Rocker, a chair designed for video gamers but fine for others. \$199. Available at [www.jcp.com](http://www.jcp.com).



If you want to dream Giant dreams, J.C. Penney offers a headboard by special order in full and twin sizes. \$349 twin, \$399 full. Available at [www.jcp.com](http://www.jcp.com).



**BLUE RASPBERRY  
MARGARITA**

1 oz. Vodka  
3 oz. Martini  
Raspberry Margarita Mix  
1/2 Citrus

Place all ingredients in  
blender and blend until  
smooth. Strain into glass  
glass with salt rim.  
—Dorcas Smith  
Margarita Mix

# LOUISVILLE UNCORKED

welcomes 2008



Judi Halpern, Chuck Moore, Hector and  
Doris Aguirre and Victoria Pagan.



Fran Tompkins,  
Karyn Wright  
and Anne  
Worthington.



Eric Spangher, Nick Hill  
and Pat Gama.



Chair of the Kentucky Foundation  
Party Jennifer Adams with staff:  
Debra Vane, Margaret Fagan, Moore  
and Nancy Elizabeth Kinsman.



Frank Kuykendall, Kim  
Savage, Lisa Levine  
and Buffy Schell.



Jonathan McInerney, Patrick Adams,  
Rich Lawrence and Alison Scott.



Former CEO of a  
defuncting Harco  
Chad Ramsey and  
Brandi Cassick.



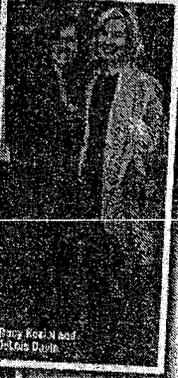
Sonny Nigato and  
Brittany Jones.



Michael Greene  
and Ralph Bost.



Lois Alton, Susan Alton  
and Stephanie Goff.



Tracy Rose and  
Belinda Dault.



Paige Stubb, Roy Kinney, Amanda Wilson, Lindsay Ross,  
Samantha Beckman, Amber Goff, Amber Moore and Monique Day.



Jennifer Falding  
and Kevin Iversen  
of WAVE-TV.

Louisville Uncorked held its Pinkin' Christmas, New Year's Eve  
Bash at the Midwood Arts & Entertainment Center.  
The event, which was presented by Heaven Hill  
Distilleries, featured live P.M.A. served as a  
change of pace from Harco's quarterly wine  
tastings.  
Multi-course prices, the Inaugural  
Church Band, exceeded table.



Bill Dick and  
Kathy Paine.



Bill and Jack Hill of  
Heaven Hill Distilleries.

# 2008

## SIPPERS TO HELP YOU CELEBRATE ROMANCE

by JOHNATHAN L. WRIGHT GANNETT NEWS SERVICE

**W**e're not opposed to chocolate and flowers — bonbons and bird of paradise make a fetching pair, on occasion — but chocolate and flowers are everywhere around Valentine's Day.

This year, we offer a liquid alternative, a stylish cohort of wine and spirits to toast and embody love, passion and sex appeal. From a hip new offering that unites liqueur with perfume to a vibrant specimen that proves port isn't always a stodgy, postprandial drink.

Whichever liquid lovely you choose, sip slowly — romance is in the glass.

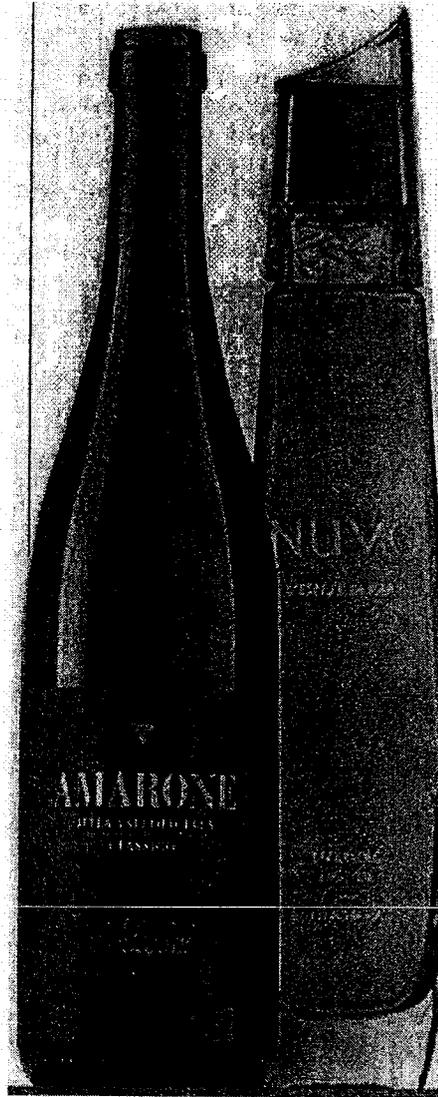
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■ **Nuvo L'Esprit de Paris for Her Sparkling Liqueur.** The boy genius who brought us HpnotiQ — the azure blue liqueur that conquered the world — also created Nuvo, a pink blend of French vodka, sparkling wine and tropical fruit marketed specifically to women. The sleekly phallic bottle suggests the perfume counter — and momentarily makes a gal wonder if she should sip Nuvo or dab it on her pulse points. Serve chilled or over ice.

About \$30 for 375 milliliters. [www.raederswine.com](http://www.raederswine.com).

■ **'05 Les Clos de Paulilles Banyuls Rimage.** This unusual French wine (pronounced "bahn YOOLZ") is made from extremely ripe grenache grapes, and it's like dessert in a bottle (or France's answer to port). Think deep berry flavors and richness balanced by peppery notes. Banyuls is often paired with chocolate (if you must do the chocolate thing).

About \$20 for 500 milliliters. [www.liquiddiscount.com](http://www.liquiddiscount.com).







## THE COMING OF THE TIDES

Only in dreams do you find a place that makes you feel as if you are witnessing The Birth of Venus, mystically born out of the waves of the sea...until now. La Marea at The Tides in South Beach makes magic with a menu as imaginative and wild as the fresh caught fish it features and a space that creates a mythical world of gastronomic possibilities.

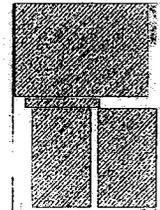
At first glance inside the walls of La Marea, (*marea*) meaning ebb and flow of the tides in Italian and Spanish, minds travel to a marine utopia where faux antique tortoise shells hover and glisten. Kelly Wearstler, one of the design industry's most influential and prominent tastemakers, channeled her creative eye to the Goddess of the Ocean and the Mistress of the Fishes for her vision. Combining warm sunset colors tied together by ivories and wet sand beiges with luxurious textures and vintage-inspired accents, the restaurant exudes elegance and nostalgic glamour in what feels like an intimate dinner date with sea-deity Poseidon.

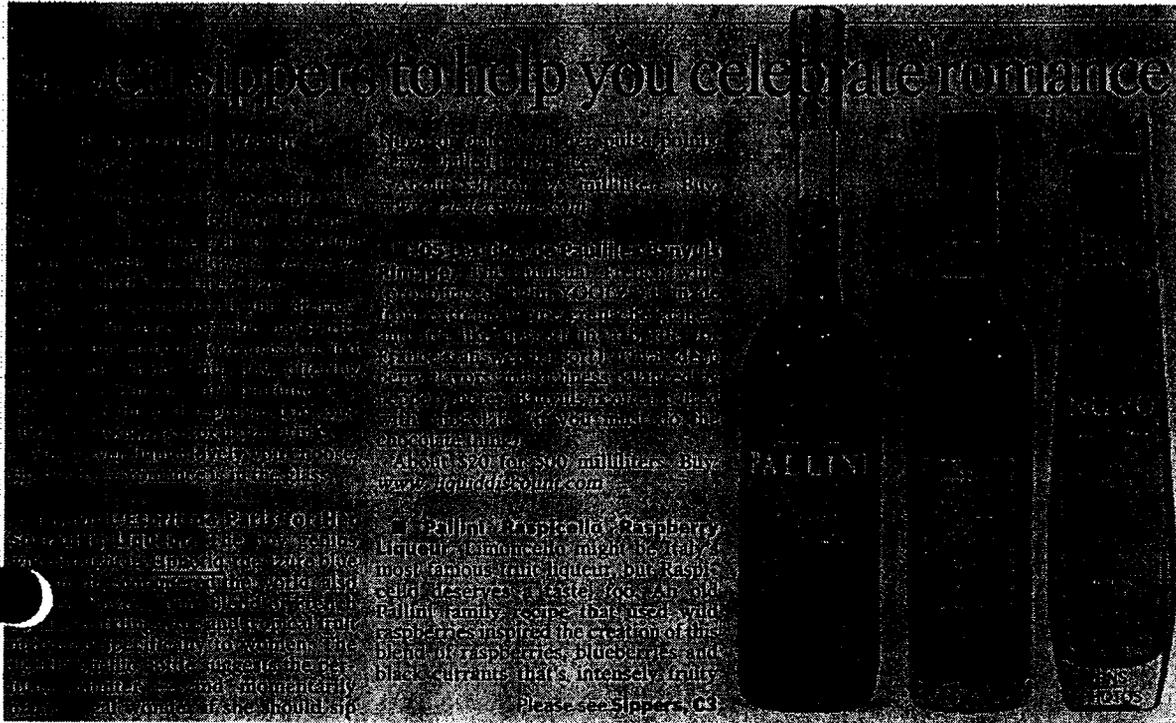
Leading the culinary team and the talented man responsible for their savory dishes is Chef Pietro Rota, who could win the most discerning diner over with his fresh imported Dover Sole. Mediterranean-style fare tweaked with Northern Italian flavors plays the role of Chef Rota's muse. And with roots in Milan, his technique and taste is reminiscent of straightforward simplicity

coupled with quality, freshness, and zest. His Black Truffle Ravioli and Mediterranean Seafood Soup could pique anyone's passion for the fine art of good eating. Each plate is clean in essence and flavor and sensibly well balanced. Other noteworthy, artful creations and menu selections include the Diver Scallops flash grilled, wood roasted or steamed; the Maccheroni Alla Chitarra served with fresh clams, hot red pepper, and parsley; and the Papillote of Florida Mahi Mahi cooked in parchment paper amid crushed tomatoes, basil, and organic vegetables.

Your visit to La Marea, which offers the only ocean view from any terrace or restaurant on Ocean Drive, will not be complete unless you try one of their Popsicle Martinis. Absolutely Heaven features Absolut Citron, Hipnotiq, Malibu, pineapple juice, Blue Curacao with a floating pineapple popsicle, and it's nearly impossible to refuse a second glass. If popsicles don't spark your fancy, indulge in their signature coral-hued Tides Royale made with spiced rum, *guanabana*, and cranberry juice topped off with a slice of kiwi.

This restaurant is sure to become a South Beach icon synonymous with polish, glamour, and Art Deco elegance just like the revamped property it sits in. La Marea is located in The Tides South Beach at 1220 Ocean Drive. For reservations or more information, visit [www.tidessouthbeach.com](http://www.tidessouthbeach.com) — text by **Michela Herrera**





By **JOHNATHAN L. WRIGHT**  
RENO (NEV.) GAZETTE-JOURNAL

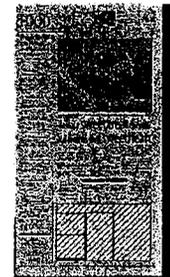
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Please see **Sippers, C3**

but still lively. Serve ice cold after dinner.

About \$25 for 750 milliliters. Buy: [www.winechateau.com](http://www.winechateau.com)

■ **Warre's Otima 10 Year Old Tawny Port.** So long geezers, club chairs and cigars! Otima's fairly groovy Web site quickly makes the point that it offers "a lighter, more contemporary style for today's lifestyle ... the perfect drink any time of the day." Otima is ripe, fruity and freshened by good acidity and notes of bitter citrus. Pair with olives, nuts or bleu cheese.

About \$20 for 500 milliliters. Buy: [www.americaswineshop.com](http://www.americaswineshop.com)

■ **Hundred Acre Pink Gold Rose.** It's hard to say which is more appealing — the wine bottle, adorned with a mystical passage rendered in flowing gold script, or the coppery pink wine itself, which contains shimmering 24 karat gold flakes, and which is a delicious, off-dry blend of cabernet sauvignon, gewürztraminer, chardonnay and viognier. Gold seems almost tailor-made for Valentine's Day.

About \$25 for 750 milliliters. Buy: [www.finewinehouse.com](http://www.finewinehouse.com)

■ **Yalumba Muscat Museum Reserve.** This Australian dessert wine ranks among Yalumba Winery's occasional releases from its "library" of vintages. Ripe, raisiny muscat grapes are fortified with neutral grape spirit, matured in wood and then blended to produce a luscious, complex wine that balances fruit and age. Nicely priced for a dessert wine.

About \$20 for 375 milliliters. Buy: [www.wine.com](http://www.wine.com)

■ **'03 Allegrini Amarone della Valpolicella Classico.** If your Valentine likes 'em big, bold and packing a punch (but elegantly so), then Amarone, one of Italy's great red wines, might be the perfect pour. Allegrini's lush, concentrated specimen delivers intense berry fruit and chewy tannins. Mate it with a hunk of Valentine's Day meat.

About \$65 for 750 milliliters. Buy: [www.wineaccess.com](http://www.wineaccess.com)

# Celebrate romance with a sexy sipper

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 Gannett News Service

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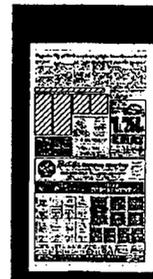
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RENO-GAZETTE JOURNAL

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Serve ice cold after dinner.

About \$25 for 750 milliliters. Buy: [www.winechateau.com](http://www.winechateau.com)



Nuvo L'Esprit de Paris for Her Sparkling Liqueur



Pallini Raspicello Raspberry Liqueur



Yalumba Museum Reserve Muscat



Allegrini Amarone della Valpolicella Classico

GANNETT NEWS SERVICE PHOTOS

■ **Hundred Acre Pink Gold Rose.** It's hard to say which is more appealing — the wine bottle, adorned with a mystical passage rendered in flowing gold script, or the coppery pink wine itself, which contains shimmering 24 karat gold flakes, and which is a delicious, off-dry blend of cabernet sauvignon, gewürztraminer, chardonnay and viognier.

Gold seems almost tailor-made for Valentine's Day.

About \$25 for 750 milliliters. Buy: [www.finewinehouse.com](http://www.finewinehouse.com)

■ **Yalumba Muscat Museum Reserve.** This Australian dessert wine ranks among **Yalumba** Winery's occasional releases from its "library" of vintages. Ripe, raising muscat grapes are

fortified with neutral grape spirit, matured in wood and then blended to produce a luscious, complex wine that balances fruit and age. Nicely priced for a dessert wine.

About \$20 for 375 milliliters. Buy: [www.wine.com](http://www.wine.com)

■ **'03 Allegrini Amarone della Valpolicella Classico.** If your Valentine likes 'em big, bold and packing a punch (but elegantly so), then **Amarone**, one of Italy's great red wines, might be the perfect pour. **Allegrini's** lush, concentrated specimen delivers intense berry fruit and chewy tannins. Mate it with a hunk of Valentine's Day meat.

About \$65 for 750 milliliters. Buy: [www.wineaccess.com](http://www.wineaccess.com)



## Here's to my liquid valentine

*These sippers will help you celebrate romance*

BY JOHNATHAN L. WRIGHT  
GANNETT NEWS SERVICE

We're not opposed to chocolate and flowers — bonbons and bird of paradise make a fetching pair, on occasion — but chocolate and flowers are everywhere around Valentine's Day.

This year, we offer a liquid alternative, a stylish cohort of wine and spirits to toast and embody love, passion and sex appeal. From a hip new offering that unites liqueur with perfume to a vibrant specimen that proves port isn't always a stodgy, postprandial drink.

Whichever liquid lovely you choose, sip slowly — romance is in the glass.

(Note: All prices are approximate.)

### Paris for her

**Nuvo L'Esprit de Paris for Her Sparkling Liqueur.** The boy genius who brought us *HpnotiQ* — the azure blue liqueur that conquered the world — also created Nuvo, a pink blend of French vodka, sparkling wine and tropical fruit marketed specifically to women. The sleekly phallic bottle suggests the perfume counter — and momentarily makes a gal wonder whether she should sip Nuvo or dab it on her pulse points. Serve chilled or over ice.

About \$30 for 375 milliliters.  
Buy: [www.raederswine.com](http://www.raederswine.com)

### French wine

'05 **Les Clos de Paulilles Banyuls Rimage.** This unusual

French wine (pronounced "bahn YOOLZ") is made from extremely ripe grenache grapes, and it's like dessert in a bottle (or France's answer to port). Think deep berry flavors and richness balanced by peppery notes. Banyuls is often paired with chocolate (if you must do the chocolate thing).

About \$20 for 500 milliliters.  
Buy: [www.liquiddiscount.com](http://www.liquiddiscount.com)

### Raspberry liqueur

**Pallini Raspicello Raspberry Liqueur.** Limoncello might be Italy's most famous fruit liqueur, but Raspicello deserves a taste, too. An old Pallini family recipe that used wild raspberries inspired the creation of this blend of raspberries, blueberries and black currants that's intensely fruity but still lively. Serve ice cold after dinner.

About \$25 for 750 milliliters.  
Buy: [www.winechateau.com](http://www.winechateau.com)

### Port

**Warre's Otima 10 Year Old Tawny Port.** So long geezers, club chairs and cigars. Otima's fairly groovy Web site quickly makes the point that it offers "a lighter, more contemporary style for today's lifestyle... the perfect drink any time of the day." Otima is ripe, fruity and freshened by good acidity and notes of bitter citrus. Pair with olives, nuts or blue cheese.

About \$20 for 500 milliliters.  
Buy: [www.americaswine-shop.com](http://www.americaswine-shop.com)

### Dessert wine

**Yalumba Muscat Museum Reserve.** This Australian dessert wine ranks among Yalumba Winery's occasional releases from its "library" of vintages. Ripe, raisiny muscat grapes are fortified with neutral grape spirit, matured in wood and then blended to produce a luscious, complex wine that balances fruit and age. Nicely priced for a dessert wine.

About \$20 for 375 milliliters.  
Buy: [www.wine.com](http://www.wine.com)

### Golden sip

**Hundred Acre Pink Gold Rose.** It's hard to say which is more appealing — the wine bottle, adorned with a mystical passage rendered in flowing gold script, or the coppery pink wine itself, which contains shimmering 24-karat gold flakes, and which is a delicious, off-dry blend of cabernet sauvignon, gewurztraminer, Chardonnay and vignier. Gold seems almost tailor-made for Valentine's Day.

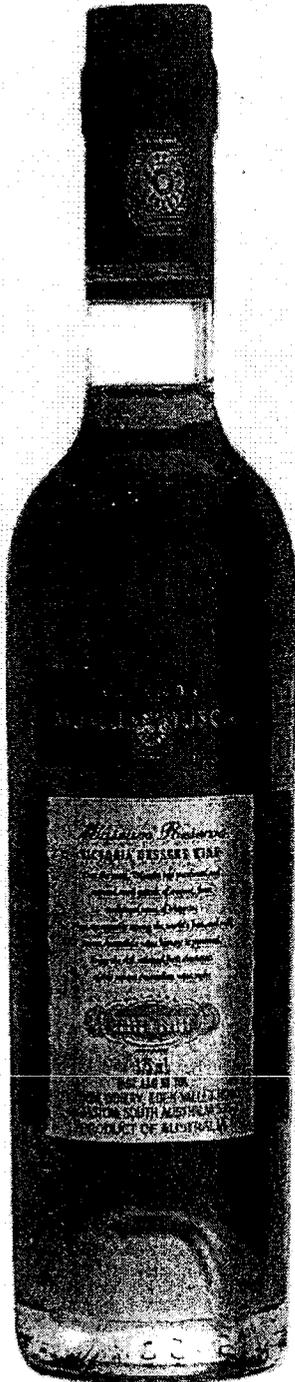
About \$25 for 750 milliliters.  
Buy: [www.finewinehouse.com](http://www.finewinehouse.com)

### Big and bold

'03 **Allegrini Amarone della Valpolicella Classico.** If your valentine likes 'em big, bold and packing a punch (but elegantly so), then Amarone, one of Italy's great red wines, might be the perfect pour. Allegrini's lush, concentrated specimen delivers intense berry fruit and chewy tannins. Mate it with a hunk of Valentine's Day meat.

About \$65 for 750 milliliters.  
Buy: [www.wineaccess.com](http://www.wineaccess.com) ■





Printing imperfections present during scanning

# Toast Cupid with these sippers

By JOHNATHAN L. WRIGHT  
 Gannett Newspapers

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This year, we offer a liquid alternative, a stylish cohort of wine and spirits to toast and embody love, passion and sex appeal. From a hip new offering that unites liqueur with perfume to a vibrant specimen that proves port isn't always a stodgy, postprandial drink.

Whichever liquid lovely you choose, sip slowly. Romance is in the glass.

Prices are approximate.

● **Nuvo L'Esprit de Paris for Her Sparkling Liqueur.** The boy genius who brought us Hpnotiq — the azure blue liqueur that conquered the world — also created Nuvo, a pink blend of French vodka, sparkling wine and tropical fruit marketed specifically to women. The sleekly phallic bottle suggests the perfume counter — and momentarily makes a gal wonder if she should sip

Nuvo or dab it on her pulse points. Serve chilled or over ice.

About \$30 for 375 milliliters. Buy: [www.readerswine.com](http://www.readerswine.com)

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About \$20.

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About \$25.

● **Yalumba Muscat Museum Reserve.** This Australian dessert wine ranks among Yalumba Winery's occasional releases from its "library" of vintages. Ripe, raisiny muscat grapes are fortified with neutral grape spirit, matured in wood and then blended to produce a luscious, complex wine that balances fruit and age. Nicely priced for a dessert wine.

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● **'03 Allegrini Amarone della Valpolicella Classico.** If your Valentine likes 'em big, bold and packing a punch but elegantly so, then Amarone, one of Italy's great red wines, might be the perfect pour. Allegrini's lush, concentrated specimen delivers intense berry fruit and chewy tannins. Mate it with a hunk of Valentine's Day meat. About \$65.



# These 7 sips toast romance

BY JOHNATHAN L. WRIGHT

Special News Service

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Bonbons and bird of paradise make a fetching pair, but don't leave out the sips on V-Day.

This year's selections offer a stylish cohort of wine and spirits that embody love, passion and sexiness; they include everything from a hip new elixir that unites liqueur with perfume to a vibrant specimen that proves port isn't always a stodgy drink.

Whichever liquid lovely you choose, sip slowly — romance is in the glass.

(Note: All prices are approximate.)

■ **Nuvo L'Esprit de Paris for Her Sparkling Liqueur.** The boy genius who brought us *Honolig* — the azure blue liqueur that conquered the world — also created Nuvo, a pink blend of French vodka, sparkling wine and tropical fruit marketed specifically to women. The sleeky phallic bottle suggests the perfume counter — and momentarily makes a gal wonder if she should sip Nuvo or dab it on her pulse points. Serve chilled or over ice. About \$30 for 375 milliliters.

■ **'05 Les Clos de Paillettes Banyuls Réserve.** This unusual French wine (pronounced "bahn YOOLZ") is made from extremely ripe grenache grapes, and it's like dessert in a bottle (or France's answer to port). Think deep berry flavors and richness balanced by peppery notes. Banyuls is often paired with chocolate (if you must do the chocolate thing). About \$20 for 500 milliliters.

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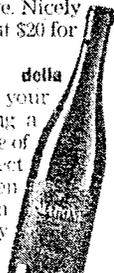


■ **Warre's Otima 10 Year Old Tawny Port.** So long breezers, club chairs and cigars! Otima's fairly groovy Web site quickly makes the point that it offers "a lighter, more contemporary style for today's lifestyle... the perfect drink any time of the day." Otima is ripe, fruity and freshened by good acidity and notes of bitter citrus. Pair with olives, nuts or blue cheese. About \$20 for 500 milliliters.

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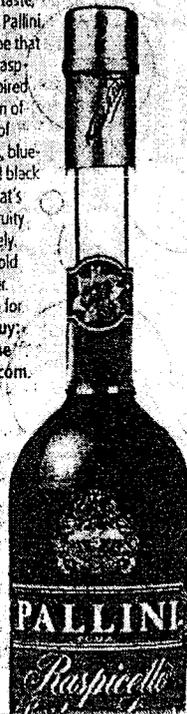


# Liquid Valentine

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**Nuvo L'Esprit de Paris for Her Sparkling Liqueur**  
 The boy genius who brought us Absolut — the azure blue liqueur that conquered the world — also created Nuvo, a pink blend of French vodka, sparkling wine and tropical fruit marketed specifically to women. The sleekly phallic bottle suggests the perfume counter — and momentarily makes a gal wonder if she should sip Nuvo or dab it on her pulse points. Serve chilled or over ice. About \$30 for 375 mL. Buy: [www.raederswine.com](http://www.raederswine.com).

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Jonathan L. Wright  
 Gannett News Service

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### Hundred Acre Pink Gold Rose

It's hard to say which is more appealing — the wine bottle, adorned with a mystical passage rendered in flowing gold script, or the coppery pink wine itself, which contains shimmering 24 karat gold flakes, and which is a delicious, off-dry blend of cabernet sauvignon, gewürztraminer, chardonnay and viognier. Gold seems almost tailor-made for Valentine's Day. About \$25 for 750 mL. Buy: [www.finewinehouse.com](http://www.finewinehouse.com).



# Five sippers to help you to celebrate romance

By JOHNATHAN D. WILGERT

There's nothing more romantic than a date with a good wine. It's the perfect accompaniment to a candlelit dinner, a romantic stroll through a vineyard or a quiet moment of conversation. Wine is a language of its own, and it's one that can help you express your feelings in a way that's both elegant and intimate. Whether you're a seasoned wine enthusiast or a beginner, there are always new discoveries to be made. In this article, we'll explore five exceptional wines that are perfect for celebrating romance. Each wine has its own unique character and story, and they're all sure to impress your date. So grab a glass and get ready to fall in love with wine.

**• Nuvo L'Esprit de Paris for Her Sparkling Liqueur** - This sparkling liqueur is a true masterpiece. It's a blend of French vodka, sparkling wine, and tropical fruit, creating a drink that's both sophisticated and fun. The sleek bottle suggests the perfume counter — and, momentarily, makes a gal wonder if she should sip Nuvo or dab it on her pulse points. Serve chilled or over ice.

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**• Pallini Rasinello Rosso** - This is one of the most famous wines in Italy, but it's especially delicious as a aperitif. An old Pallini family recipe that used wild raspberries inspired the creation of this blend of raspberries, blueberries and black currants that's intensely fruity but still lively. Serve ice cold after dinner. About \$25 for 750 milliliters. Buy: [www.winechateau.com](http://www.winechateau.com)

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Associated Press

This year, for Valentine's Day, instead of chocolates and flowers, give your love a bottle of Nuvo L'Esprit de Paris for Her Sparkling Liqueur.

star (style)  
US 80887

# Worst



Performing on NBC's Today Show in NYC's Rockefeller Center. We wish that Chris would kiss these girls goodbye.

PARIS HILTON

KELLY ROWLAND

Attending the Cat JIM Gala at the West Street Casino in New York City. Kelly says that she's orange, and better have a good reason for it. Not on the list.

KAT DELUNA

Arriving at the Chris Brown Album Release Party in New York City. Sometimes a girl just wants to be a star. The worst.

PARIS HILTON

Arriving at Special Event at LAX Nightclub in Las Vegas, Nevada. Paris says, "I'm wearing this for the troops because I know they're having a hard time right now." We see let's not make it any harder.



## Fancy drinks are the thing at Jing

"It's pretty simple," our young server says. "You just eat the flower. After that, you can drink or eat, and the taste will be completely different."

Eat the flower. I can do that.

"It's kind of like Pop Rocks," she adds. Pop Rocks. I loved those as a kid.

The glass is cloudy — it's basically a lemon drop martini. It's early in the afternoon, but the Black Room, as they call it at Jing, makes it feel like I should be drinking this anyway.

Hangar One Citron, limoncello, lemonade, served in a martini glass with a sugared rim. Floating inside the glass is a tiny little flower bud. Our server calls it a Sichuan Button. The green stem opens to a bright yellow base that frames a ruddy-brown center. The bud floats there, a little ambivalently, if you ask me, almost daring me to eat it.

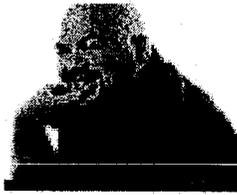
I fish it out with a chopstick and take a closer look. It winks at me, trying vainly to look ever so benign. But it knows I'm apprehensive. Nonetheless, I can't back out now. I look the little flower bud square in the eye. "I'm your huckleberry," I mutter as I thrust it into my mouth and chew. . . .

It tastes a little like grass. A bit bitter. Not very impressive. . . . Wait a second. . . . What's that? That's weird!

What in God's name is happening to my mouth?

It's like I'm chewing on electricity now. My whole mouth is tingling — it's like when your foot falls asleep and then it wakes up again. This is nothing like Pop Rocks!

I take a sip of the martini, and suddenly, it's the finest-tasting



**Dave Flomberg**

cocktail I've ever imbibed, I swear I can taste each molecule of sweetened lemon, every atom of distilled sugar. I try a sip of water. The water tastes like a collection of minerals — a little salty, a little iron-y. I look across the table. Mrs. Buzz's face is contorted.

"What do you think?" I ask her.

"Gyaaah! Ackthpht! Gaack-kl!" she replies. She takes a sip of her drink, a variation on the theme called Jing's Love Potion No. 8. It's made with Ketel One, Hpnotiq and grenadine and had the "button" as well. "Now this is really good. Way better than it was a minute ago," she says.

The room is warmer now. Or maybe it's just me. I know the fire burning behind the Plexiglas just above the long banquette isn't cooling things down. The black velvet chair's suddenly a little more comfortable; the purple accent colors glint off the sparkling, square, bejeweled chandeliers.

The cozy, circular booths along the back wall look extra inviting. We nibble a few delicious appetizers, like the sashimi and the chicken lettuce wraps, pay our tab and leave.

We come back a few hours later and try it again.

This time, the Confidant's in tow and he's as blown away as I was. This time, Jing's the hippest room in town and the tables are coveted. I think I see a few Broncos at one of the booths. The pretty people are here en masse.

Everything about Jing seems to sing. The bathrooms are way cool — transparent glass stalls disappear behind an opaque screen simply by locking the door. The Black Room is contrasted brilliantly by a White dining room, Capital W. It's really white. The food is excellent. And at night, Jing is the electrifying new spot to be seen on the South Side.

Just ask my tongue.

### Jing

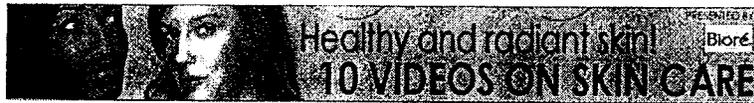
5370 Greenwood Plaza Blvd., Greenwood Village  
303-779-6888

■ **The Buddha Drop and the Love Potion No. 8:** The most interesting cocktails you'll ever drink

■ **Jing is a bit hard to find** the first time — you have to navigate Greenwood Plaza Boulevard either from the north by Pappadeaux or from the south off Orchard Road.

■ **Valet parking is \$5** — or you could park for free in the garage five feet behind the valet stand.





# SHEKNOWS

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What's in the stars for you today?

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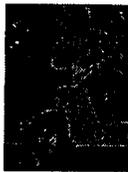
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SheKnows : Beauty and Style : Fashion and Style : How to beat the holiday blues in style

## How to beat the holiday blues in style

Mary Jo Matsumoto

**Are you stressed, depressed, overextended, frazzled, and in short, experiencing the holiday blues? Ranging from fun to fantastic, here's hoping that than this round up of the season's most fashionable blue objects of desire will make you feel anything but blue!**

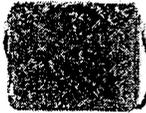


### Old blue eyes

If you haven't heard about the whole Blythe phenomena, it's not too late to catch on. Ahead of her time by several decades with an oversized head and eyes that turn blue, green, pink, or orange, Blythe was only on the market from 1972 to 1973. Rescued from obscurity by Gina Garan's photos, Blythe went on to hit the front windows of Bloomingdales, nab the cover of Women's Wear Daily, have a stint on VH1, and land features in People, the New York Times, and ad campaigns for Nordstrom, Sony, and trendy Japanese department stores. Guaranteed to ward away holiday blues, Garan's latest book "Blythe Style" captures Blythe in 100 fabulous outfits by top designers from around the globe, including Gucci, Prada, Versace, Dior, Paul Smith, Issey Miyake, John Galiano, Vivienne Westwood, and dozens more. Order a signed copy of "Blythe Style" for yourself or your favorite fashionista. \$20.95 at [www.thisisblythe.com](http://www.thisisblythe.com). *Photo courtesy XieKitchen.*

### Travelin' blues

Sometimes, you just need to get out of the house when the holiday blues come a callin'. This bright blue Chinese silk laptop bag is funky, pretty, and just the thing to lift your spirits right into the nearest coffee shop for some personal downtime with your computer. This new line of super cute laptop bags for women offers a bunch of adorable to chic styles that don't actually look like they're laptop bags. Abbi New York "Alysa" bag \$89.95 at [www.abbinewyork.com](http://www.abbinewyork.com).



### Wrapped in blue

Looking good in this cozy blue knee-length sweater coat is bound to cheer you up. This cheery bright shade of blue will make you a stand out (in a good way) even if you're only swinging by the market for some eggnog. Button Front Tie Sweater \$29.95 at [www.venusswimwear.com](http://www.venusswimwear.com).

### Keep baby blue too!

Nobody does cashmere like Dolores Piscotta--I'm serious! She has the most beautiful eclectic and luxurious cashmere line for people and she also caters to your most precious four-legged babies. This to-die-for doggie cable turtleneck is \$59 at [www.piscottacashmere.com](http://www.piscottacashmere.com).



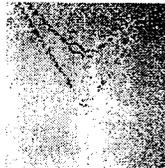
### If heaven were a color

These blue suede sheepskin scuffs are pure heaven on earth! I put them on first thing when I get home and find that after a hard day's work (or shopping) they make me feel much better within seconds. While divinely comfy with padded foam midsoles and sheepskin lined suede uppers, they are also chic enough to wear with jeans when friends come over. Women's sheepskin scuffs in blue are \$44, available at [www.normthompson.com](http://www.normthompson.com).



### Wear a big blue rock

Treating yourself to this milky blue semi-precious faceted chalcedony nugget on a delicate chain will bring a smile to your lips every time you wear it. The handmade silver hook clasp features a triple moonstone drop at the back of the neck. Belize necklace \$50 at [www.hellfirecollection.com](http://www.hellfirecollection.com).



### When blues are sexy

Most guys will tell you that nothing's sexier than a girl in a great pair of blue jeans. These days, with so many choices on the market, it can still be challenging to find a pair of high quality denim with a great fit--ie, that fit your bum like a dream. Fidelity is one of my favorite brands for exactly this reason. They also come in three inseam lengths (32, 34, and 36), giving equal love to all legs. You can view more Fidelity jeans styles at [www.fidelityterum.com](http://www.fidelityterum.com).

Get sparkly (and blue)

## GETTING STRUNG ALONG STINKS. ANY IDEAS?

SICK OF IT IN SAN DIEGO



### SK TV & VIDEO



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No longer just for actors and singers, voice styling is for anyone trying to get ahead. [Click to watch](#)



#### No sex? No problem...?

What causes someone to shun sex? An eye-opening report! [Click to watch](#)



#### Brace yourselves!

More adults than ever wear braces, and it's not just for a great smile. [Click to watch](#)



#### Guarding your gadgets

Should you get gadget insurance to help protect your most desired devices? [Click to watch](#)



#### Stop colds cold

It's cold season: Arm your kids with these germ-fighting weapons. [Click to watch](#)

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If you're going to wear a little sparkle, this is the time of year to do it. Writing about beauty year-round, I try hundreds of products. Without a doubt, Emani is my new favorite shadow. Not only is it free of chemicals, dyes, and oils, it looks great and I love the sheer hint of sparkle you can get with a light application. The mica mineral used in Emani's Natural Crushed Mineral Color Dusts lets your natural skin tone shine through and it's virtually weightless so your skin can breathe. Another bonus is that mica powder reflects light from your face, creating an illusion of a smoother, softer skin tone--meaning fine lines are diminished. Even if blue eye shadow isn't your thing, you can wet a fine brush and use it for a shimmery blue liner. \$12 at salons and beauty stores or at [www.emani.com](http://www.emani.com).



**Have some zany fun**

Nothing chases away the blues faster than Cranium Turbo, the new deluxe version of Cranium with 16 activities like sculpting, humming, drawing and guessing, plus 6 new activities including Zooma (identify three objects shown super close-up) and Odd Couple (find the two things that don't belong). Also new to this edition are the Turbo Rally Cards that feature more fun by including three activities instead of one. Guaranteed to relieve stress with a single sketch, word puzzle, or fun fact. Don't go into

the holidays without it! Cranium Turbo Edition \$29.95 at [www.cranium.com](http://www.cranium.com).

**Sip the blues away (in moderation of course)**

While you've got your friends over for a friendly game of Cranium Turbo, why not serve HPNOTIQ Sub Zero Martinis? Once you have a sip of this lively blend of vodka, tropical fruit juices, and a hint of cognac, winning or losing will be irrelevant.



**HPNOTIQ Sub Zero Martini**

- 1 oz. HPNOTIQ
- 1 oz. orange rum
- 1 oz. coconut rum
- Splash of pineapple juice

Shake well and strain into a glass. Garnish with mini sugar cubes and holiday stir stick. And just in time for the holidays, HPNOTIQ is offering their signature blue, hand-blown martini glass with every purchase of a 750 ml bottle of HPNOTIQ for about \$26.99. Additional recipes at [www.hplotiq.com](http://www.hplotiq.com).



**Cleansing the blues**

After a night of frolicking, FUNCTION urban detox will definitely help you sweep the blues right out of your system. This new all-natural preservative and caffeine-free drink is scientifically proven to cure and prevent hangovers. Infused with an enzyme which ER doctors give to patients who come into the hospital with alcohol poisoning, FUNCTION urban detox cleanses your system of hangover symptoms such as headache, nausea, red eyes and skin as well as airborne pollution. Flavored with prickly pear fruit and orange, it tastes great and I plan to have a bottle standing by (just in case). Learn more at [www.functiondrinks.com](http://www.functiondrinks.com).

**The color of the sky**

One of the quickest ways to raise your spirits is by spending some time outdoors. This state-of-the-art sky blue trail runner is a high performance shoe that is well ventilated, quick drying, and made to handle off-road adventures. Take a deep breath and hit the trail--you won't have time to feel blue! Brooks "Cascadia" \$90 at [www.brooksrunning.com](http://www.brooksrunning.com).



It's always worth it to take a little extra time to stay happy and relaxed during the holidays. Remember, one of the best ways to kick the holiday blues is to do something for somebody else.

Here's what our SheKnows community members have to say:

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**About this author:** Mary Jo Matsumoto is a Los Angeles-based fashion/beauty editor who frequently contributes to magazines and newspapers around the world, and writes the Real to Real style column exclusively here at SheKnows!

Mary Jo is also a fashion designer whose luxury products range from handmade lipstick bags to couture separates, dresses and gowns. Her designs have been worn by Robin Wright Penn, Jean Rivers and Mary Hart, and have also appeared on Oprah, Extra, the Oscars, and Talk Soup with Lisa Rinne.

For more insight and her latest style tips, please go to [maryjomatsumoto.com](http://maryjomatsumoto.com) or [trustyourstyle.com](http://trustyourstyle.com).

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SECTION  
**E**

The Bakersfield Californian

BY JACOB LAYTON

BELOW: Valentine's Day is just days away. This year, try a liquid alternative, a stylish cohort of wine and spirits to toast and embody love, passion and sex appeal.



ATTACKED

VALENTINE'S DAY



## How much do I love thee? Let me drink the ways ...

Californian wine services

We're not opposed to chocolate and flowers — bonbons and bird of paradise make a fetching pair, on occasion — but chocolate and flowers are everywhere around Valentine's Day.

This year, try a liquid alternative, a stylish cohort of wine and spirits to toast and embody love, passion and sex appeal. From a hip new offering that unites liqueur with perfume to a vibrant specimen that proves port isn't always a stodgy, post-prandial drink.

Whichever liquid lovely you choose, sip slowly — romance is in the glass.

(Note: All prices are approximate.)

**Nuvo L'Esprit de Paris for Her Sparkling Liqueur.** The boy genius who brought us **Hypnotiq** — the azure blue liqueur that conquered the world — also created Nuvo, a pink blend of French vodka, sparkling wine

a taste, too. An old Pallini family recipe that used wild raspberries inspired the creation of this blend of raspberries, blueberries and black currants that's intensely fruity but still lively. Serve ice cold after dinner.

About \$25 for 750 milliliters.

**2006 Quady Elysium California Black Muscat Dessert Wine.** A heavenly, sweet wine with dark cherry and blueberry flavors that can do double duty with the chocolate dessert you'll inevitably want to serve.

About \$17 for a half-bottle.

**N.V. Champagne Bollinger Special Cuvee Brut.** The most romantic wine around, this champagne is consistently impressive — characteristically rich and full in body, yet dry and crisp with peachlike fruitiness. Pair with a shrimp starter.

About \$55 for a bottle

and tropical fruit marketed specifically to women. The sleekly phallic bottle suggests the perfume counter — and momentarily makes a gal wonder if she should sip Nuvo or dab it on her pulse points. Serve chilled or over ice.

About \$30 for 375 milliliters.

**'05 Les Clos de Paullilles Banyuls Rimage.** This unusual French wine (pronounced "bahn YOOLZ") is made from extremely ripe grenache grapes, and it's like dessert in a bottle (or France's answer to port). Think deep berry flavors and richness balanced by peppery notes. Banyuls is often paired with chocolate (if you must do the chocolate thing).

About \$20 for 500 milliliters.

**Pallini Raspicello Raspberry Liqueur.** Limoncello might be Italy's most famous fruit liqueur, but Raspicello deserves

Please turn to **DRINKS / E2**

### Warre's Otima 10 Year Old Tawny

**Port.** So long geezers, club chairs and cigars! Otima's fairly groovy Web site quickly makes the point that it offers "a lighter, more contemporary style for today's lifestyle ... the perfect drink any time of the day." Otima is ripe, fruity and freshened by good acidity and notes of bitter citrus. Pair with olives, nuts or blue cheese.

About \$20 for 500 milliliters.

**Hundred Acre Pink Gold Rose.** It's hard to say which is more appealing — the wine bottle, adorned with a mystical passage rendered in flowing gold script, or

the coppery pink wine itself, which contains shimmering 24 karat gold flakes, and which is a delicious, off-dry blend of cabernet sauvignon, gewurztraminer, chardonnay and viognier. Gold seems almost tailor-made for Valentine's Day.

About \$25 for 750 milliliters.

**Yalumba Muscat Museum Reserve.** This Australian dessert wine ranks among Yalumba Winery's occasional releases from its "library" of vintages. Ripe, raisiny muscat grapes are fortified with neutral grape spirit, matured in

wood and then blended to produce a luscious, complex wine that balances fruit and age. Nicely priced for a dessert wine.

About \$20 for 375 milliliters.

**'03 Allegrini Amarone della Valpolicella Classico.** If your valentine likes 'em big, bold and packing a punch (but elegantly so), then Amarone, one of Italy's great red wines, might be the perfect pour. Allegrini's lush, concentrated specimen delivers intense berry fruit and chewy tannins. Mate it with a hunk of Valentine's Day meat.

About \$65 for 750 milliliters.

## My liquid Valentine: 6 sippers to help you celebrate romance

**Jonathan L. Wright**  
Reno-Gazette Journal

We're not opposed to chocolate and flowers — bonbons and bird of paradise make a fetching pair, on occasion — but chocolate and flowers are everywhere around Valentine's Day.

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About \$30 for 375 milliliters.  
Buy: [www.raederswine.com](http://www.raederswine.com)

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About \$20 for 500 milliliters.  
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About \$25 for 750 milliliters.  
Buy: [www.winechateau.com](http://www.winechateau.com)

■ Warre's Otima 10 Year Old Tawny Port. So long geezers, club chairs and cigars! Otima's fairly groovy Web site quickly makes the point that it offers "a lighter, more contemporary style for today's lifestyle ... the perfect drink any time of the day."

Otima is ripe, fruity and freshened by good acidity and notes of bitter citrus. Pair with olives, nuts or blue cheese.

About \$20 for 500 milliliters.  
Buy: [www.americaswineshop.com](http://www.americaswineshop.com)

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About \$25 for 750 milliliters.  
Buy: [www.finewinehouse.com](http://www.finewinehouse.com)

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Ripe, raisiny muscat grapes are fortified with neutral grape spirit, matured in wood and then blended to produce a luscious, complex wine that balances fruit and age. Nicely priced for a dessert wine.

About \$20 for 375 milliliters.  
Buy: [www.wine.com](http://www.wine.com)

Printing imperfections present during scanning



## Learn fun, funky ways to 'Embellish Your Home'

There's always someone in your group of friends who orders and drinks a Windex-colored, fruity cocktail with a name like "blue Hawaiian" or "HpnotiQ martini."

Likewise, there's often a friend whose taste in home décor includes floral wallpaper, fringed pillows and pink. I am neither of the above.

However, like any good bartender, I must be prepared to serve guests — or, in the case of this column, readers — whatever they might want. *Embellish Your Home* by Dena Fishbein is my blue Hawaiian: It's not to my taste, but far be it from me to keep it from you.

That said: Fishbein is host of DIY Network's *Embellish This!* and has been decoupageing and glue-gunning for more than 20 years.

"Embellishing — turning the ordinary into extraordinary — is a whole new way of shopping, looking at objects and putting your stamp on them," Fishbein writes in the book's intro. "It's can be very quick and very easy ..."

Her book features 128 pages of projects for every room in your home, with chapters including "Furniture," "Tabletops," "Lighting & Candles," "Wall Décor" and "Storage."

The greatest thing about Fishbein's ideas is that you can do them so inexpensively. Hunting for vintage items at second-hand stores or in trash piles can turn up some interesting, dirt-cheap pieces that you can then turn around and make look new.

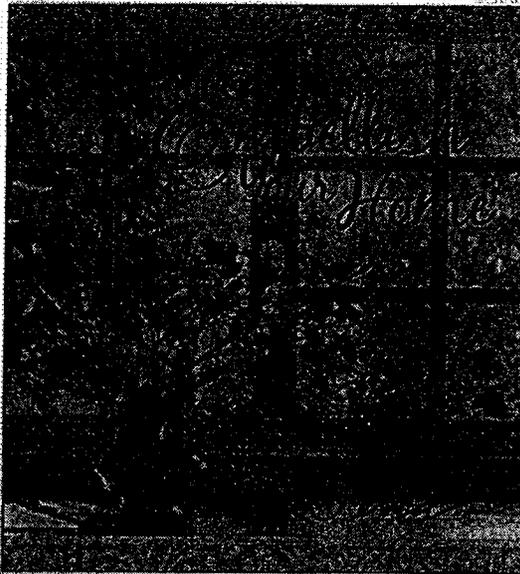
For instance, Fishbein found wooden chairs, gessoed them (using plaster of Paris and glue) with a base coat, and hand-painted a floral design.

If you don't have the skills for free-hand work, Fishbein's pressed-flower coasters (using cork, glue and tape) might work for you.

For the simplest of embellishments, Fishbein took a decorative bowl, filled it with a bed of moss, and piled up six to eight fresh lemons. *Voilà!*: instant centerpiece.

Fishbein also offers some great ideas for hand-made gifts and favors (in fact, her beaded candles almost hooked me) and for rainy-day kids' activities — for example, fabric-covered storage boxes and tin-can pencil holders. The twig-and-parasol bouquet (Page 30) is also kind of pretty.

But a word of warning: If you want to punch up your party room, my advice is to embellish



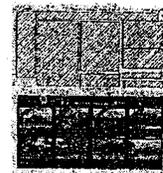
The author of 'Embellish Your Home' also hosts the similarly named DIY Network show 'Embellish This!' responsibly.

Strategically placed personal touches are great, but going overboard could transform your home into a rambling mess of tacky. (Case in point: Page 112's hand-drawn frames on walls. Trust me, you'll regret doing this.)

But that's an extreme example. So fire up that glue gun and get ready to tackle dried flowers, ornaments and pretty little things tied in bows. *Embellish Your Home* is on tap.

*Embellish Your Home* (Sterling Publishing Co.) by Dena Fishbein is available for \$24.95; ISBN: 1-4027-2145-5.

Jessica Gordon is a freelance writer and editor for *Photo District News* magazine in New York City, among other publications. She grew up in Palm Beach Gardens and was formerly a *Palm Beach Post* copy editor.





**HOME LIBRARY**

- Author and TV host Dena Fishbein has been decoupageing and glue-gunning for more than 20 years.
- Fishbein's book also contains great ideas for hand-made gifts.

## Romance flows freely when paired with these spirits

By **JOHNATHAN L. WRIGHT**  
*Reno-Gazette Journal*

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About \$30 for 375 milliliters. Buy: [www.raederswine.com](http://www.raederswine.com)

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About \$20 for 500 milliliters. Buy: [www.liquiddiscount.com](http://www.liquiddiscount.com)

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About \$25 for 750 milliliters. Buy: [www.winechateau.com](http://www.winechateau.com)

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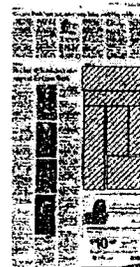
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Other Valentine's Day alternatives include, from left, a bottle of Yalumba Museum Reserve Muscat, Nuvo or Pallini Raspicello Raspberry Liqueur.

GANNETT NEWS SERVICE





GANNETT NEWS SERVICE

This year, for Valentine's Day, instead of chocolates and flowers, give your loved one a bottle of Allegrini Amarone della Valpolicella Classico.

## Love potions

BY JOHNATHAN L. WRIGHT  
Reno-Gazette Journal

Chocolate and flowers are everywhere around Valentine's Day. This year, we offer a liquid alternative, a stylish cohort of wine and spirits to toast and embody love, passion and sex appeal.

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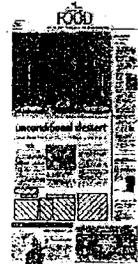
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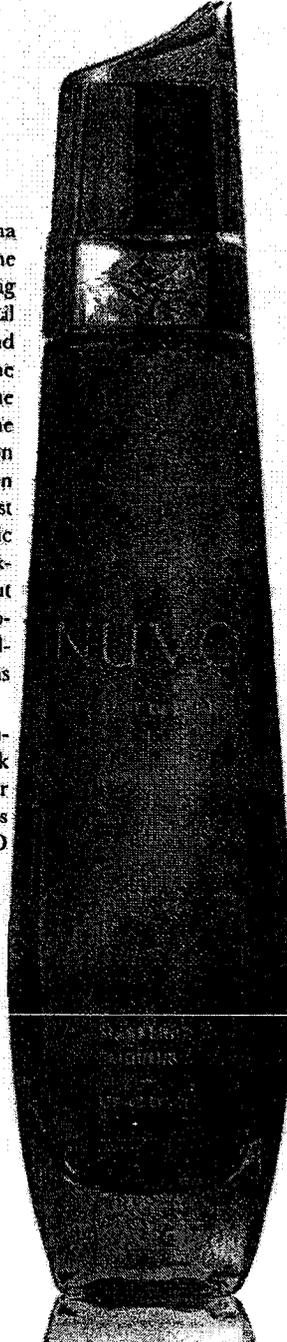
STL NOW SPIRITS

# BOTTLE SERVICE: DRINK PINK

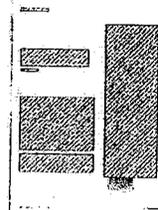
By Jenna Steege

**B**rooke Shields served it at her garden party last summer. Mena Suvari toasted with it at the 2007 Tribeca Film Festival. As the classiest new celeb accessory, NUVO—the world's first sparkling vodka liqueur—is popular among stars like Vanessa Minnillo, Lil Kim, Liv Tyler and Kim Kardashian. Produced in France, this chic brand was designed with women in mind. Raphael Yakoby—the man behind the blue vodka-cognac Hypnotiq—wanted to create a pink potion fit for the femme market. Yakoby sampled 175 different blends before finding the inspired taste, reminiscent of an “ultra-luxurious mimosa.” Sheer, cotton candy-colored sparkling vodka is blended with French sparkling wine, then infused with natural raspberry, peach and strawberry nectars, and is best served over ice in a champagne flute. The bottle was rendered to mimic those you'd find in a perfume aisle at Bloomingdale's—its clever lipstick-shape design is also practical: you can re-cap the bottle post-pour without losing the spirit's sparkly fizz. To add conscience to creativity, NUVO donates a share of its proceeds each month to women's organizations, especially those that support breast cancer research, aid domestic violence victims and empower women in the business world.

But women aren't the only ones sipping the 30-proof sparkling tonic. Fabulos toasted with it on his birthday and Jamie Foxx said, “It's the type of drink I could drink all night.” Now locals can indulge the same cravings—after successful product launches in New York and Miami last May, St. Louis nightclubs like The Pepper Lounge and Club Viva started carrying NUVO in February.

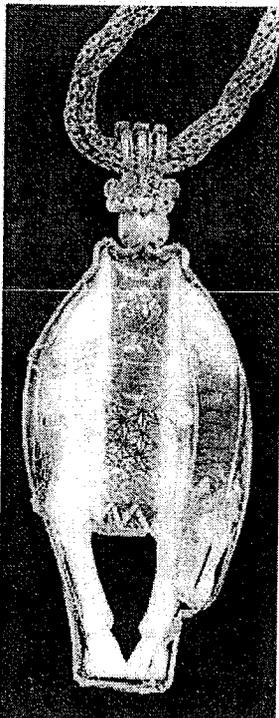


This sparkling French spirit comes in a flirty pink bottle.



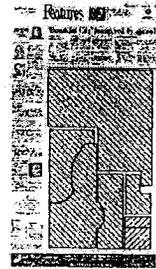
# The winning colors

Bright hues lead the pack at spring  
and Derby fashion events



◀ Rodes for  
Her will host  
a showing of  
Starfire  
Jewelry's  
spring  
collection.

▲ Rodes for  
Her has  
several  
spring  
fashion  
events  
planned



**By Christa Ritchie**  
 critchie@courier-journal.com  
 The Courier-Journal

**T**axicab yellow, emerald green, bright orange and cobalt are leading the pack when it comes to the hottest hues for spring and Derby-time dressing.

"This is a great spring for fashion. ... It's full of drama, color and fresh-looking silhouettes," says Christine Fellingham, The Courier-Journal's fashion and beauty director and editor of Her Scene magazine. "There's also a return to ladylike glamour with full skirts, enameled accessories and plenty of patent leather."

If you're looking to jazz up an outfit, it's all about "statement-making accessories, too, including colored enamel, chunky unpolished stones and flashier gold pieces," she says.

And when it comes to your Derby hat, local hat designer Angie Schultz of Attitudes by Angie says stand-outs from her collection will be soft-shell hats in all shades, embellished with netting, flowers, peacock feathers and more.

Here's our annual round-up of local style shows, designer appearances, hat extravaganzas and other fashion-related events for spring and Derby.



Spring fashions will be spotlighted at Stein Mart's Boutique Spring Showcase.

**RODES FOR HER**

► **Peggy Jennings:** Wednesday and Thursday. Spring showing.

► **Lili Butler and Starfire Jewelry:** March 28 and 29. Spring collections for both designers. Also, a personal appearance by Butler.

► **Cindy Borders Jewelry:** April 18 and 19. Spring show. Borders will help with her "Buy Now, Wear Now" selections.

**Where:** Rodes for Her, 4938 Brownsboro Road.

**Information:** (502) 753-1050.

**'REAL WOMEN ON THE RUNWAY'**

**When:** Thursday, 6:30 p.m.

**Where:** 21c Museum Hotel, 700 W. Main St.

**Admission:** \$40.

**Host:** Younger Woman's Club of Louisville.

**Benefits:** The club's charity campaigns.

**Highlights:** This spring fashion show and fundraiser features fashions from Blink Boutique, Circe, Clodhoppers, Julep Boutique de luxe and Rodeo Drive. Hair by Hot Locks. Makeup by Sloane Winters of Chanel at Macy's, Oxmoor Center. Also, hors d'oeuvres, cocktails, a silent auction and entertainment by a DJ.

**Information:** (502) 228-8424.

**STEIN MART'S BOUTIQUE SPRING SHOWCASE**

**When:** Friday and Saturday, 10 a.m.-9 p.m.; Sunday, noon-6 p.m.; next Monday, 10 a.m.-9 p.m.

**Where:** Stein Mart, 5015 Shelbyville Road.

**Highlights:** The latest spring styles and Derby hats will be featured, and the store's Boutique specialists will assist with Derby selections. A Boutique Family & Friends complimentary breakfast will be offered from 10 a.m. to noon Friday.

**Information:** (502) 893-6393.

**WOMEN'S DAY LUNCHEON: 'HAT-A-TUDE'**

**When:** Saturday, noon.

**Where:** Dinner Is Done Banquet Hall, 3830 Ruckriegel Parkway.

**Admission:** \$25. RSVP by Wednesday.

**Host and Benefits:** Taylortown African Methodist Episcopal Zion Church

See **DERBY**, E4, col. 1

**Highlights:** Men's and women's hat show and luncheon. Guest speaker will be Kimberly Johnson of Cincinnati.

**Information:** (502) 425-1904 or e-mail elainestyl@bellsouth.net.

**PIECE BY PIECE DESIGNS**

► **Piece By Piece Designs:** Saturday, 10 a.m.-5 p.m., Karen, Of Course, 4903 Brownsboro Road. This is the first of several custom hat events that Vicky Hoskinson of Piece By Piece Designs will appear at for area shops and salons this spring.

**Information:** For details about other appearances, call (502) 599-0765 or go to [www.piece-by-piecedesigns.com](http://www.piece-by-piecedesigns.com).

**PEACOCK BOUTIQUE DERBY HAT EVENT**

**When:** March 21 and 22, 11 a.m.-4 p.m.

**Where:** Peacock Boutique, 2828 Frankfort Ave.

**Highlights:** Louisville hat designer Angie Schultz of Attitudes by Angie will help customers with their Derby hat selections and take custom hat orders. New spring dresses at the store and a hairstylist will be on hand to discuss Derby styles.

**Information:** (502) 897-1158.

**A BUTTERFLY BENEFIT: FASHION SHOW, LUNCHEON & SILENT AUCTION**

**When:** March 22. Silent auction, 11:15

a.m.; lunch, noon; fashion show will follow.

**Where:** The Olmsted, 3701 Frankfort Ave.

**Admission:** \$25. RSVP by March 20.

**Hostess:** Leslie Rader.

**Benefits:** Dystrophic Epidermolysis Bullosa Research Association of America nurse educator program.

**Highlights:** Fashions by Alter Ego, Animal Crackers, Chartreuse Boutique, Clodhoppers, Croquis Boutique, Dillard's, Harold's, Honey Beez, Rodes for Him and for Her, Talbots, the Peppermint Palm, the Peppermint Tree, Two Chicks & Co., and stores from Oxmoor Center and Mall St. Matthews.

**Information:** (502) 299-0862.

**STAR CRUISES 2ND ANNUAL LUNCHEON & STYLE SHOW**

**When:** March 22, 11 a.m.

**Where:** Star Cruises, 501 W. Riverside Drive, Jeffersonville, Ind.

**Admission:** \$25. RSVP by Friday.

**Benefits:** A portion of the proceeds will go to the Juvenile Diabetes Research Foundation.

**Highlights:** Derby hats and fashions by Petunias Boutique.

**Information:** (812) 218-1565.

**GIRLS NIGHT OUT SPRING FASHION SHOW**

**When:** March 26. Trunk show, 5 p.m., featuring jewelry by Summer Eliason. Dinner and fashion show, 6.

**Where:** Trunk show at Luna Boutique, 1310 Bardstown Road. Dinner and fashion show at Avalon, 1314 Bardstown Road.

**Admission:** \$50. Reservations required.

**Hosts:** Luna Boutique and Avalon.

**Benefits:** A portion of the proceeds will benefit Kids Acting Against Cancer.

**Highlights:** Dinner by Avalon. Spring fashions from Luna Boutique, Blink Boutique, Clodhoppers, Circe, and She and Rodes for Her. Hair by Joseph's Salon & Spa.

**Information:** (502) 454-5336.

**RODEO DRIVE**

► **Kalibre Jewelry and Attitudes by Angie:** March 27, 10 a.m.-7 p.m.; March 28, 10 a.m.-6 p.m.; March 29, 10 a.m.-5 p.m. A trunk show of hats by Angie Schultz. Also, John Istwan of Kalibre Jewelry will be at the store.

► **Gabriel Amar:** April 2, 10 a.m.-6 p.m.; April 3, 10 a.m.-7 p.m. The New York hat designer will host a trunk show and help with Derby hat selections.

**Where:** Rodeo Drive, 2212 Holiday Manor Center, Suite C.

**Information:** (502) 425-8999.

**AMY HAMILTON TRUNK SHOW**

**When:** March 27-29, 10 a.m.-5:30 p.m.

**Where:** Palazzina, 145 Chenoweth Lane.

**Highlights:** Hat designer Amy Hamilton of Granville Millinery, whose hats have been featured in O, The Oprah Magazine, will host a trunk show.

**NICHOLA'S AT THE GALT HOUSE HAT SHOW**

**When:** March 28, 10 a.m.-7 p.m.; March 29, 10 a.m.-5 p.m.

**Where:** Nichola's at the Galt House, 325 W. Main St.

**Benefits:** A portion of the proceeds from hat sales will benefit the Alzheimer's Association.

**Highlights:** One-of-a-kind Derby hats and spring/Derby fashions and accessories. Light refreshments and a drawing for a gift certificate.

**Information:** (502) 562-0078 or [www.nicholasatthegalthouse.com](http://www.nicholasatthegalthouse.com).

**'FROCK OUT' DERBY FASHION SHOW**

**When:** March 29, 6:30-10 p.m.

**Where:** Frazier International History Museum, 829 W. Main St.

**Admission:** \$50.

**Hosts:** Julep Boutique de luxe and The Courier-Journal.

**Sponsors:** Julep Boutique de luxe, The Courier-Journal, Davis Jewelers, Underwired magazine, Details, Louisville Neurosurgical Specialists, Calospa MD Rejuvenation Center, Blades, ReVive, York Management Inc., C.K. Nobles Millinery Designs, Glassworks, the Jefferson Club and Volare Italian Restaurant.

**Benefits:** A portion of the proceeds will benefit the Kentucky Humane Society.

**Highlights:** Featuring international fashion designer Josh Goot. Fashion show, cocktails and hors d'oeuvres.

**Information:** (502) 425-3926.

**THE OUTRAGEOUS DERBY HAT CONTEST**

**When:** March 29, 11 a.m.

**Where:** Westport Village, Herr Lane at Westport Road.

**Sponsors:** The Courier-Journal/courier-journal.com, WAVE-3 and 84-WHAS.

**Highlights:** This new Derby event features contestants modeling their Derby hats for a live audience and a celebrity panel of judges. Francene of 84-WHAS will host the event. Several categories for adults and children, and winners will receive prizes. Contestants can enter online at [www.westportvillage.com](http://www.westportvillage.com) or [www.courier-journal.com](http://www.courier-journal.com); or visit the Underhill Associate office in Westport Village for a printed application.

**KREBS OPTICAL ANNUAL DERBY EYEWEAR TRUNK SHOW**

**When:** March 29, 10 a.m.-2 p.m.

**Where:** Krebs Optical, 129 St. Matthews Ave.

**Highlights:** Customers can match their frames with their Derby outfits. Eyewear by the Kada Collection, Gotti of Switzerland, Etinia Eyewear and others. Special discounts, door prizes and refreshments.

**Information:** (502) 897-1199.

**VON MAUR**

► **Beauty Week:** March 29-April 6. The cosmetics and fragrance department will offer free consultations and other specials. With any \$50 or more cosmetics purchase, shoppers will receive a free insulated Von Maur tote.

► **Kay Unger:** March 29, 10 a.m.-2 p.m. View the designer's spring collection of occasion suiting and daytime dresses in the dress department. Sales associates will help with selections. Refreshments. A portion of the proceeds from each Kay Unger purchase will benefit Kosair Charities.

► **Gabriel Amar:** April 14-18, noon-7 p.m.; April 26-May 1, noon to 7 p.m.; May 2, noon-4 p.m. New York hat designer Gabriel Amar for Frank Olive will be at the store to help customers with their Derby hat selections.

► **David Meister:** April 19, 10 a.m.-2 p.m. View the designer's spring collection of daytime dresses in the dress department. Sales associates will help with selections. Refreshments.

**Where:** Von Maur, Oxmoor Center.

**Information:** (502) 425-7100.

**SIMPLY CHIC: A LITTLE BLACK DRESS EXTRAVAGANZA**

**When:** April 2, 6-8:30 p.m.

**Where:** Kentucky Derby Museum, 704 Central Ave.

**Admission:** \$35 if purchased by March 28; \$50 thereafter and at the door.

**Benefits:** The Kentucky Derby Museum's education funds.

**Highlights:** A silent auction of little black dresses, lingerie and evening gowns donated by Oxmoor Center, Mall St. Matthews and New York fashion designers, including Chaiken, Milly and David Meister. One-of-a-kind hats by Gabriel

Amar for Frank Olive. Appetizers, desserts, cocktails, beer and wine.

**Information:** (502) 637-1111, Ext. 226.

**KENTUCKY DERBY FESTIVAL  
 SPRING FASHION SHOW**

**When:** April 3. Cocktails, 5:30 p.m.; dinner, 7; fashion show, 8.

**Where:** The Colosseum at Caesars Indiana.

**Admission:** General seating: \$51. Preferred seating: \$61. Includes a 2008 Pegasus Pin.

**Host:** The Kentucky Derby Festival.

**Sponsor:** AT&T.

**Contributing sponsors:** Avanti Skin Care of Louisville, Dillard's and 102.3 The Max.

**Highlights:** At a new location this year, this Kentucky Derby Festival tradition features a Parisian theme: "Oooh La La — An Eiffel of Fashion." Fashions and beauty by Anne Sawyer Designs & Fabulous Hats, Avanti Skin Center of Louisville, Dillard's, Doncaster, Boutique Serendipity, Yudofsky Furriers and others. Hair and makeup by Bennie & Friends. A boutique featuring some of the retailers in the fashion show will be open during the cocktail hour. Lynda Lambert of 102.3 The Max will emcee.

**Information:** (502) 584-3378.

**HATS FOR HOPE**

**When:** April 3, 6-9:30 p.m.

**Where:** Mellwood Arts & Entertainment Center, 1860 Mellwood Ave.

**Admission:** \$25 in advance, \$30 at the door.

**Sponsors:** KFC Corp., YUM! Brands and Unified Foodservice Purchasing Co-op, LLC and R.J. Corman Railroad Group.

**Benefits:** The American Cancer Society's "Making Strides Against Breast Cancer."

**Highlights:** In a new venue this year, the event is a silent auction of Derby hats.

Vacations, sports memorabilia and other items will also be auctioned. Hors d'oeuvres, desserts, coffee and wine will be served.

**Information:** (502) 891-2799; www.hatsforhopeauction.com; or e-mail Samantha\_Bickelman@ufpc.com.

**'LOUISVILLE HEALS'  
 LUNCHEON &  
 FASHION SHOW**

**When:** April 3, 11:30 a.m.-1:30 p.m.

**Where:** The Olmsted, 3701 Frankfort Ave.

**Admission:** \$25, or \$250 for a table of 10.

**Sponsor:** Vision First of Louisville.

**Benefits:** Necole's Place, part of A Woman's Choice Resource Center.

**Highlights:** This event features fashions from Louisville boutiques and a silent auction.

**Information:** Visit www.louisvilleheals.com or e-mail louisvilleheals@gmail.com.

**BERNICE'S RHINESTONE  
 HEADQUARTERS  
 2ND ANNUAL  
 PRE-DERBY ACCESSORY  
 FASHION SHOW**

**When:** April 5, 4-8 p.m.

**Where:** Shawnee Golf Course Clubhouse, 640 Northwestern Parkway.

**Admission:** \$25.

**Highlights:** Bernice's and others will showcase jewelry, hats, handbags, shoes and other accessories for your Derby attire. Theme is "All That Glitters Is Not Gold." Dinner buffet will be served at 5 p.m. Door prizes.

**Information:** (502) 599-6385.

**CATWALK CAFE'S**

**'EXHALE' — THE CABARET OF DAWN TO DUSK STYLE AND RHYTHMS**

**When:** April 5, 7 p.m.  
**Where:** Louisville Gardens, 525 W. Muhammad Ali Blvd.  
**Admission:** \$10.

**Highlights:** An annual pre-Derby and spring showcase of fashion, theater, song, dance and visual art. Fashions by former Louisvillian Conrad Doaty and others. Accessory designers on hand will include Suncrest Unique Designs and Matt Ashmore. Attendees can custom-order clothes and accessories for Derby.  
**Information:** (502) 540-5774.

**HATS & HPNOTIQ PARTY**

**When:** April 17, 5-8 p.m.  
**Where:** Kentucky Museum of Art and Craft, 715 W. Main St.  
**Admission:** \$10. Free for museum members.

**Host:** Kentucky Museum of Art and Craft.

**Sponsor:** Heaven Hill Distilleries Inc.  
**Highlights:** Hats and accessories will be for sale in the Gallery Shop and trunk shows by several local hat designers. Specialty drinks will be made with Hpnotiq and there will be hors d'oeuvres. Manny Cadima, president of the Louisville Thoroughbred Club, will host a presentation.  
**Information:** (502) 589-0102.

**DERBY FEVER**

**When:** April 17, 11:30 a.m.  
**Where:** Immaculate Heart of Mary Church, 1545 S. 34th St.  
**Admission:** Free.  
**Sponsor:** Friends of the Shawnee Library.  
**Highlights:** This West End tradition, in its 23rd year, has a new home. Theme is

"Your Derby Hat Is So All That." Guests are invited to come dressed in their favorite Derby hat. Complimentary hats will be given to the first 100 attendees. Entertainment by Joe Debow. Door prizes and refreshments.

**Information:** (502) 574-1722.

**LUNA BOUTIQUE DERBY HAT SHOW & LUNCHEON**

**When:** April 18, noon.  
**Where:** Luna Boutique, 1310 Bardstown Road, and next door on the patio at Avalon, 1314 Bardstown Road.

**Admission:** \$50.  
**Benefits:** A portion of the proceeds benefit Kids Acting Against Cancer.  
**Highlights:** Popular New York hat designer Christine Moore will help customers starting at 10 a.m. with their Derby hat selections. Hats will be for sale and can be custom-designed by Moore. She'll also talk about trends and fashions. Also, spring fashions and accessories from Luna Boutique, Blink Boutique and She and Rodes for Her.  
**Information:** (502) 454-7620.

**DERBY TEA**

**When:** April 19, 11:30 a.m.  
**Where:** Nunnlea, 1940 S. Hurstbourne Parkway.  
**Admission:** \$22. Reservations required.  
**Highlights:** Springtime tea, Kentucky delicacies and traditional tea sweets and savories. The home will be decorated with flowers and vintage hats. Favors for guests and a springtime gift shop. Guests are encouraged to wear their favorite Derby hat.  
**Information:** (502) 267-8780.

**DILLARD'S**

► **Derby's Delight Runway Fashion Show:** April 26, 1 p.m., second floor, fashions by Lauren by Ralph Lauren.

► **Taryn Rose Personal Appearance:** May 1, 1-3 p.m., ladies shoe department. View the spring collection of the renowned orthopedic surgeon turned shoe designer. Rose will be on hand to help with selections.  
**Where:** Dillard's, Mall St. Matthews.  
**Information:** (502) 893-4400.

**OAKS BRUNCH FUNDRAISER**

**When:** May 2, 9 a.m.-1 p.m.  
**Where:** The Brown hotel, 335 W. Broadway.  
**Admission:** \$125, or \$1,250 for a table for 10. Reservations required.  
**Host:** Kentucky Museum of Art and Craft.  
**Sponsors:** Sponsored by AT&T with support from Humana.  
**Benefits:** The Kentucky Museum of Art and Craft.  
**Highlights:** Cocktails, appetizers, a silent auction and a display of handmade hats, accessories and artwork in the lob-

by. Guests will move to the Crystal Ballroom for brunch and entertainment by jazz pianist Steve Crews.  
**Information:** (502) 589-0102.

**5TH ANNUAL GO FOR RED WOMEN LUNCHEON**

**When:** May 15. Heart-healthy expo and educational breakout sessions, 9:30-11:30 a.m.; luncheon, keynote speaker and fashion show, 11:30 a.m.-1 p.m.  
**Where:** Galt House Hotel & Suites, 140 N. Fourth St.  
**Admission:** \$100.  
**Sponsor:** Macy's.  
**Benefits:** The American Heart Association/Go Red For Women — a national movement to fight cardiovascular disease.  
**Highlights:** Fashion show featuring heart-attack and stroke survivors wearing styles from Macy's.  
**Information:** (502) 587-8641 or [www.goredforwomen.org](http://www.goredforwomen.org).



By Michael Hayman, The Courier-Journal

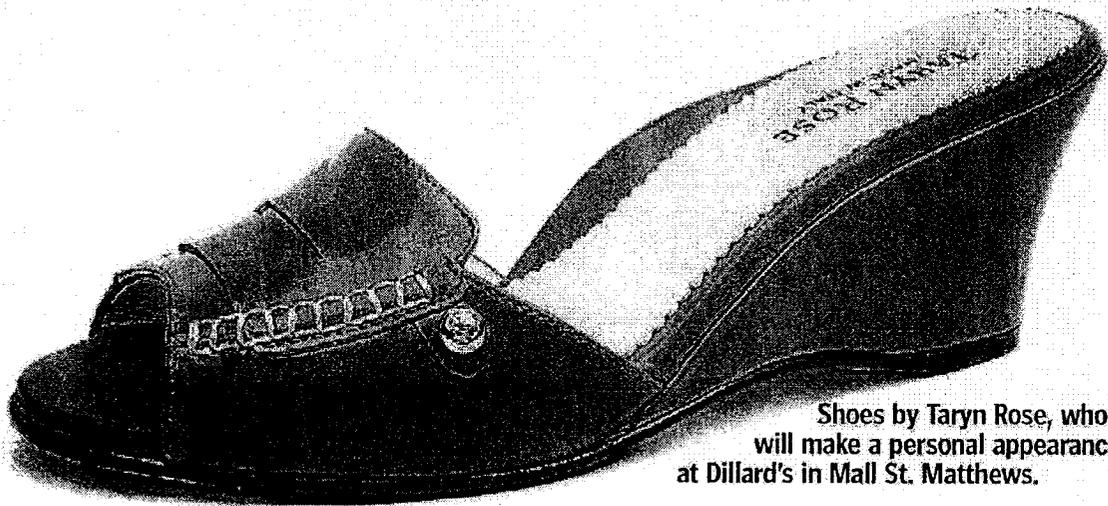
Local hat designer Angie Schultz of Attitudes by Angie modeled one of her hats at last year's Hats & HpnotiQ Party at the Kentucky Museum of Art and Craft.



A model worked the runway at last year's Kentucky Derby Festival Spring Fashion Show.

**Pharris Eggleton modeled fashions at last year's Simply Chic: A Little Black Dress Extravaganza.**





**Shoes by Taryn Rose, who will make a personal appearance at Dillard's in Mall St. Matthews.**

*SOURCE:* Louisville (KY) Courier-Journal  
*AUDIENCE:* 215,482 [provided by Nielsen//NetRatings]  
*DATE:* 03-19-2008  
*HEADLINE:* var s\_pageName="Derby Fun - Hats Headline: Tipsheet preview:

Source Website

Hats & Hpnotiq 2007 (20070417)"; Tipsheet preview: Hats & Hpnotiq 2007 By Ken Neuhauser  
kneuhauser@courier-journal.com April 17, 2007

Hors d'oeuvres, cocktails and Derby hats galore will take center stage during Hats & Hpnotiq 2007, hosted by the Kentucky Museum of Art and Craft.

The event, sponsored by *Heaven Hill Distilleries Inc.*, will be from 5 to 8 p.m. Thursday at the downtown museum.

Partygoers can browse the exhibitions and shop for one-of-a-kind Derby hats and accessories (including scarves, purses and ties) while enjoying the food and cocktails made with Hpnotiq (a blue *liqueur*).

The museum will feature trunk shows by four hat designers: Ann deVuono from Seattle; Rebecca Nally and Angie Schultz from Louisville; and Polly Singer from Lexington, Ky.

The happy-hour party also will feature live Latin/jazz music by Marlon Obando and opportunities to win raffle items, including Derby memorabilia, hats and one of D. Wayne Lukas' racing jackets from the trainer's clothing line.

Clothing designer Fiddlin' Joy Sibcy will unveil her new clothing line titled "Teepee Hie8ro8glyphics."

Those who join or renew their museum membership at the party will receive a free gift.

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Hats & Hpnotiq 2007

When: 5 to 8 p.m. Thursday.

Where: Kentucky Museum of Art and Craft, 715 W. Main St.

Admission: \$10 (free for museum members). Reservations are not required.

Information: (502) 589-0102 or www.kentuckyarts.org.

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Latest headlines

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*Highlights: Heaven Hill Distilleries, liqueur*

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## Lightside

HUMOUR



EMAIL AUTHOR

**DICK SINGER**

*Dick Singer (and his sidekick Three Beer) dish out slices of life.*

MORE FROM THIS AUTHOR

## Which martini is the best

MARCH 5, 2008 04:29 PM

It seems just yesterday it was announced the Royal Ontario Museum was to undergo an amazing change - an addition was to be built on the north side facing Bloor Street. A contest for the best design was organized and, when the smoke had settled, the winning design was contentious. Architecturally, the Michael Lee-Chin Crystal structure looks like a house of glass - all angles and planes, corners and shadows. It dominates and leans toward the busy street, as though ready to pounce.

Construction began in May 2003 and people of our fair city gasped. As the steel structure took shape we craned our necks, dropped our jaws and exclaimed, "What are they doing?"

By this April, all of this \$270 million project's permanent collections galleries will be in place. No trifling matter. This 17,200-square-metre, overwhelmingly crystal glass addition is imposing.

Inside, imagination has run free. Here, this and other generations will be able to contemplate, to puzzle and admire over time and place.

If this sounds like I am smitten by this grand structure, think again. I am not.

Wowed, yes. But its design and space will take time to win me over. Safe to say the entire museum, what it holds in total, has me as a life-long fan.

It happened that an invitation led me to this spectacular place. While it is currently in use, finishing steps will take another two years. No matter. I was there to visit its new Restaurant Lounge, CS Lounge and day dining room.

The purpose of my being there was the CS quandary. Its head honchos, Chef Ted Corrado and food services director Elizabeth Holiyer, and others were pondering which, the Grand, the Crystal, or the Architecture, should be its hallmark martini.

All three drinks, although based on the same Grey Goose Vodka, were as different as the Michael Lee-Chin addition and the museum's older sections - similar in purpose, but as far removed as mountain and mud in appearance.

In excess of 50 people - mostly business types in tailored suits and architecturally designed dresses - had gathered to assist the CS in resolving its dilemma.

Further, a panel of five distinguished swillers would have the final say.

The judging was intense: Sniff, swirl, taste and make notes. Swirl and sip again! So difficult to determine! While this process

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SARS victims and heroes remembered

SARS victims and heroes remembered

Eight outdoor rinks to be open March Break

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City Hall: This is going to be a more interesting term than anybody thought.

Teen Sheet: The answer to all of life's little questions

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continued we, the anticipating and ever-so-quiet audience, laboured to drink the bar dry.

To aid us, tiny oysters topped with a delicious jelly - finger foods so delicate and subtle one needed many to stave off hunger pangs - were passed around.

Finally, after several comments by panel members as to the merits of this, that or the other competing drink, a decision was reached. They had sipped, swallowed and worked their way to a final conclusion.

While it was not unanimous (whoever can decide totally in such a case?), they voted the "Architecture" as the CS's official martini. Not bad for a splash of vodka, measured drip of Hpnotiq liqueur and a petit drop of Scotch.

Being part of such an elite selection group it seemed a sin to ask for mineral water to end the session! After all, the bulk of those present were toasting and washing down oysters with samples of the winner.

As for me, well, the addition, its overall design, dark corners and mood, sharply defined planes were heady enough. The food was top drawer as well. Water was just fine.

ANNEX	BEACH-RIVERDALE	CITY CENTRE	EASTYORK-RIVERDALE	ETOBICOKE
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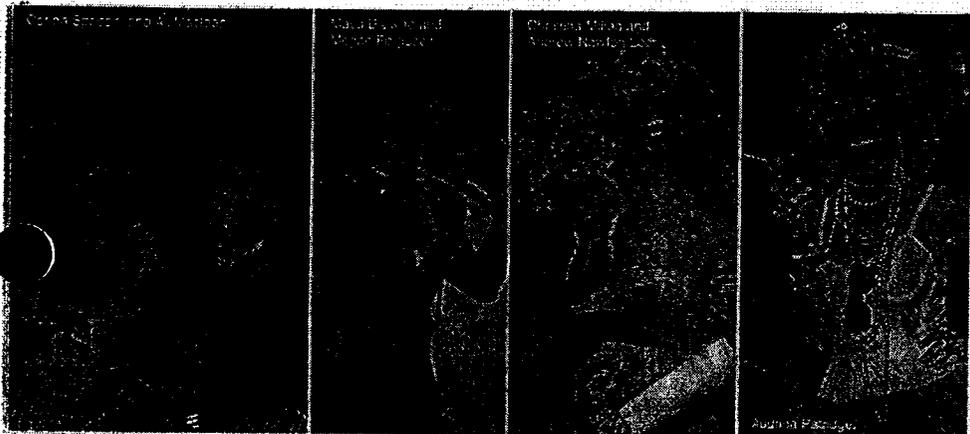
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**AUDRINA  
PATRIDGE HOST-  
ED HPNOTIQ'S  
HOLLYWOOD  
HALLOWEEN**

LES DELIX  
LOS ANGELES  
OCT 30, 2007

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GOTHAM AFTER HOURS

*Cheers & Beers*  
 NYC's Best Sports Bars

**N**ew York is one of the greatest cities in the world for sports...so great, in fact, that you don't even have to have go to the arena for a front-row seat. Just head on down to one of the city's many bars and watch your favorite teams on the many big-screen and high-def TVs. You can even catch sporting events taking place in foreign countries! Taking place a little closer to home is March Madness, the annual NCAA college basketball tournament (through April 7). Catch all of the brackets, including the "Sweet 16" and "Final 4," plus the Postseason NIT April 1 & 3, at any of the below bars.

**Brendan's Bar & Grill** is easily one of the city's most attractive casual bar/grills, with lovingly restored turn-of-the-20th-century architecture. Their steak, seafood, pizza, and other dishes are all first-rate and reasonably priced, served in generous portions. Brendan's has a big-screen TV in the bar, and a private party room is also available. They're open daily, noon till midnight. *42 W. 35th St. btw. Fifth & Sixth Aves., 212-564-5405*

Located at the heart of Rockefeller Center, **Channel 4 Irish Bar and Restaurant** is the perfect place to catch the game. How about one of the specialty cocktails, like the mint-choc-tini or the refreshing C4 Cosmo—a blend of vodka, Triple Sec, with a splash of cranberry juice and lime. Hungry? Try an Irish classic like shepherd's pie or stick to the basics with a hamburger—and leave room for Irish coffee. *58 W. 48th St. (Fifth-Sixth Aves.), 212-819-0095*

Sports are always shown on the big screen and five plasma-screen TVs at **Gatsby's**. There are 14 beers on draft, over 40 bottled beers from around the world, signature cocktails, and great frozen drinks, plus Gatsby's is the perfect place to enjoy great food in a friendly, relaxing atmosphere with an extensive menu featuring with pizzas, sandwiches, salads, and entrees like fish n' chips and a 14-ounce NY sirloin. A DJ spins Thursday, Friday, and Saturday nights. *53 Spring St. btw. Lafayette & Mulberry Sts. 212-334-4430*

While catching the game at

**Heartland Brewery**, New York's first American-style brew pub, sample one of the many unique brewed beers, try a tasty martini, or have one of the appetizers, like the mini bison burgers. (Keep in mind: The Empire State Building location has seven flat screens.) *35 Union Square at 16th St., 212-645-3400; 127 W. 43rd St. btw. Sixth and Seventh Aves., 646-366-0235; South Street Seaport, 93 South St. at Fulton St., 646-572-2332; 350 Fifth Ave. at 34th St. in the Empire State Bldg., 212-563-3433; 1285 Sixth Ave. at 51st St., 212-582-8244*

Much like its Hall of Fame namesake, **Mickey Mantle's** is a New York legend, featuring southwestern-leaning American food. Their 28 hi-def plasma/LCD TVs always show all types of sporting events. There's also museum-quality memorabilia and a sports art gallery. A special "Little League" menu is offered just for kids. Sections of the restaurant are available for corporate and alumni groups—call Bart Alexander for reservations for large parties. A magnificent scale model of Yankee Stadium, portrayed as it was in 1961, is on display through the end of April. *42 Central Park South, 59th St. btw. Fifth & Sixth Aves., 212-688-7777*

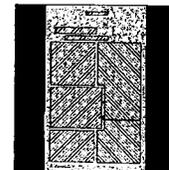
Located across from Madison Square Garden and near the Empire State Building, **Tír Na Nóg** shows all major sporting events, and hosts live music Fri. and Sat. nights. The pub serves Irish favorites along with new American dishes in a warm and elegant Irish setting. *5 Penn Plaza, Eighth Ave. btw. 33rd & 34th Sts., 212-630-0249*

OTHER NIGHTLIFE CHOICES

Not part of the March Madness crowd? Looking for an outing when there isn't a game on? New York City has you covered.

**Ha! Comedy Club** is an inexpensive place to see good comedy in a laid-back atmosphere. The award-winning hosts, famous comic veterans, and even the eager newcomers are hilarious. Factor in some cheap drinks and finger food, and you'll be set for a fun night. Ha! Comedy Club also hosts the staged comedy *Sextangle*, a laugh-out-loud farce that's both classic and modern, from 3/29-4/8. *163 W. 46th St. (Sixth-Seventh Aves.), 212-977-3884*

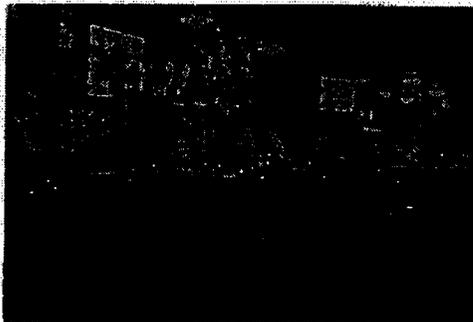
A strikingly original new destination, **Natsumi Bar and Lounge** has an



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extensive wine and sake list, as well as creative cocktails like the French Kiss martini (with X-Rated Fusion vodka) and mojitos featuring green tea, peach, mango, HpnotiQ, and other flavors. Steve Wirtz, Tom Kennedy, and Joe Cohn perform jazz most Mondays (call for schedule), 5:30-7:30pm. Next door, Natsumi Restaurant features Japanese-Italian fusion cuisine, combining flavors in ways that NYC hasn't seen before, like New Style Carpaccio (fresh raw yellowtail dressed with aged balsamic vinaigrette) or pork filet mignon with porcini mushrooms and mustard sauce. 226 W. 50th St. btw. Eighth Ave. & Broadway, 212-258-2988

A trendy yet friendly nightspot on the Upper East Side, OW Bar (Oscar Wilde's bar) caters to an eclectic mix of gays, lesbians, and metrosexuals of all ages, types, and interests. OW offers the finest in live entertainment five nights a week—from comedy to camp, sultry to sublime, OW's late-night shows are the talk of the town. Try the digital Jukebox, with more than 140,000 songs, or the O.W. big screen, featuring dance parties from around the world. Open 4pm-4am, happy hour 4-8pm. 221 E. 58th St. btw. Second & Third Aves., 212-355-3395



With a big-screen TV and five plasma-screen TVs always showing sports, Gatsby's is one of the best bars in the city for catching the game



Whether famous veterans or eager newcomers, the comics are a laugh-riot at Ha! Comedy Club

# SUNDANCE GOES GREEN

Eco was this year's unofficial theme, with earth-friendly swag and movies right in step with the new environmental consciousness. Global warming has never been so hot

BY JACQUELYNN D. POWERS

**T**he Sundance Film Festival is all about capturing the pulse of what is cool—whether it's movies, politics, trends or celebrities. Last year's cinematic smorgasbord was firmly centered on Iraq, with movies ranging from *Grace Is Gone* to *Ghosts of Abu Ghraib*. These depressing tales of combat gone wrong made for a somber Sundance, but matched the mood of a war-weary American public. In 2008, however, Sundance went Kermit the Frog, as in very green. Eco was this year's

official theme, with flicks such as *Gas of Fuel* and *Flow: For Love of Water*, gifting suites with environmental products (think Timberland's recycled boots), and a general earth-friendly consciousness that permeated Park City for a week in January. Green guru Adrian Grenier made the Main Street scene and caused many jaded women to swoon as he performed with his band, The Honey Brothers, at the Celsius Lounge. Other Sundance bohemians spanned Woody Harrelson, Al Gore, U2 and Owen Wilson.

Although the opening film of Sundance wasn't political (*In Bruges*, a hit-man drama starring Colin Farrell), festival founder Robert Redford made some thinly veiled remarks about this year's election cycle: "God knows you'd have to be Rip Van Winkle the last six years not to know that this country is desperately in need of change." Redford related his musings to Sundance by noting, "Artists are really agents of change. They're the first responders. They document change as it's occurring in the world around us." One film that literally revealed change was *Up the Yangtze*, a documentary about the Chinese government's plan to flood the Yangtze River in order to form the world's largest hydroelectric power station. The effects of this deluge are devastating to local villages, where homes have stood for hundreds of years. One family in particu-

lar loses their hut while their daughter, Cindy Shui Yu, must ironically toil on a cruise ship that ferries fat tourists up and

down the river. *Up the Yangtze* was one of the first films bought at Sundance, by Zeitgeist Films.



While the message of *Up the Yangtze* is subtly haunting, *Fields of Fuel* hits you over the head with statistics about global warming, rising oil prices and the war in Iraq. And this is a good thing. Biodiesel-fuel proponent Josh Tickell (of Veggie Van fame) has crafted a documentary that is informative, humorous and inspiring. By the end of the movie, you will want to drive a biodiesel vehicle, as do Harrelson, Willie Nelson and Laurie David. Tickell points out that Henry Ford and Rudolf Diesel both

invented engines that ran on vegetable oil but were foiled by John D. Rockefeller and his cronies (conspiracy-theory alert). Today, anyone with a diesel engine can power up his or her car with vegetable-based oil, which is completely biodegradable and nontoxic (you can even use leftover frying oil from fast-food joints). In countries like Sweden and Germany, the government encourages the use of biodiesel with tax incentives. America, which consumes 25 percent of the world's oil, does not. Tickell's main contention is that by employing biodiesel over gas we can create a new energy infrastructure that would give the power back to the farmers as opposed to special-interest groups and the wealthy. At the festival's conclusion, *Fields of Fuel* won the Audience Award for Best Documentary.

Audiences also gave the thumbs-up to *The Wackness*, which was awarded Best Movie by theatersgoers. *The Wackness* stars Sir Ben Kingsley as an embattled psychiatrist, Dr. Squires, who exchanges therapy sessions for pot with a teenage drug dealer named Luke (Josh Peck). Luke is coping with his family's impending bankruptcy, graduating from high school, and falling for Squires' indifferent stepdaughter, Stephanie (Olivia Thirlby). While both men are in crisis, there are some fabulously funny scenes, including a steamy makeout session between Kingsley and Mary-Kate Olsen. Set in 1994, *The Wackness* is so anti-Rudy Giuliani that it could have been funded by John McCain and Mitt Romney. Hizzoner gets dumped on for ruining New York City and cracking down on minor pot-smoking offenses. Subsequently, there's a drug binge toward the end of the movie that would have made Kurt Cobain blush. Surprisingly, and despite rave reviews, *The Wackness* was not purchased until the finale of the festival, when Sony Pictures Classics picked it up for under \$2 million.

Another fascinating flick that was lauded but remains unsold as of press time is *Sunshine Cleaning*. After all, this dark comedy from director Christine Jeffs has the word "sunshine" in its title and co-stars Alan Arkin (of *Little Miss Sunshine* fame). But there are no beauty pageants or broken-down VW vans here. Instead, Amy Adams and Emily Blunt portray two down-on-their-luck siblings who tidy up crime scenes in order to make a living. These grue-some environments, coupled with their own mother's suicide, lead to deeper questions and a whole lot of soul-searching on behalf of both sisters. Less intense is *Be Kind Rewind*, which came into Sundance as an already bought and established movie. However, the Jack Black/Mos Def film is not as funny as the previews make it out to be. It was written and directed by Sundance fave Michel Gondry (*The Science of Sleep*, *Eternal Sunshine of the Spotless Mind*), whose themes are definitely quirky. The premise is that Black has accidentally erased all of the movies at a struggling video store

(owned by Danny Glover) and must refilm the titles with the help of Def. The best bits are the re-creations (especially *Ghostbusters* and *Driving Miss Daisy*), whereas the rest of the movie focuses on a bizarre obsession with Fats Waller.

The antithesis to this cinematic stimulation, Paris Hilton showed up at Sundance with no tangible tie to the festival. Her "masterpiece," *The Hottie and the Nottie*, was (fortunately) not being screened for Park City audiences. Instead, Paris (along with sister Nicky and beau David Katzenberg) hit up numerous fiestas and was spotted smooching with Jared Leto and Simon Rex. The big drama—according to the clipboard set—was keeping Paris seated as far as possible from former BFF Kim Kardashian, which proved to be a herculean task as both of the It Girls never met a camera they didn't like. After all, Kardashian learned the art of shaking her assets (in this case, her booty) and hooking up

with a newsworthy hunk (think Reggie Bush) from her heirhead mentor. Both women garnered enough flashbulbs to fuel all Main Street. (Ironically, one night the grid on Main Street *did* go down. There was a complete power failure for 30 minutes, which did not stop the festivities at Tao, where Maroon 5 was preparing to perform.)

Tao was also the setting for 50 Cent's Sundance debut—predictably as a rapper, not a thespian. Accompanied by 12 bodyguards (because Park City is so gangster!), 50 Cent graced the MySpace stage a few minutes before midnight and serenaded Paris and her posse. Twice he asked the crowd, "I want to know how many of you smoke weed?" Then he started chanting, "Smoke weed," before segueing into a cover of Bob Marley's classic "Is This Love." The crowd went crazy, Miss Hilton included. A pregnant Jessica Alba (with her baby daddy, Cash Warren) safely stuck to Vitamin Water all night. Adjacent to Tao was Marquee, the tiny space where carousing was conducted on a more intimate level. At the fete for Jonathan Cheban's adorable Kritik clothing line, Josh Hartnett stopped by for a drink and to use the unisex bathroom (he cut me off in line). Everyone loved the custom Kritik scarves, including the band OneRepublic, who lost their luggage and were spied sporting the warm neckwear throughout their trip.

While Marquee and Tao have reigned supreme over Sundance in the last few years, another nightlife force, Hyde from L.A., staked their starlet territory in the snow. This ultraexclusive watering hole is owned by Sam Nazarian and populated by Hollywood's most sizzling crowd. Their Park City incarnation was off the Main Street path, on Kearns Boulevard, in the Village at the Yard complex. Despite the fact that there was a media embargo (I practically had to sign a nondisclosure agreement to gain entry), a few details have leaked out about Hyde: This is where Paris sucked face with Leto.

Hilton also went sledding at 3 a.m. outside Hyde in a dress and heels, with her full entourage in tow. Kirsten Dunst and Hartnett had a romantic rendezvous in the converted lumberyard space. Photographers were verboten, although I showed up with four (unarmed) shutterbugs and felt like Britney Spears on a Monday night. That evening, L.A. hipsters Steve Aoki, Danny Masterson and Brent Bolthouse were all making the scene. However, the big scandal of Hyde was not who was kissing whom, but which celebrity-weekly editrix was bodily booted from the premises.

During the day, the 100,000-square-foot Village at the Yard was fun central, with gifting, comfort food and chill space all rolled into one. The aforementioned Timberland booth featured 100-percent-recycled boots with so-called "nutritional labels" listing their various eco ingredients (think plastic Evian bottles). They also gifted warm, wooly socks and puffy jackets. Even more necessary was drugstore.com's Sundance Survival Suite, with shelves stocked with Airborne, toothpaste, Frédéric Fekkai brushes and lip-gloss. Making the rounds were Alba, Grenier, Bijou Phillips, Jason Patric, Dave

Matthews, Emily Mortimer, Josh Lucas, Lea Thompson, Marcia Gay Harden, Mena Suvari, Michael Madsen, Oliver Stone and Harrelson. Hairdresser Christo was also on hand to fix the split ends of coif-challenged celebs such as Brittany Murphy, Rex Lee and Hartnett. Ultimately, the vibe was laid-back, with promoters like Tenjune's Eugene Remm nursing hangovers at the T-Mobile Diner. I ate at the diner every day (best chicken potpie ever), which kept my energy going between 9 a.m. movie premieres and 5 a.m. parties.

Speaking of food, this year nightlife promoters realized that C-list starlets can't live on HpnotiQ alone. Noah Tepperberg and Jason Strauss hosted two dinners at the Turning Leaf Lounge, one for the movie *The Wackness* and one for Paris. The first night brought out *Wackness* co-stars Kingsley, Thirlby, Peck and Olsen. On the second evening, while Paris was sauntering into her party, a "fan" threw a snowball at her, which hit her bodyguard instead. Safely inside, the very tardy Paris joined Taryn Manning, Aoki, Perez Hilton, Jason Kennedy, Cisco Adler and Alex von Furstenberg. Food was more prevalent at the annual ChefDance event, which is hosted by Bethenny Frankel. The biggest names at Sundance popped up at ChefDance, which proves that the way to a celeb's heart is through their stomach. Grand Pooh-Bah Redford made an appearance, as did 50 Cent, Wilson, Harrelson, Sharon Stone, Jimmy Fallon, Tracey Edmonds, Mischa Barton and Armand Assante. Although the night I dined there was hectic, I ended up sitting near Enrique Murciano, a supersweet guy and fabulous actor and producer (his movie *Mancora* debuted here).

There were pulled-pork sandwiches and Heineken aplenty at ESPN's football-viewing party above the Fred Segal Beauty lounge (this is where most football widows went to receive soothing massages and facials during game time). Hosted by New Orleans Saint Bush (with his Kardashian gal in tow), the gridiron double-header was well populated with male celebs such as Matthew Perry (who looked ancient), John Legend, Method Man, Will.i.am, David Arquette, Dennis Quaid, Dave Annable, Matthew Rhys and Ian Ziering. Paris made a splash in an all-pink ensemble (including pink sunglasses), and spent more time giggling with her sis, Nicky, than watching the New York Giants whup Green Bay. ESPN also jumped into the Sundance fray with their purchase of *Kicking It*, a soccer-themed documentary about the fourth

annual Homeless World Cup.

Late-night partying belonged to Richie Akiva and Scott Sartiano (Jamie-Lynn Sigler's paramour) with their Butter Escape Mansion. Imported from Manhattan, this after-hours joint took over a phat lodge in Deer Valley for anything-goes revelry with DJ AM. It was like being at a very wild house party (flashback to the movie *Sixteen*

*Candles*), with Patrón, celebrities and really drunk tartlets. Guest DJ Nick Cannon killed it on the turntables, mixing Guns N' Roses and Bon Jovi with 50 Cent. (The *American Son* star did such an awesome job that the next day when I saw him at the Village at the Yard I asked for a mixed tape.) Better yet, by 5 a.m. the cops had not shown up—unlike most typical house parties. I had to call it quits by then (after all, I had a movie screening in four hours), but the vampire set showed no signs of abating.

Of course, it was hard to really enjoy any party at Sundance for too long because everyone was on his or her BlackBerry looking for the bigger, better bash. Texts were pouring in so quickly it was nearly impossible to keep up with the flow of gossip—although it was quite helpful when the lights went off on Main Street. "Who's there?" was the most popular text of the festival. At some point, though, you just had to let go, enjoy the scene you were experiencing and put the BlackBerry away. At Hyde, however, this was not a problem, as it seemed to be the black hole of

mobile phones. There were zero reception bars and, for once, no texting anxiety. It was here that I heard the funniest line of the festival: "Some actress RSVPed for my party. I looked her up on IMDb. She was listed as Waitress Number 5. I turned her down."

Swag was at an all-time low at this year's Sundance, replaced by gratis massages, facials and manicures at venues up and down Main Street. (Frankly, I would rather see a movie than shed down multiple layers of cashmere for a half-assed spa treatment.) There were freebies to be had at the Boost Mobile Lounge, where an upscale bazaar of vendors set up shop to "gift" celebrities and A-listers like Gregory Smith, Legend, Eliza Dushku, Rachel Hunter, Lil Jon, Quaid, Assante, Audrina Patridge, David Boreanaz, Giada De Laurentiis, Janice Combs and Kevin Sorbo. The best swag spanned art deco jewelry from Lia Sophia, ultrasoft T's from LNA, quilted coats from Tulle, black sneakers from New Balance, gorgeous handbags from Treesje, and thermal tops adorned with pigs from Pimp. At the Hollywood Life House, Shar Jackson was inexplicably swagging away, choosing from Andrew Marc leather jackets and handbags, Solstice sunglasses, AMC movie passes and Vera Bradley totes. At the Film Lounge Media Center, the casts of movies such as *Be Kind Rewind*, *Sunshine Cleaning* and *The Great Buck Howard* gathered for blowouts at the Conair salon before being snapped at the Corbis photo studio. Everyone was gifted hats, scarves, snow boots, totes and parkas from the AK Anne Klein sportswear line.

But one didn't need designer knitwear to fit in at Sundance. After all, this is the

perfect excuse to break out your most colorful, outrageous hats, scarves and sweaters (plus thigh-high boots). And it's probably one of the few places left in America where you can still get away with donning a pair of Uggs. There were pom-pom tassels and neon puffy jackets—especially as the barometer hit the seven-degree mark. Yes, it was freezing, but there was spiked hot chocolate and the lure of gorgeous movie personalities to keep you warm (I kept running into Murciano—yummy). In spite of all of the gifting suites, credentials, stamps, wristbands and self-important PR girls,

Sundance is a pretty egalitarian experience—with the exception of the Paris Hilton set. But wouldn't you rather compare notes with Jason Reitman anyway? Even Quentin Tarantino was a gracious regular at The Yarrow hotel's lobby bar. I spent a good amount of time on the free shuttle that serves the various theaters and

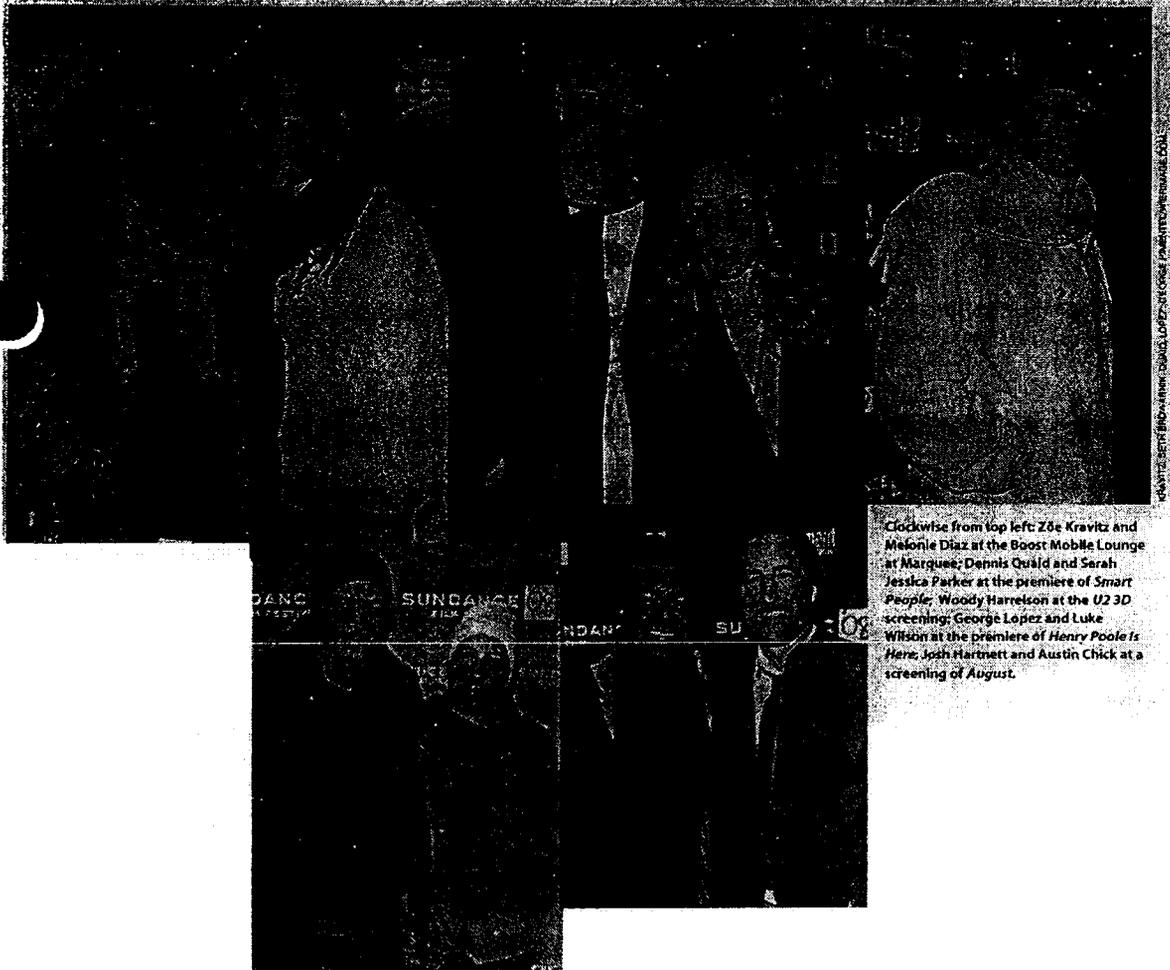
Main Street and found it to be the best source about how various films were faring (the consensus was that Amy Redford's *The Guitar* sucked).

Popular opinion is one thing (and *Fields of Fuel* and *The Wackness* were well-received). This year's official grand-jury judges included Harden, Sandra Oh, Tarantino, Reitman and Alan Alda. They awarded prizes to *Trouble the Water* (Best Documentary), *Frozen River* (Best Drama), *American Teen* (Directing, Documentary), *Bal last* (Directing, Dramatic) and *Sleep Dealer* (Screenwriting). Of course, the biggest winners were those filmmakers who went home with a check in their hands. In that vein, these movies were picked up for princely sums: *Hamlet 2* (\$10 million by Focus Features), *Baghead* (Sony Pictures Classics), *Frozen River* (Sony Pictures Classics), *American Teen* (Paramount Vantage), *Choke* (\$5 million by Fox Searchlight Pictures) and *Henry Poole Is Here* (\$3.5 million by Overture Films). Even with the writers' strike in full effect, several buzzworthy movies left the festival empty-handed, including *Sunshine Cleaning*, *The Great Buck Howard*, *What Just Happened?* and *Phoebe in Wonderland*.

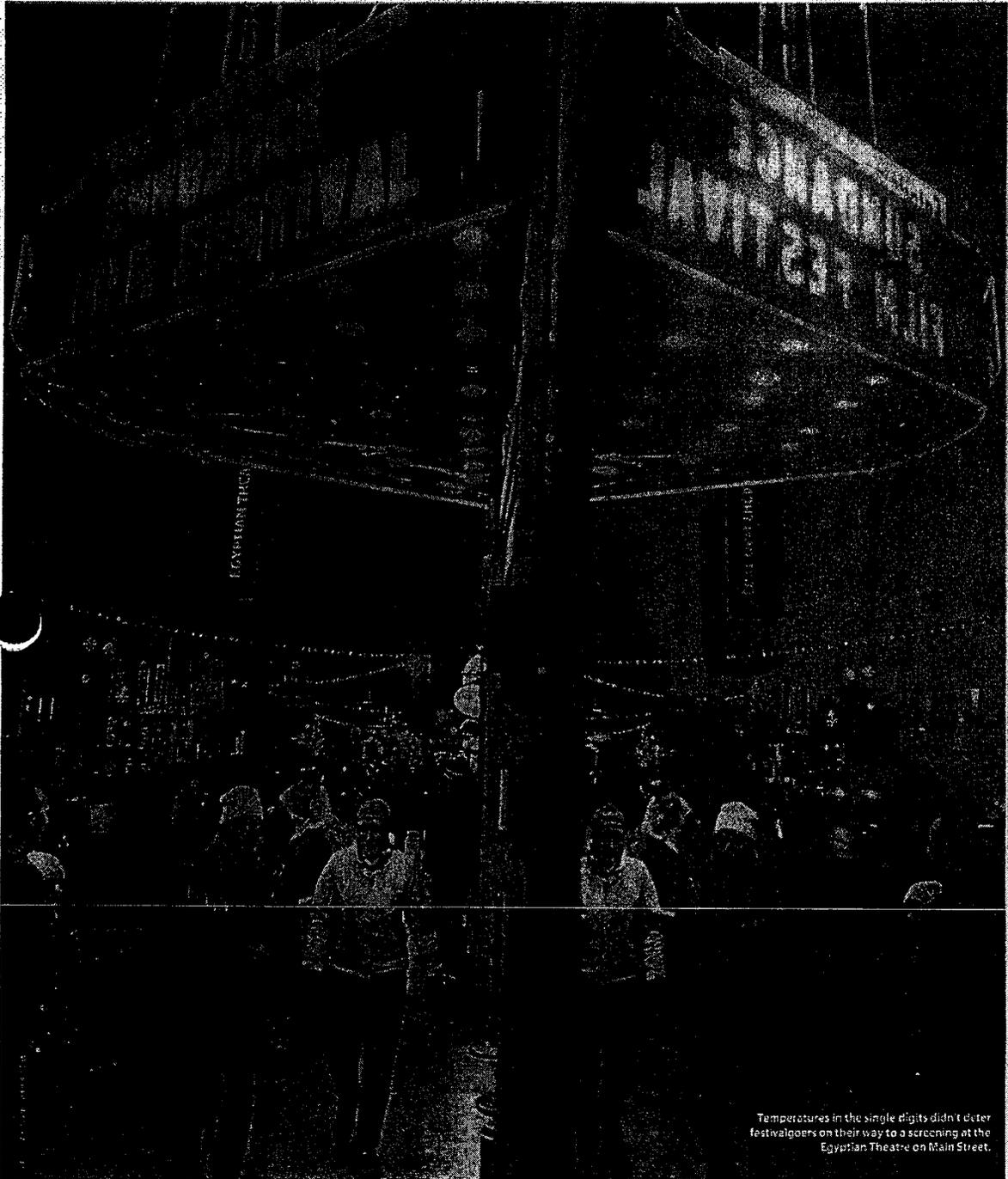
The general consensus is that Sundance is getting back to what it does best—showcasing independent movies from around the world—and away from random celebrities and swag-whoring shopping expeditions. Yes, Paris Hilton did mug for every camera in the Park City vicinity. But the biggest stars (Robert De Niro, U2, Gore) came to Sundance to promote and support meaningful film projects. People seemed to be talking about the movies and the issues, and green fever was in the air. Even better, while I was waiting in line for *Be Kind Rewind*, the girl next to me asked what gifting is. I told her she wasn't missing anything and inquired about her favorite movies of the festival. Long live film. 📺

**“Artists are really agents of change. They document change as it's occurring in the world.”**  
***The Wackness* is so anti-Rudy Giuliani that it could have**

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"I want to know how many of you smoke weed?"  
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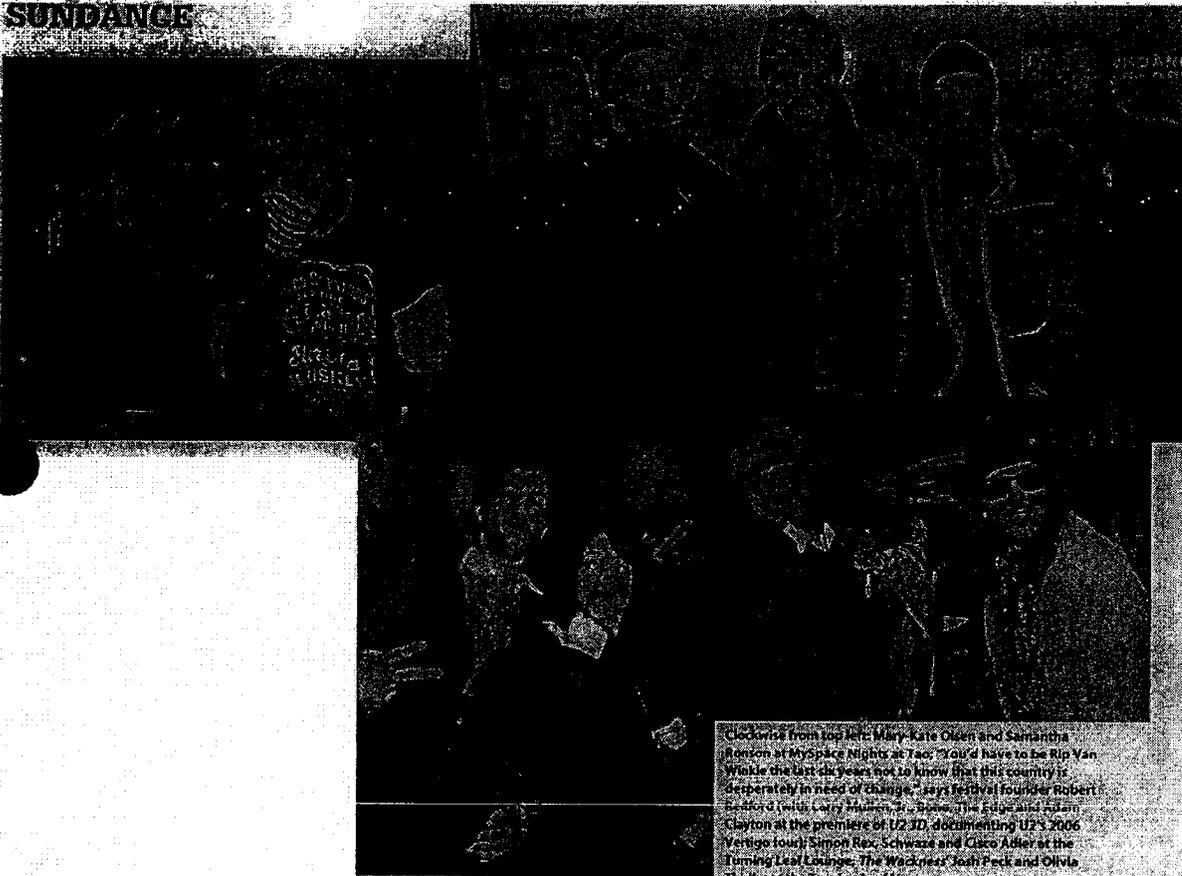
Clockwise from top left: Zoe Kravitz and Melonie Diaz at the Boost Mobile Lounge at Marquee; Dennis Quaid and Sarah Jessica Parker at the premiere of *Smart People*; Woody Harrelson at the U2 3D screening; George Lopez and Luke Wilson at the premiere of *Henry Poole Is Here*; Josh Hartnett and Austin Chick at a screening of *August*.



Temperatures in the single digits didn't deter festivalgoers on their way to a screening at the Egyptian Theatre on Main Street.

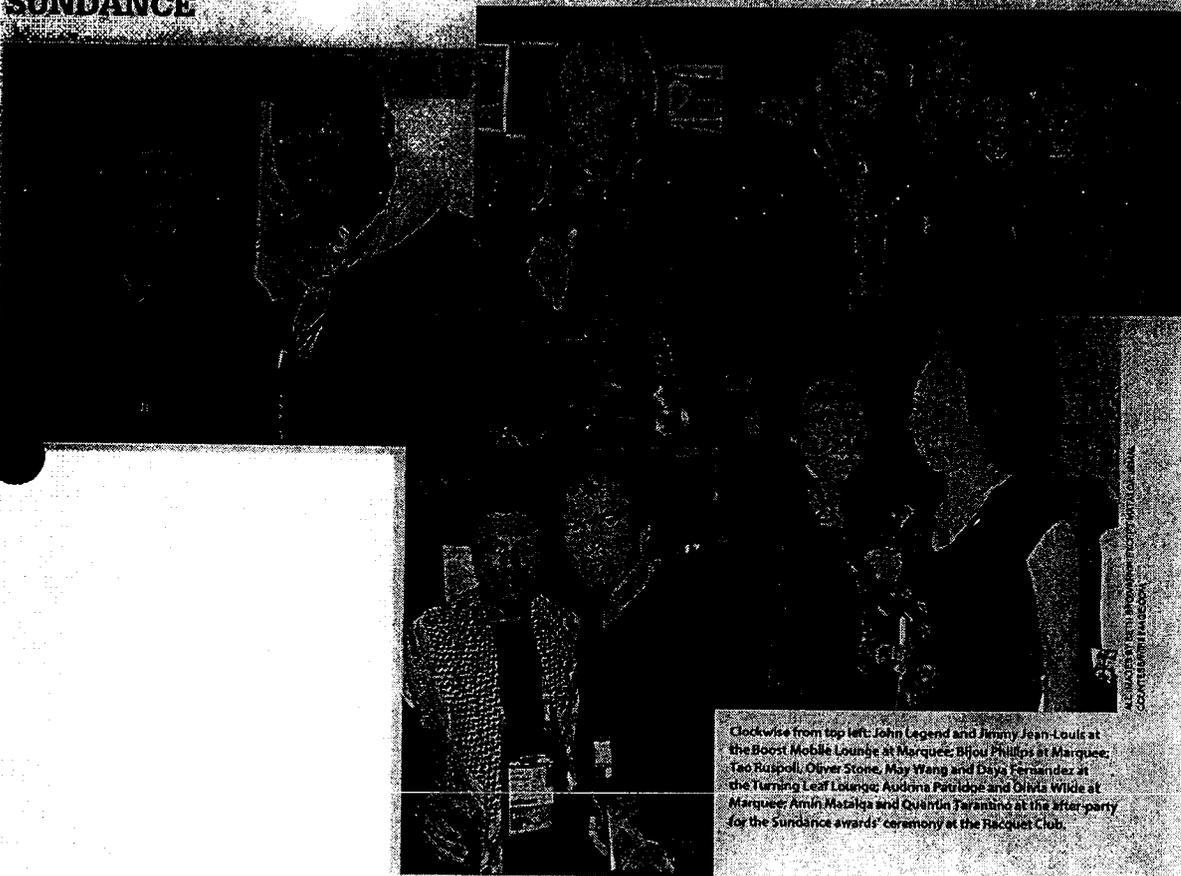
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SUNDANCE

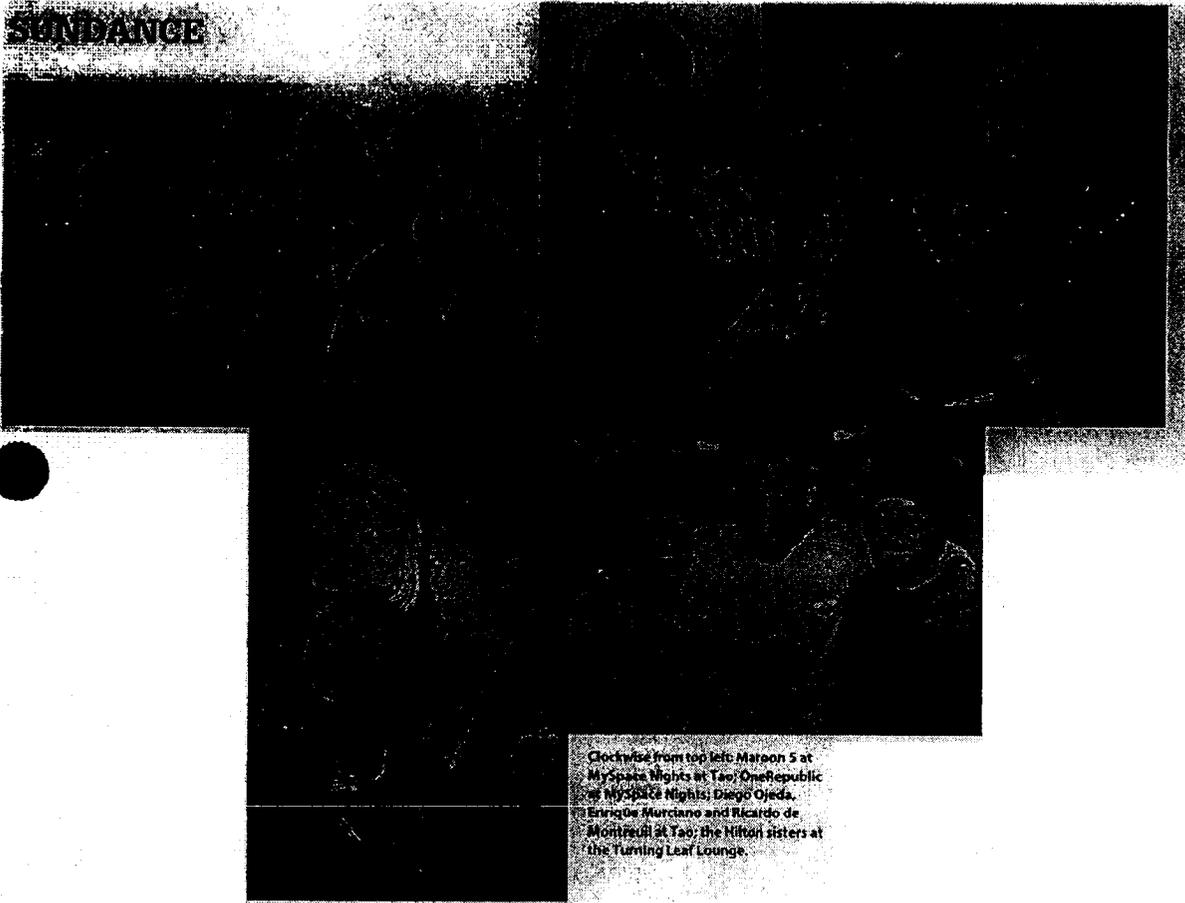


Clockwise from top left: Mary-Kate Olsen and Samantha Ronson at MySpace Nights at Tao; You'd have to be Rip Van Winkle the last six years not to know that this country is desperately in need of change. Asst. Festival founder Robert Redford (with Larry Mullen, Jr.) spoke, The Edge and Adam Clayton at the premiere of U2 3D, documenting U2's 2006 Vertigo tour; Simon Rex, Schwaze and Cisco Adler at the Turning Leaf Lounge; The Walkmen's Josh Peck and Olivia Thirlby at the Turning Leaf Lounge.

SUNDANCE



Clockwise from top left: John Legend and Jimmy Jean-Louis at the Boost Mobile Lounge at Marquee; Bjou Phillips at Marquee; Tao Ruspoli, Oliver Stone, May Wang and Daya Hernandez at the Turning Leaf Lounge; Audrina Patridge and Olivia Wilde at Marquee; Amin Matalas and Quishin Jeramino at the after-party for the Sundance awards ceremony at the Racquet Club.



Clockwise from top left: Maroon 5 at MySpace Nights at Tao; OneRepublic at MySpace Nights; Diego Ojeda, Enrique Murciano and Ricardo de Montreuil at Tao; the Hilton sisters at the Turning Leaf Lounge.

## Culinary Headway in the Garment District

*Though a little spotty, Cooper's Tavern is a standout in a bleak area*

By Tom Steele

The area around Penn Station known as the Garment District is pretty wretched, all in all. The traffic can be appalling and a number of the buildings are really run down; and while there's an abundance of good shopping, you can count on the fingers of one badly mutilated hand the number of places worth dining in.

So newcomer Cooper's Tavern is particularly welcome. The dining room seats 100 and the lounge/bar seats another 50. The woody space has nice Art Deco lines and a lovely golden glow. There's plenty of roomy banquet seating, which I love. The atmosphere is ironically relaxing, given that it's in such a frenetic area of town.

House cocktails are lots of fun. "Finding Nemo" involves coconut rum, "HpnotiQ" (a blend of premium vodka, tropical fruit flavors and a hint of Cognac with frosted results), pineapple juice and Nemo, a Swedish gummy fish who hides in the bottom of the martini glass until you find him. The drink is like a piña colada with extra punch. "Lavender Martini" is a bracing and very tasty combination of vanilla vodka, lemon juice and lavender.

British executive chef Julian Clauss-Ehlers worked in the kitchens of several renowned restaurants in England and France before moving to New York seven years ago. He was the debut chef at the venerable Zitoune, then for three years he manned the kitchen at the Monkey Bar, where I thoroughly enjoyed his cooking. Here he takes on American cuisine with gusto, imagination and obvious affection.

Roasted corn chowder is poured right at the table into a bowl already bearing sautéed shrimp, crab and lobster meat.

The gentle creamy soup really brought out the sweet flavors of those beloved shellfish.

Six littleneck clams are steamed with white wine and plenty of sliced chorizo and tomato. Fennel lends its licorice notes and a pair of large grilled and buttered ficelle halves are on hand for some briny dipping.

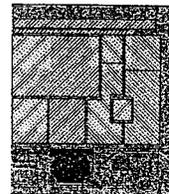
We split a special pasta: Green and white gnocchi in a cream and tomato gravy set about with medium shrimp. Arugula is stirred in and flung on top as a garnish. The shrimp was a bit chewy—but it usually is, I find. When shrimp is frozen, thawed and cooked for even a few seconds too long, it loses its tenderness.

The aptly named "Skyscraper Burger" stands a full 8 inches high. The sandwich starts with 12 ounces of LaFrieda's chuck and brisket coarsely ground together to create a delightfully textured patty. Smoked gouda is melted on the burger, topped with a Portobello mushroom cap, bacon, tomato and gobs of frizzled onions—about 3 of the 8 inches are from the onions. It's almost overkill, but it works. The burger arrives with a necessary steak knife dramatically stabbed through its heart from above. The French fries were pretty over-salted and so were the frizzled onions—someone at the fry station is a little too liberal with the shaker.

A juicy 16-ounce USDA Prime strip steak is very well grilled and capped with a head of roasted garlic. Steak this good doesn't need any sauce, but there are five available.

### Cooper's Tavern

In the New Yorker Hotel  
 481 Eighth Ave.  
 Corner of West 35th Street  
 212-268-8460  
 Entrees: \$17 to \$37



Deep and darkly flavored sautéed wild mushrooms and especially the piping hot black-truffle-laced creamed spinach make excellent sides.

For dessert, you can share a rich chocolate fondue, enjoy a farmhouse cheese trio or opt for "sampler" desserts, ordering as many or as few as you wish for \$4 each. I think this is a great idea. Most of my friends don't even want a big dessert when we dine out, but it's nice to complete a meal with a little something sweet. A diminutive helping of warm banana bread and butter pudding is dabbled with brandied cherries and a small scoop of butter pecan ice cream, speared with fresh mint. Tahitian vanilla crème brûlée arrives in a 2-inch cup with an almond-orange tuille on the side. The custard is unusually firm and none too sweet.

Like most hotel restaurants, Cooper's Tavern is open 365 days a year, but I was told that when there's a popular event of any kind at Madison Square Garden, Cooper's Tavern is mobbed before and sometimes after the event, so plan your visit accordingly. ■



The woody space housing Cooper's Tavern has nice Art Deco lines and a lovely golden glow.

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# Patterson's

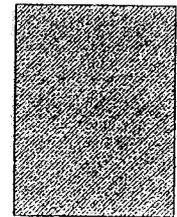
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# Vanishing

# Point



Page 1 of 2

## Dan Dunn measures the perspective at **Infiniti Bar** in Turks and Caicos

As plum magazine assignments go, jetting down to a swanky resort in Turks and Caicos for the purpose of drinking one's way from one end of the Caribbean's longest bar to the other ranks up there with snapping pictures of painted nudes for the *Sports Illustrated* swimsuit issue. Or, at least, I imagine it does.

Truth is, I don't know much about fashion photography, body painting or kicking it with supermodels, though I do own a signed DVD copy of *Necessary Roughness*, starring perennial *SI* cover girl Kathy Ireland. (Alas, Sinbad, not Kathy Ireland, signed it.) But this soused scribe can spot a great watering hole from a mile away, give or take a few feet, and my bloodshot eyes have seen the glory of Infiniti Bar at the Grace Bay Club resort on the stenic island of Providenciales.

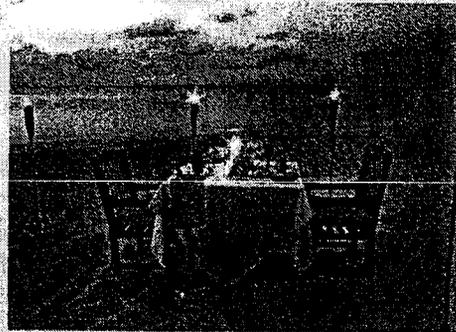
Stretching 90 feet from the resort to the edge of shimmering Grace Bay, Infiniti Bar is a black marble marvel designed by Keith Hobbs, who made a name for himself pimping out the drinking decks at Nobu restaurants and the W Hotel in London. Hobbs is an architectural magic man who managed to create the illusion that the entire Infiniti Bar structure is floating above the Caribbean sand and extending indefinitely into the ocean.

Indeed, Hobbs's optical chicanery tends to intensify in direct correlation to the number of \$13 designer cocktails consumed. Enjoy a few Infiniti Martinis made with Hpnotiq, Malibu rum and pineapple juice, and you might swear you're adrift at sea with Johnny Depp in full pirate regalia. After several nips of Rasta Punch (Barbancourt, Myers, grenadine and assorted fruit juices), you get a pretty good idea of how the hard-partying weird uncle must feel by the end of a Marley family reunion. Ya, mon!

And did I mention stumbling upon an actual *Sports Illustrated* swimsuit issue shoot while on a day trip to the isle of Parrot Cay in Turks and Caicos? Well, it's true, and I've got the restraining order to prove it. Conveniently, a host of picturesque islands in various degrees of development are just a short boat ride away from Providenciales and the Grace Bay Club. Then again, none of those other places has a ridiculously elongated bar with an expansive cocktail menu so, really, what's the point?

When imbibing in the hot Caribbean sun, it's advisable to eat regularly. Infiniti Bar offers a wide selection of delicious appetizers (try the togarashi seared tuna lollipops) or you may want to go all-out and take advantage of the resort's "Private Island" dining concept. The service, available only for one group or couple each evening, comes complete with a private butler, chef and customized menu. Beachfront tables are decorated in fine-dining style and adorned with tiki torches and beach bonfires. Best of all, Infiniti Bar is just a conch shell's toss away from the beach—though I don't recommend tossing conch shells unless you desire some trouble with law of your very own.

As for my quest to conquer Infiniti Bar end to end, let's just say I would have succeeded had it not been for a shot called Three Warriors, made with a trio of famous whiskies. You win this time, Jim, Jack and Johnny, but I shall return ... restraining order be damned! ■■



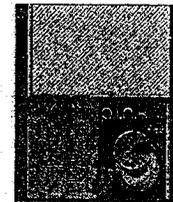
The Grace Bay Club's "Private Island" dining service.

Infiniti Bar at the Grace Bay Club, the Caribbean's longest bar

## The Luxe Happy Hour

At Playbar, the neon-lit bar in the heart of downtown Los Angeles, the happy hour is a model of luxury. The bar's happy hour menu is a carefully curated selection of drinks, including a variety of vodka-based cocktails and fresh fruit cocktails. The bar goes the alternative route with a signature luxury happy hour that includes a lengthy list of shots and fresh fruit cocktails, several of which feature p.i.n.k. vodka. The p.i.n.k. Lemonade is a compelling top shelf version of the classic that gets amped up with p.i.n.k., freshly squeezed lemonade, Cointreau and Chambord. Below the high-ceilinged bar lies a neon-lit VIP lounge, which is an ideal showcase for p.i.n.k.'s day-glo tumblers. More than half of the clientele is female, and the glowing tumblers are offered as an incentive with the popular drinker program, one they largely prefer. The p.i.n.k. tumblers derive VIP status from across the room, says Lacs. The glowing bottle line of frosted bottles stand on a discolored jump off the bar back, making it an easy choice if you're undecided. Popular mixers at Playbar are cranberry, soda and Hipnotiq.

Neon-colored p.i.n.k. tumblers glow at Playbar



## THE SCENE

# SUNDANCE GOES GREEN

Eco was this year's unofficial theme, with earth-friendly swag and movies right in step with the new environmental consciousness. Global warming has never been so hot

BY JACQUELYNN D. POWERS

**T**he Sundance Film Festival is all about capturing the pulse of what is cool—whether it's movies, politics, trends or celebrities. Last year's cinematic smorgasbord was firmly centered on Iraq, with movies ranging from *Grace Is Gone* to *Ghosts of Abu Ghraib*. These depressing tales of combat gone wrong made for a somber Sundance, but matched the mood of a war-weary American public. In 2008, however, Sundance went Kermit the Frog, as in very green. Eco was this year's unofficial theme, with flicks such as *Fields of Fuel* and *Flow: For Love of Water*, gifting suites with environmental products (think Timberland's recycled boots), and a general earth-friendly consciousness that permeated Park City for a week in January. Green guru Adrian Grenier made the Main Street scene and caused many jaded women to swoon as he performed with his band, The Honey Brothers, at the Celsius Lounge. Other Sundance bohemians spanned Woody Harrelson, Al Gore, U2 and Owen Wilson.

Although the opening film of Sundance wasn't political (*In Bruges*, a hitman drama starring Colin Farrell), festival founder Robert Redford made some thinly veiled remarks about this year's election cycle: "God knows you'd have to be Rip Van Winkle the last six years not to know that this country is desperately in need of change." Redford related his musings to Sundance by noting, "Artists are really agents of change. They're the first responders. They document change as it's occurring in the world around us." One film that literally revealed change was *Up the Yangtze*, a documentary about the Chinese govern-



ment's plan to flood the Yangtze River in order to form the world's largest hydroelectric power station. The effects of this deluge are devastating to local villages, where homes have stood for hundreds of years. One family in particular loses their hut while their daughter, Cindy Shui Yu, must ironically sail on a cruise ship that ferries fat tourists up and down the river. *Up the Yangtze* was one of the first films bought at Sundance, by Zeitgeist Films.

While the message of *Up the Yangtze* is subtly haunting, *Fields of Fuel* hits you over the head with statistics about global warming, rising oil prices and the war in Iraq. And this is a good thing. Biodiesel-fuel proponent Josh Tickell (of Veggie Van fame) has crafted a documentary that is informative, humorous and inspiring. By the end of the movie, you will want to drive a biodiesel vehicle, as do Harrelson, Willie Nelson and Laurie David. Tickell points out that Henry Ford and Rudolf Diesel both invented engines that ran on vegetable oil but were foiled by John D. Rockefeller and his cronies (conspiracy-theory alert). Today, anyone with a diesel engine can power up his or her car with vegetable-based oil, which is completely biodegradable and nontoxic (you can even use leftover frying oil from fast-food joints). In countries like Sweden and Germany, the government encourages the use of biodiesel with tax incentives. America, which consumes 25 percent of the world's oil, does not. Tickell's main contention is that by employing biodiesel over gas we can create a new energy infrastructure that would give the power back to the farmers as opposed to special-interest groups and the wealthy. At the festival's conclusion, *Fields of Fuel* won the Audience Award for Best Documentary.

Audiences also gave the thumbs-up to *The Wackness*, which was awarded Best Movie by theatergoers. *The Wackness* stars Sir Ben Kingsley as an embattled psychiatrist, Dr. Squires, who exchanges therapy sessions for pot with a teenage drug dealer named Luke (Josh Peck). Luke is coping with his family's impending bankruptcy, graduating from high school, and falling for Squires' indifferent stepdaughter, Stephanie (Olivia Thirlby). While both men are in crisis, there are some fabulously funny scenes, including a steamy makeout session between Kingsley and Mary-Kate Olsen. Set in 1994, *The Wackness* is so anti-Rudy Giuliani that it could have been funded by John McCain and Mitt Romney. Hizzoner gets dumped on for ruining New York City and cracking down on minor pot-smoking offenses. Subsequently, there's a drug binge toward the end of the movie that would have made Kurt Cobain blush. Surprisingly, and despite rave reviews, *The Wackness* was not purchased until the finale of the festival, when Sony Pictures Classics picked it up for under \$2 million.

Another fascinating flick that was lauded but remains unsold as of press time is *Sunshine Cleaning*. After all, this dark comedy from director Christine Jeffs has the word "sunshine" in its title and co-stars Alan Arkin (of *Little Miss Sunshine* fame). But there are no beauty pageants or broken-down VW vans here. Instead, Amy Adams and Emily Blunt portray two down-on-their-luck

siblings who tidy up crime scenes in order to make a living. These gruesome environments, coupled with their own mother's suicide, lead to deeper questions and a whole lot of soul-searching on behalf of both sisters. Less intense is *Be Kind Rewind*, which came into Sundance as an already bought and established movie. However, the Jack Black/Mos Def film is not as funny as the previews make it out to be. It was written and directed by Sundance fave Michel Gondry (*The Science of Sleep*, *Eternal Sunshine of the Spotless Mind*), whose themes are definitely quirky. The premise is that Black has accidentally erased all of the movies at a struggling video store (owned by Danny Glover) and must refilm the titles with the help of Def. The best bits are the re-creations (especially *Ghostbusters* and *Driving Miss Daisy*), whereas the rest of the movie focuses on a bizarre obsession with Fats Waller.

The antithesis to this cinematic stimulation, Paris Hilton showed up at Sundance with no tangible tie to the festival. Her "masterpiece," *The Hottie and the Nottie*, was (fortunately) not being screened for Park City audiences. Instead, Paris (along with sister Nicky and beau David Katzenberg) hit up numerous fiestas and was spotted smooching with Jared Leto and Simon Rex. The big drama—according to the clipboard set—was keeping Paris seated as far as possible from former BFF Kim Kardashian, which proved to be a herculean task as both of the It Girls never met a camera they didn't like. After all, Kardashian learned the art of shaking her assets (in this case, her booty) and hooking up with a newsworthy hunk (think Reggie Bush) from her heirhead mentor. Both women garnered enough flash bulbs to fuel all Main Street. (Ironically, one night the grid on Main Street *did* go down. There was a complete power failure for 30 minutes, which did not stop the festivities at Tao, where Maroon 5 was preparing to perform.)

Tao was also the setting for 50 Cent's Sundance debut—predictably as a rapper, not a thespian. Accompanied by 12 bodyguards (because Park City is so gangster!), 50 Cent graced the MySpace stage a few minutes before midnight and serenaded Paris and her posse. Twice he asked the crowd, "I want to know how many of you smoke weed?" Then he started chanting, "Smoke weed," before segueing into a cover of Bob Marley's classic "Is This Love."

The crowd went crazy, Miss Hilton included. A pregnant Jessica Alba (with her baby daddy, Cash Warren) safely stuck to Vitamin Water all night. Adjacent to Tao was Marquee, the tiny space where carousing was conducted on a more intimate level. At the fete for Jonathan Cheban's adorable Kritik clothing line, Josh Hartnett stopped by for a drink and to use the unisex bathroom (he cut me off in line). Everyone loved the custom Kritik scarves, including the band OneRepublic, who lost their luggage and were spied sporting the warm neckwear throughout their trip.

While Marquee and Tao have reigned supreme over Sundance in the last few years, another nightlife force, Hyde from L.A., staked their starlet territory in the snow. This ultraexclusive watering hole is owned by Sam Nazarian and populated by Hollywood's most sizzling crowd. Their Park City incarnation was off the Main Street path, on Kearns Boulevard, in the Village at the Yard complex. Despite the fact that there was a media embargo (I practically had to sign a nondisclosure agreement to gain entry), a few details have leaked out about Hyde: This is where Paris sucked face with Leto. Hilton also went sledding at 3 a.m. outside Hyde in a dress and heels, with her full entourage in tow. Kirsten Dunst and Hartnett had a romantic rendezvous in the converted lumberyard space. Photographers were verboten, although I showed up with four (unarmed) shutterbugs and felt like Britney Spears on a Monday night. That evening, L.A. hipsters Steve Aoki, Danny Masterson and Brent Bolthouse were all making the scene. However, the big scandal of Hyde was not who was kissing whom, but which celebrity-weekly editrix was bodily booted from the premises.

During the day, the 100,000-square-foot Village at the Yard was fun central, with gifting, comfort food and chill space all rolled into one. The aforementioned Timberland booth featured 100-percent-recycled boots with so-

called "nutritional labels" listing their various eco ingredients (think plastic Evian bottles). They also gifted warm, wooly socks and puffy jackets. Even more necessary was drugstore.com's Sundance Survival Suite, with shelves stocked with Airborne, toothpaste, Frederic Fekkai brushes and lip-gloss. Making the rounds were Alba, Grenier, Bijou Phillips, Jason Patric, Dave Matthews, Emily Mortimer, Josh Lucas, Lea Thompson, Marcia Gay Harden, Mena Suvari, Michael Madsen, Oliver Stone and Harrelson. Hairdresser Christo was also on hand to fix the split ends of coif-challenged celebs such as Brittany Murphy, Rex Lee and Hartnett. Ultimately, the vibe was laid-back, with promoters like Tenjune's Eugene Remm nursing hangovers at the T-Mobile Diner. I ate at the diner every day (best chicken potpie ever), which kept my energy going between 9 a.m. movie premieres and 5 a.m. parties.

Speaking of food, this year nightlife promoters realized that C-list starlets can't live on HpnotiQ alone. Noah Tepperberg and Jason Strauss hosted two dinners at the Turning Leaf Lounge, one for the movie *The Wackness* and one for Paris. The first night brought out *Wackness* co-stars Kingsley, Thirlby, Peck and Olsen. On the second evening, while Paris was sauntering into her party, a "fan" threw a snowball at her, which hit her bodyguard instead. Safely inside, the very tardy Paris joined Taryn Manning, Aoki, Perez Hilton, Jason Kennedy, Cisco Adler and Alex von Fursenberg. Food was more prevalent at the annual ChefDance event, which is hosted by Bethenny Frankel. The biggest names at Sundance popped up at ChefDance, which proves that the way to a celeb's heart is through their stomach. Grand Pooh-Bah Redford made an appearance, as did 50 Cent, Wilson, Harrelson, Sharon Stone, Jimmy Fallon, Tracey Edmonds, Mischa Barton and Armand Assante. Although the night I dined there was hectic, I ended up sitting near Enrique Murciano, a supersweet guy and fabulous actor and producer (his movie *Mancera* debuted here).

There were pulled-pork sandwiches and Heineken aplenty at ESPN's football-viewing party above the Fred Segal Beauty lounge (this is where most football widows went to receive soothing massages and facials during game time). Hosted by New Orleans Saint Bush (with his Kardashian gal in tow),

DJ Nick Cannon killed it on the turntables, mixing Guns N' Roses and Bon Jovi with 50 Cent. (The *American Son* star did such an awesome job that the next day when I saw him at the Village at the Yard I asked for a mixed tape.) Better yet, by 5 a.m. the cops had not shown up—unlike most typical house parties. I had to call it quits by then (after all, I had a movie screening in four hours), but the vampire set showed no signs of abating.

Of course, it was hard to really enjoy any party at Sundance for too long because everyone was on his or her BlackBerry looking for the bigger, better bash. Texts were pouring in so quickly it was nearly impossible to keep up with the flow of gossip—although it was quite helpful when the lights went off on Main Street. “Who’s there?” was the most popular text of the festival. At some point, though, you just had to let go, enjoy the scene you were experiencing and put the BlackBerry away. At Hyde, however, this was not a problem, as it seemed to be

the black hole of mobile phones. There were zero reception bars and, for once, no texting anxiety. It was here that I heard the funniest line of the festival: "Some actress RSVPed for my party. I looked her up on IMDb. She was listed as Waitress Number 5. I turned her down."

Swag was at an all-time low at this year's Sundance, replaced by gratis massages, facials and manicures at venues up and down Main Street. (Frankly, I would rather see a movie than shed down multiple layers of cashmere for a half-assed spa treatment.) There *were* freebies to be had at the Boost Mobile Lounge, where an upscale bazaar of vendors set up shop to "gift" celebrities and A-listers like Gregory Smith, Legend, Eliza Dushku, Rachel Hunter, Lil Jon, Quaid, Assante, Audrina Patridge, David Boreanaz, Giada De Laurentiis, Janice Combs and Kevin Sorbo. The best swag spanned art deco jewelry from Lia Sophia, ultrasoft T's from LNA, quilted coats from Tulle, black sneakers from New Balance, gorgeous handbags from Treesje, and thermal tops adorned with pigs from Primp. At the Hollywood Life House, Shar Jackson was inexplicably swagging away, choosing from Andrew Marc leather jackets and handbags, Solstice sunglasses, AMC movie passes and Vera Bradley totes. At the Film Lounge Media Center, the casts of movies such as *Be Kind Rewind*, *Sunshine Cleaning* and *The Great Buck Howard* gathered for blowouts at the Conair salon before being snapped at the Corbis photo studio. Everyone was gifted hats, scarves, snow boots, totes and parkas from the AK Anne Klein sportswear line.

But one didn't need designer knitwear to fit in at Sundance. After all, this is the perfect excuse to break out your most colorful, outrageous hats, scarves and sweaters (plus thigh-high boots). And it's probably one of the few places left in America where you can still get away with donning a pair of Uggs. There were pom-pom tassels and neon puffy jackets—especially as the barometer hit the seven-degree mark. Yes, it was freezing, but there was spiked hot chocolate and the lure of gorgeous movie personalities to keep you warm (I kept running into Murciano—yummy). In spite of all of the gifting suites, credentials, stamps, wristbands and self-important PR girls, Sundance is a pretty egalitarian experience—with the exception of the Paris Hilton set. But wouldn't you rather compare notes with Jason Reitman anyway? Even Quentin Tarantino was a gracious regular at The Yarrow hotel's lobby bar. I spent a good amount of time on the free shuttle that serves the various theaters and Main Street and found it to be the best source about how various films were faring (the consensus was that Amy Redford's *The Guitar* sucked).

Popular opinion is one thing (and *Fields of Fuel* and *The Wackness* were well-received). This year's official grand-jury judges included Harden, Sandra Oh, Tarantino, Reitman and Alan Alda. They awarded prizes to *Trouble the Water* (Best Documentary), *Frozen River* (Best Drama), *American Teen* (Directing, Documentary), *Ballast* (Directing, Dramatic) and *Sleep Dealer* (Screenwriting). Of course, the biggest winners were those filmmakers who went home with a check in their hands. In that vein, these movies were picked up for princely sums: *Hamlet 2* (\$10 million by Focus Features), *Baghead* (Sony Pictures Classics), *Frozen River* (Sony Pictures Classics), *American Teen* (Paramount Vantage), *Choke* (\$5 million by Fox Searchlight Pictures) and *Henry Poole Is Here* (\$3.5 million by Overture Films). Even with the writers' strike in full effect, several buzzworthy movies left the festival empty-handed, including *Sunshine Cleaning*, *The Great Buck Howard*, *What Just Happened?* and *Phoebe in Wonderland*.

The general consensus is that Sundance is getting back to what it does best—showcasing independent movies from around the world—and away from random celebrities and swag-whoring shopping expeditions. Yes, Paris Hilton did mug for every camera in the Park City vicinity. But the biggest stars (Robert De Niro, U2, Gore) came to Sundance to promote and support meaningful film projects. People seemed to be talking about the movies and the issues, and green fever was in the air. Even better, while I was waiting in line for *Be Kind Rewind*, the girl next to me asked what gifting is. I told her she wasn't missing anything and inquired about her favorite movies of the festival. Long live film. ♠

the gridiron double-header was well populated with male celebs such as Matthew Perry (who looked ancient), John Legend, Method Man, William, David Arquette, Dennis Quaid, Dave Annable, Matthew Rhys and Ian Ziering. Paris made a splash in an all-pink ensemble (including pink sunglasses), and spent more time giggling with her sis, Nicky, than watching the New York Giants whup Green Bay. ESPN also jumped into the Sundance fray with their purchase of *Kicking It*, a soccer-themed documentary about the fourth annual Homeless World Cup.

Late-night partying belonged to Richie Akiva and Scott Sartiano (Jamie-Lynn Sigler's paramour) with their Butter Escape Mansion. Imported from Manhattan, this after-hours joint took over a phat lodge in Deer Valley for anything-goes revelry with DJ AM. It was like being at a very wild house party (flashback to the movie *Sixteen Candles*), with Patrón, celebrities and really drunk tarts. Guest

Swag was at an  
all-time low,  
replaced by gratis  
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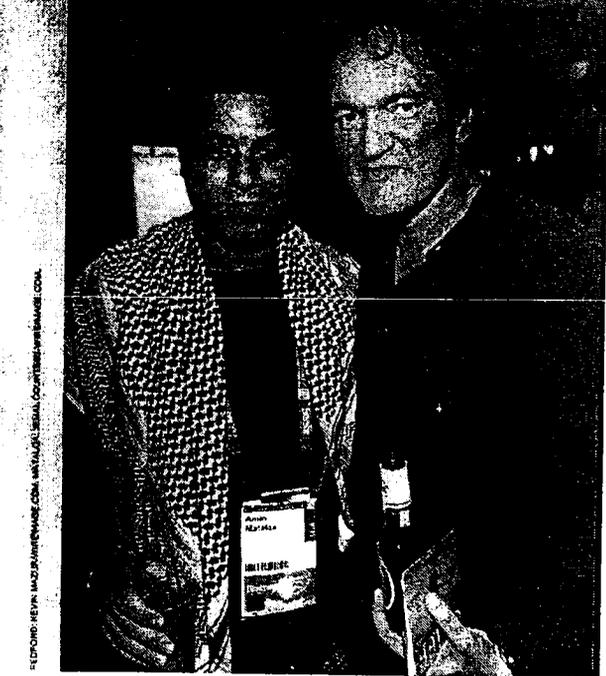


Temperatures in the single digits didn't deter festivalgoers on their way to a screening at the Egyptian Theatre on Main Street.



Clockwise from top left: Mary-Kate Olson and Samantha Ronson at MySpace Nights at Tao; OneRepublic at MySpace Nights; Simon Rex, Schwaze and Cisco Adler at the Turning Leaf Lounge; The Wackness; Josh Peck and Olivia Thirlby at the Turning Leaf Lounge.

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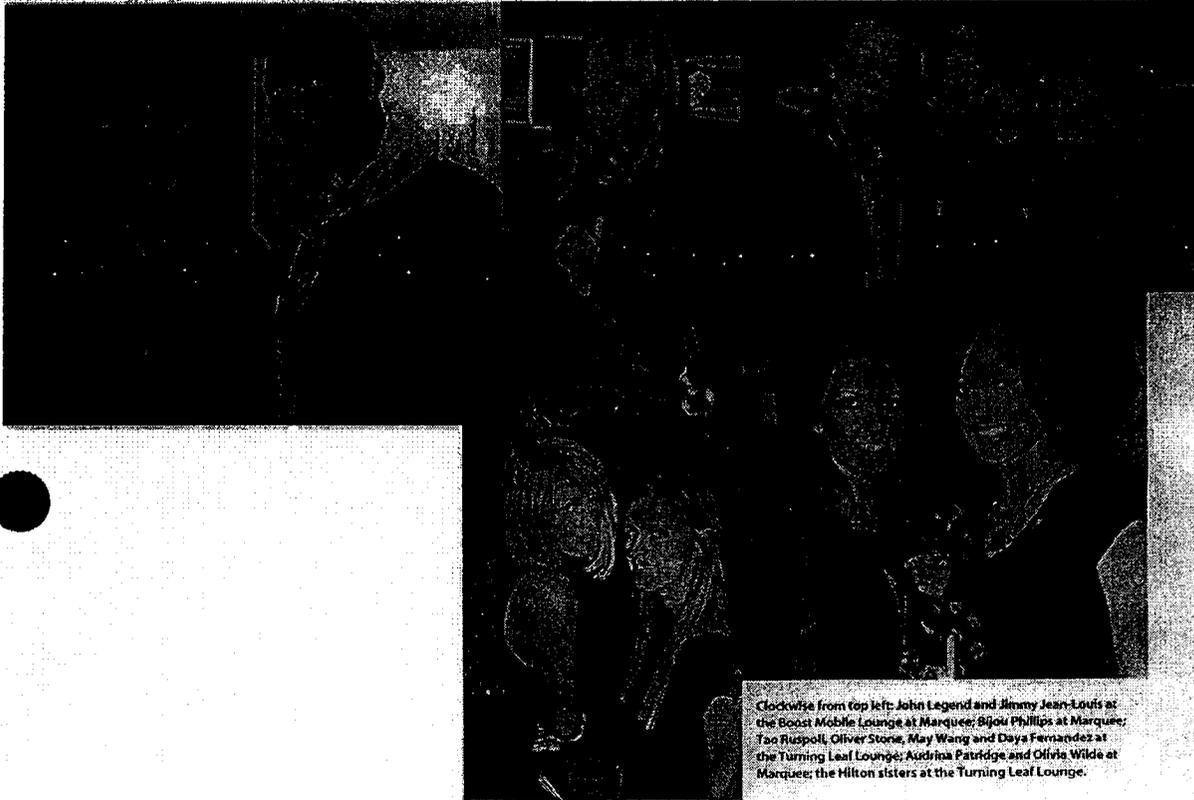
From top: "You'd have to be Rip Van Winkle the last six years not to know that this country is desperately in need of change," says festival founder Robert Redford (with Larry Mullen, Jr., Bono, The Edge and Adam Clayton at the premiere of *U2 3D*, documenting U2's 2006 *Vertigo* tour); Amin Matalqa and Quentin Tarantino at the after-party for the Sundance awards ceremony at the Racquet Club.

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SUNDANCE



Clockwise from top left: Maroon 5 at MySpace Nights at Tao; Delirious Quaid and Sarah Jessica Parker at the premiere of *Smart People*; Woody Harrelson at the *U2 3D* screening; George Lopez and Luke Wilson at the premiere of *Henry Poole Is Here*; Diego Ojeda, Enrique Murciano and Ricardo de Montreuil at Tao; Josh Hartnett and Austin Chick at a screening of *August*.



Clockwise from top left: John Legend and Jimmy Jean-Louis at the Boot Mobile Lounge at Marquee; Bijou Phillips at Marquee; Tao Ruspoli, Oliver Stone, May Wang and Daya Fernandez at the Turning Leaf Lounge; Audrina Patridge and Olivia Wilde at Marquee; the Hilton sisters at the Turning Leaf Lounge.

The Sundance Film Festival is all about capturing the pulse of what is cool.

# Culinary Headway in the Garment District

*Though a little spotty, Cooper's Tavern is a standout in a bleak area*

By Tom Steele

The area around Penn Station known as the Garment District is pretty wretched, all in all. The traffic can be appalling and a number of the buildings are really run down; and while there's an abundance of good shopping, you can count on the fingers of one badly mutilated hand the number of places worth dining in.

So newcomer Cooper's Tavern is particularly welcome. The dining room seats 100 and the lounge/bar seats another 50. The woody space has nice Art Deco lines and a lovely golden glow. There's plenty of roomy banquette seating, which I love. The atmosphere is ironically relaxing, given that it's in such a frenetic area of town.

House cocktails are lots of fun. "Finding Nemo" involves coconut rum, "Hpnotiq" (a blend of premium vodka, tropical fruit essences and a hint of Cognac with frosted results), pineapple juice and Nemo, a Swedish gummy fish who hides in the bottom of the martini glass until you find him. The drink is like a piña colada with extra punch. "Lavender Martini" is a bracing and very tasty combination of vanilla vodka, lemon juice and lavender.

British executive chef Julian Clauss-Ehlers worked in the kitchens of several renowned restaurants in England and France before moving to New York seven years ago. He was the debut chef at the venerable Zitoune, then for three years he manned the kitchen at the Monkey Bar, where I thoroughly enjoyed his cooking. Here he takes on American cuisine with gusto, imagination and obvious affection.

Roasted corn chowder is poured right at the table into a bowl already bearing sautéed shrimp, crab and lobster meat.

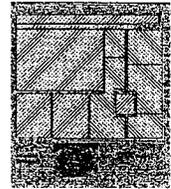
The gentle creamy soup really brought out the sweet flavors of those beloved shellfish.

Six littleneck clams are steamed with white wine and plenty of sliced chorizo and tomato. Fennel lends its licorice notes and a pair of large grilled and buttered ficelle halves are on hand for some briny dipping.

We split a special pasta: Green and white gnocchi in a cream and tomato gravy set about with medium shrimp. Arugula is stirred in and flung on top as a garnish. The shrimp was a bit chewy—but it usually is, I find. When shrimp is frozen, thawed and cooked for even a few seconds too long, it loses its tenderness.

The aptly named "Skyscraper Burger" stands a full 8 inches high. The sandwich starts with 12 ounces of LaFrieda's chuck and brisket coarsely ground together to create a delightfully textured patty. Smoked gouda is melted on the burger, topped with a Portobello mushroom cap, bacon, tomato and gobs of frizzled onions—about 3 of the 8 inches are from the onions. It's almost overkill, but it works. The burger arrives with a necessary steak knife dramatically stabbed through its heart from above. The French fries were pretty over-salted and so were the frizzled onions—someone at the fry station is a little too liberal with the shaker.

A juicy 16-ounce USDA Prime strip steak is very well grilled and capped with a head of roasted garlic. Steak this good doesn't need any sauce, but there are five available.



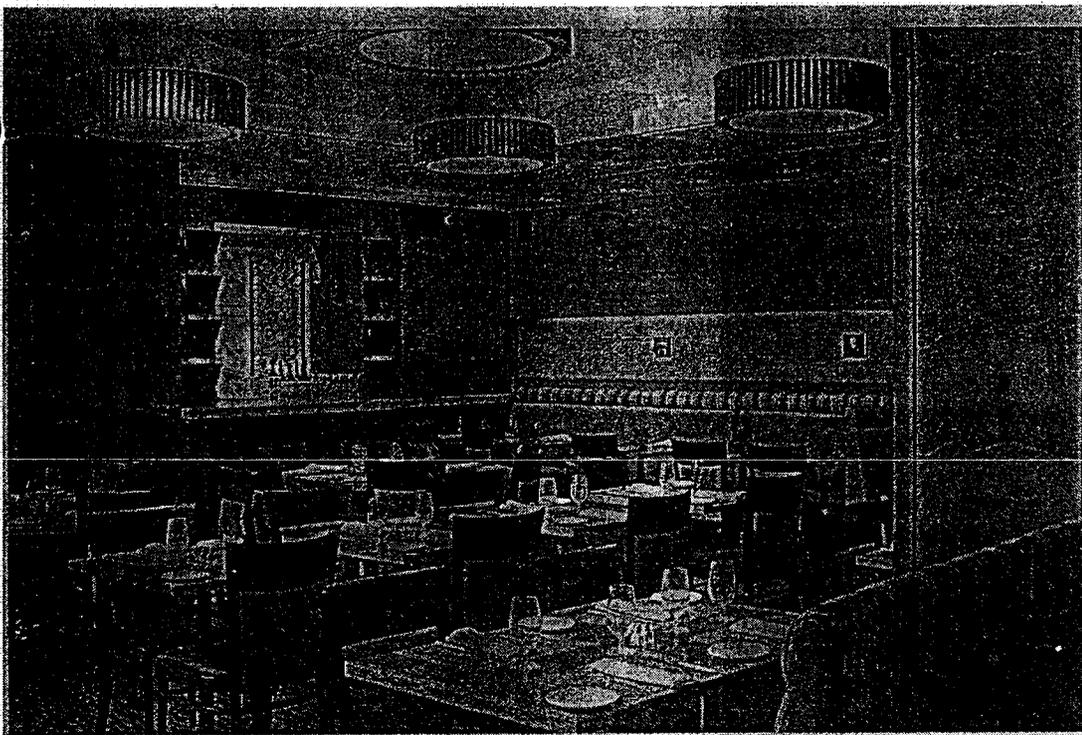
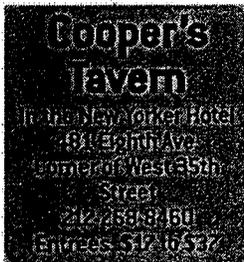
Deep and darkly flavored sautéed wild mushrooms and especially the piping hot black-truffle-laced creamed spinach make excellent sides.

For dessert, you can share a rich chocolate fondue, enjoy a farmhouse cheese trio or opt for "sampler" desserts, ordering as many or as few as you wish for \$4 each. I think this is a great idea.

Most of my friends don't even want a big dessert when we dine out, but it's nice to complete a meal with a little something sweet. A diminutive helping of warm banana bread and butter pudding is dabbled with brandied cherries and a small scoop of butter pecan ice cream, speared with fresh mint. Tahitian vanilla crème brûlée arrives in a 2-inch cup

with an almond-orange tuille on the side. The custard is unusually firm and none too sweet.

Like most hotel restaurants, Cooper's Tavern is open 365 days a year, but I was told that when there's a popular event of any kind at Madison Square Garden, Cooper's Tavern is mobbed before and sometimes after the event, so plan your visit accordingly. ■



The woody space housing Cooper's Tavern has nice Art Deco lines and a lovely golden glow.

Printing imperfections present during scanning

## Spirits | Tastes

# A Lesson in Liqueurs

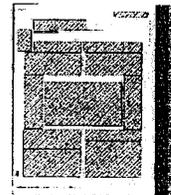
BY JACK BETTRIDGE

In a former life, I bluffed my way onto a luxury charter yacht as a steward, a position that required me to mix and serve drinks, even though I was a mixology neophyte. I faked it pretty well, and it was a while before I had to admit that certain aspects of bartending escaped me. That day arrived when I was exploring the extensive liquor collection in *Gitana IV*'s hull and came upon a crate marked "liqueurs and aperitifs." Inside were challenging portions with odd names, strange herbal bouquets, claims of proprietary recipes and references to monastic heritage.

Bewildered, I asked a crewmember if they got many calls for these elixirs. "They're for cocktails," he said. "Put Campari and vermouth together with gin and you have a Negroni. Brandy and crème de cacao is a Brandy Alexander. The Grand Marnier and Cointreau are for margaritas. Drambuie is made from Scotch and goes in a Rusty Nail..."

The list went on and the point was made: Liqueurs are the building blocks of classic drinks. That's not to say that drinkers, especially in Europe, don't take them neat, but in America, liqueurs basically touched off the first cocktail revolution. And they continue to drive our modern cocktail culture as new products pop up and creative bartenders put them to good use.

Liqueurs enjoy an enormous breadth of complex flavors, courtesy of the sweet and/or spicy essences that are infused, distilled or percolated into them. Medieval monks developed the first liqueurs



as cures. Originally herbs and fruit were used, but the flavor spectrum has widened to include coffee, chocolate and nuts. The base spirit was traditionally brandy, but that scope is also larger today. Alcohol content tends to be lower than in whiskies and brandies, generally hovering around 20 percent, but can also be scorching (absinthe tops off around 70 percent). Liqueurs appear as cordials, digestifs and aperitifs—although that last group is dominated by drinks such as vermouth, which are more accurately aromatized fortified wines. And the entire category is sweetened.

The oldest surviving signature liqueur is the complex and spicy Bénédictine, first made in Normandy by a member of that order five centuries ago. In the 1930s, a New York bartender thought he could improve on the enduring formula with more brandy. The manufacturer embraced the idea and bottled its own version, adding 40 percent Otard Cognac brandy and calling it B&B, an instant liqueur cocktail that suited American tastes.

The concept of adding liqueurs to pure spirits wasn't new. In the '20s, poorly made Prohibition hooch had inspired a fashion for drowning the harsh taste with liqueur. Moreover, many great examples predate Prohibition, including the Manhattan (whiskey and sweet vermouth), martini (gin and dry vermouth), Sazerac (rye and absinthe, now replaced

by Pernod or Ricard pastis) and sidecar (Cognac and Grand Marnier).

The best drinks of the new cocktail culture are not the ubiquitous ones that marry vodka and fruit juice as a so-called martini, but those that utilize fresh liqueur concepts. New flavor profiles can give punch to old-style cocktails or lead to exciting experimentation.

Consider St. Germain, a new liqueur flavored with elderflower to give it the profile of a subtle perfume. I like to enliven a gin and tonic by adding about half an ounce. Mix Hypnotiq, the fruit juice and brandy quaff, one to one with white tequila and you've fired a Silver Bullet. Castries

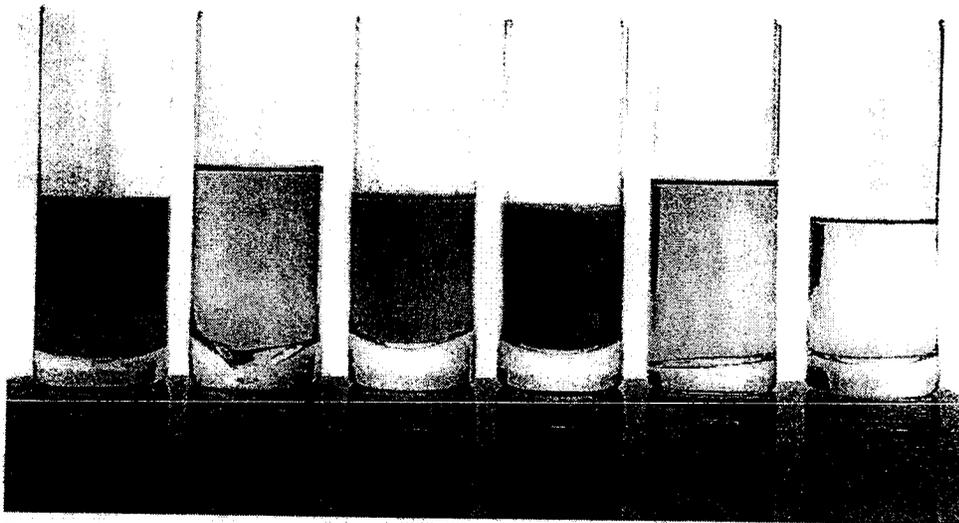
is a low-proof, rum-based cream liqueur with the unlikely but delicious addition of peanuts. It's a no-brainer to add it to eggnog, one part Castries for every part rum. Canton is a pungent ginger and Cognac liqueur, which the maker suggests mixing with vodka. But, inspired by the Dark 'n Stormy (two parts ginger beer to one part Gosling's rum), I came up with a cocktail that I think has better synergy than a vodka partnership: two parts golden rum to one part Canton, shaken with ice, strained and garnished with a twist of lemon.



I needn't go on. Liqueurs clearly bring infinite diversity to the bar. And at the one I tended on the high seas, no one ever asked for one neat.

Jack Bettridge is senior features editor of Cigar Aficionado.

LARA ROBBY



This inclusive family of spirits lassoes together (from left) Campari, Lillet, B&B, Castries, St. Germain and Canton.

DINING AROUND

# Anthem hooks sushi, martini bar with an Asian fusion flare

**Off The Hook Sushi & Martini Bar**  
41111 N. Daisy Mountain Drive, Anthem  
623-551-6099  
offthehooksushiaz.com

By Gwen Ashley Walters  
AZCENTRAL.COM

Is there room in the Valley for more trendy sushi and martini bars? Apparently so, and now Anthem dwellers don't have to drive far to nibble on fashionable sushi combinations and sip modern martinis, thanks to Off the Hook Sushi & Martini Bar.

Off the Hook delivers flavorful Asian fusion combinations in a small but stylish setting. The dining room is more deep than wide, with an L-shaped copper-top bar on one side, and textured silvery banquettes on the opposite side. The backless barstools, about a dozen or so, are eye-shadow metallic blue with chrome legs.

The only bumpy part is the rather nonchalant service. We arrive on an early Saturday evening and tell the young hostess we'd like a table on the



patio. She smiles and leads us all of 10 steps to an inside table. "Oops," she says, "I forgot," as she gathers up the menus and leads us outside.

The northern side patio is long and skinny, with single-file high top silver tables. It faces a parking lot but at least it's shady. Our server strolls out shortly and unenthusiastically points to a couple martinis when we ask for a drink recommendation.

From the 20 specialty martinis (\$8 each), I sample Lucy In the Skyy, a sweet concoction of melon vodka, aqua blue HpnotiQ liqueur and pineapple

juice, and later the Yamón, an even sweeter coconut rum-based drink. Other libations include a few beers, (including Kirin Ichiban draft, \$4.25) and a handful of sake and wines.

The regular menu is divided into teasers (appetizers) and pleasers (Asian-influenced entrees) along with soup and salads. It also spells out a few dishes specifically for kids, but this restaurant is clearly geared toward adults.

Appetizers include the usual safe suspects like edamame (\$3.50), potstickers (\$7.50) and fried calamari with a citrus soy dipping sauce (\$9). Galbi (\$9.50), soy-marinated Korean-style short ribs are thin, crosscut ribs, six in all, charred on the edges but still juicy on the inside and mostly tender. The deep flavor is heavy on the soy with a hint of citrus and garlic. They are know-off-the-bone good.

The crisp, refreshing seaweed salad (\$6.50) turns out to be pleasantly spicy, with a swift kick of chile heat and plenty big enough to share. Before we can polish it off, a plate of salmon sushi (\$4) arrives along with a soft shell crab roll (\$9.50). The salmon, two thin slices atop seasoned sushi rice, is well-marbled and meltingly tender.

Tempura-coated crab legs protrude from nori-wrapped sushi rice with avocado and cucumber in a striking display. We munch on the light, crisp legs before diving into the remaining pieces, filled with imitation crab, cucumber and avocado. With a hit of wasabi paste and a dash of soy, it's not earth-shattering, but it's OK.

The most exciting section of the sushi menu is called new style sashimi, which means the raw fish is lightly seared. We lap up the tuna tataki (\$12) with garlic and ginger ponzu sauce. It's not really new (seasoned and seared ahi) and it's not really sashimi if it's cooked, albeit ever so slightly. It is, however, delicious.

The namesake house roll, Off the Hook (\$10.50), is a hefty portion of spicy tuna, avocado, imitation crab and sushi rice, rolled in nori, dipped in tem-



pura batter and deep fried to a light-as-air crisp.

Cut into large disks, the generous size rolls are finished with a dollop of spicy aioli and a dot of spicy Sriracha.

The tastes like chicken (\$9) roll would be pedestrian, if not for the pale, salmon-colored soy paper wrapping. Panko-crusted chicken is encased with rice, lettuce, asparagus and avocado.

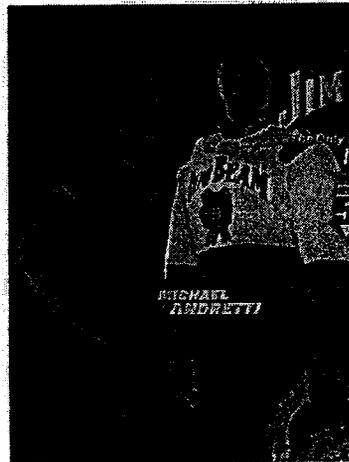
**SOUTHERN WINE & SPIRITS RETAIL PROMOTIONS**

Absolut promotion at Jec Hotel for Casino Night with the Absolut spokesmodels dressed up as "showgirls"



Above: The whole team is ready for a night full of Indy 500 Beam Racing fun.

Right: This spokesmodel likes the looks of "Michael Andretti."



Jim Beam Stock Show promo at the Grizzly Rose with the staff

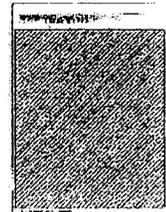


SWS sales representatives Justin Kass 'beams' with promo ladies at the Grizzly Rose.

Jim Beam models show how to play the Buford Roping Game at the Stampede in Aurora.

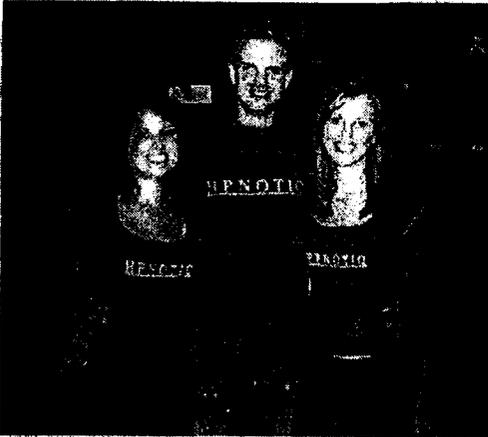


The Beam spokesmodels are all set to work their magic on the Stock Show patrons at the Stampede.



# Colorado BEVERAGE ANALYST

Date: Tuesday, April 01, 2008  
 Location: DENVER, CO  
 Circulation (DMA): 2,600 (N/A)  
 Type (Frequency): Magazine (M)  
 Page: 78,79  
 Keyword: Hpnotiq Liqueur



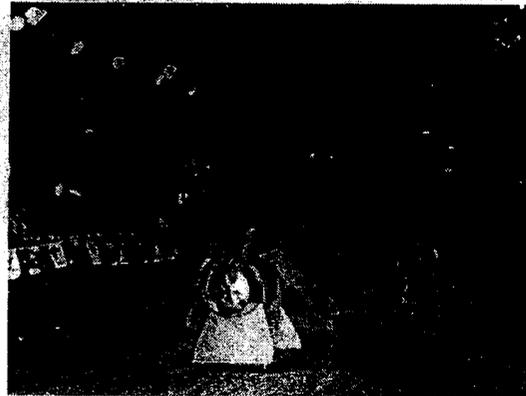
**Above:** Hpnotiq gear and Hpnotiq spokesmodels are a hit with this happy patron at the Hpnotiq promotion at SODO in Colorado Springs.



**Left:** A Bacardi Flavors promotion at Rumbay in Grand Junction with Bacardi O, Limón, Peach Red and more.

**Below:** At the starting gate, Stampede patrons get ready to compete in the Jim Beam Barrel Race during the Stock Show festivities.

**Below:** Patrons racing around the dance floor on Jim Beam barrels trying to win prizes.



**Far left:** A Beam spokesmodel tries her hand at the mechanical bull.

**Left:** At the Stampede with Jim Beam during the National Western Stock Show.

## CARINGCALENDAR

**Kentucky Museum of Art and Craft:**  
"Hats & Hpnotiq," Thursday, April 17, 5 to 8 p.  
m., at the Kentucky Museum of Art and Craft.  
The event is sponsored by Heaven Hill  
Distilleries. Guests will enjoy a selection of  
cocktails and hors d'oeuvres. The evening will  
feature trunk shows by several local hat  
designers and a presentation titled "Saddle Up  
For Derby Day Success: Making This Derby  
Memorable and Profitable" by Manny Cadima,  
president of the Louisville Thoroughbred Club.  
Admission is free for museum members and  
\$10 for nonmembers. Call (502) 589-0102.



## LIVELY UP! **TANGLED UP IN BLUE**

*The Blue Martini, St. Martin*



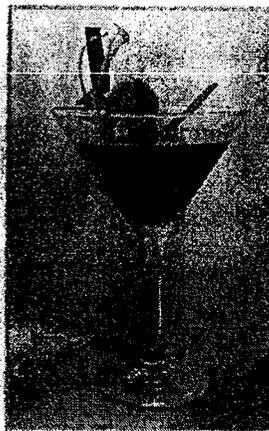
**DEEP BACKGROUND** This cool little joint sits among the gourmet eateries of Grand Case, in the backyard of a historic house. In addition to the namesake drink, you can also opt for a Leffe or Stella on tap or the usual range of mojitos, frozen concoctions and even Bellinis. Wooden tables and chairs are spread across the sandy yard, and the irrepressible sound of the house bullfrog emanates from a tiny pool. The early-19th-century house, all balcony railings and cream-colored shutters, keeps watch over the proceedings like a chaperone from a bygone era.

**CAST OF CHARACTERS** Young tourist couples in Bermuda shorts and lobster-hued skin perch at high tables, visitors and locals dance, and double-eared men converse in French. As the evening progresses, new arrivals, a little more dressed up, come in after dining in Grand Case. When a reggae band is playing, the proportion of locals tends to increase.

**DIVERSIONS** Three times a week there's live music ranging from reggae to blues to jazz to rock, with a small dance area. (Recorded tunes are played the rest of the week.) A flat-screen TV over the bar draws hordes for games, and foosball and pool tables keep players amused. For \$12 you can toke tobacco from a hookah on the bar, in such flavors as vanilla, chocolate, orange, lemon and rose.

**SUSTENANCE** Inside the house, a stylish restaurant serves a full menu, from grilled lobster to Creole-style mahi. Bar-goers on the patio lean toward tapas: quesadillas, beef and chicken kebabs, *accra* and ribs.

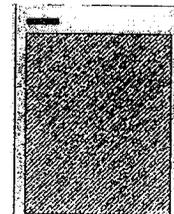
**LOCAL KNOWLEDGE** On Sunday afternoons, Blue Martini is a hangout for the local Harley riders' group (the bar's proprietor is a member). Blue Martini is open seven days a week. 011-590-590-29-27-93; bluemartinisxm.com — *Rich Rubin*



### TRY THIS AT HOME **BLUE MARTINI**

1 part Absolut vodka  
 1 part triple sec  
 1 part cognac  
 1 part pineapple juice  
 1 ½ parts HpnotiQ liqueur

Combine in a shaker with ice;  
 strain into a martini glass.



JAMES SCHNEPP

**ON THE TOWN** ► **DATE LISTINGS** [courier-journal.com](http://courier-journal.com)

► **Stratton Hammon House Tour.** Noon-5 p.m. Sunday. Features seven Hammon-designed private properties. Registration will begin at 11 a.m. at Whitehall House & Gardens, 3110 Lexington Road. \$35. (502) 899-5079. [www.historic-homes.org](http://www.historic-homes.org).

► **Book Arts Gallery Talk and Workshop.** At uzoMa, 1813 Frankfort Ave., 2-5 p.m. Sunday. Gallery talk with artist Terry Taylor and book arts workshop with Terry Taylor and Fran Engler. Gallery talk free; workshop \$25. (502) 895-9805.

► **Choice Natives for Home Landscapes.** Blackacre Nature Preserve and Historic Homestead, 3200 Tucker Station Road, off Taylorsville Road, 2 p.m. Sunday. In the Visitor Center. Natalie George, manager of native plant production and propagation for Shooting Star Nursery, will show examples of natives to use in home landscape. Plants will be for sale. Donations accepted. Free. (502) 266-9802. [www.blackacrefoundation.org](http://www.blackacrefoundation.org).

► **Third Annual Easter Seals Celebrity Golf Scramble.** Hunting Creek Country Club, 6807 Foxcroft Road, Prospect, noon Monday. Shotgun start. Hosted by Denny Crum and Joe B. Hall. A celebrity will be matched with each team. Celebrities include Gene Keady, former Purdue University basketball coach; Dermontti Dawson, former Pittsburgh Steelers and University of Kentucky player; Bobby Perry, UK basketball; Kyle Macy, UK basketball; Chris Redman, Atlanta Falcons and University of Louisville player; Dave Ragone, Houston Texans and U of L; Dan Issell, Denver Nuggets and UK basketball; Jeff Sheppard, UK basketball; Jeff Brohm, San Francisco 49ers and U of L offensive coordinator; Frank Minnefield, Cleveland Browns and U of L; Doug Flynn, Cincinnati Reds and UK; Shayne Graham, Cincinnati Bengals; Sam Bowie, UK basketball. \$300 per player. To register, call Easter Seals: (502) 584-9781. [huntingcreekcc.com](http://huntingcreekcc.com).

► **Ladies' Night Out.** The Melting Pot, 2045 S. Hurstbourne Parkway, Wednesday. Features goody bags from Beauty First or coupons from Serenity spa in Anchorage, drink specials, door prizes and a four-

course fondue meal. Reservations are requested. \$27. (502) 491-3125.

► **Kentucky Humane Society's Dog Day in the Park.** Louisville Slugger Field, 401 E. Main St., 7 p.m. Wednesday. This event helps raise money for needy animals. Bring your dog and watch the Louisville Bats

Continued on Page 24

game from a VIP section. Space is limited. Proceeds to benefit Kentucky Humane Society. Sponsored by the Louisville Bats and Your Community Bank. \$6 and \$3 per dog. (502) 212-2287.

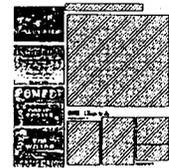
► **The Rat Parade/36th Annual Running of the Rodents.** Spalding University Center, 824 S. Fourth St., Thursday. The Rat Parade starts at 11:15 a.m., along Third and Fourth streets with floats, decorated vehicles and costumed characters; the race will follow. Dawne Gee of WAVE-TV and Barry Bernson of WDRB-TV will emcee the races; Steve Buttleman, official bugler at Churchill Downs, will announce each race with the traditional call to the post. (502) 585-9911.

► **The Spring Louisville Heavy Equipment Auction.** Kentucky Exposition Center, 937 Phillips Lane, 9 a.m.-7 p.m. Thursday. Ashton Adair Lot. Bid on cranes, construction equipment, trucks and trailers. Free. Parking: \$5. (502) 367-5000. [www.kyfairexpo.org](http://www.kyfairexpo.org).

► **Friends of the Shawnee Library 23rd Annual Derby Fever Event: Your Derby Hat Is So All That.** Immaculate Heart of Mary Catholic Church, 1545 S. 34th St., 11:30 a.m. Thursday. Everyone is encouraged to wear a hat, and the first 100 attendees will get a free one. With refreshments, door prizes and music by Joe Debow. Free. (502) 574-1722.

► **Hats & HpnotiQ.** Kentucky Museum of Art and Craft, 715 W. Main St., 5-8 p.m. Thursday. Browse the exhibitions and shop for one-of-a-kind Derby hats and accessories. Hors d'oeuvres, cocktails made with HpnotiQ and a trunk show by hat designers Magar Hatworks and Fleur de Paris. Sponsored by Heaven Hill Distilleries Inc. \$10, free for KMAC members. (502) 589-0102.

► **Party for the Animals.** Parallel 38, 3905 Chenoweth Lane, 5-9 p.m. Thursday. Features cocktails, hors d'oeuvres and 15 percent store discount. Metro Animal Services will offer training and veterinary advice and adoptable animals. Proceeds benefit Metro Animal Services. \$25. (502) 895-3559.





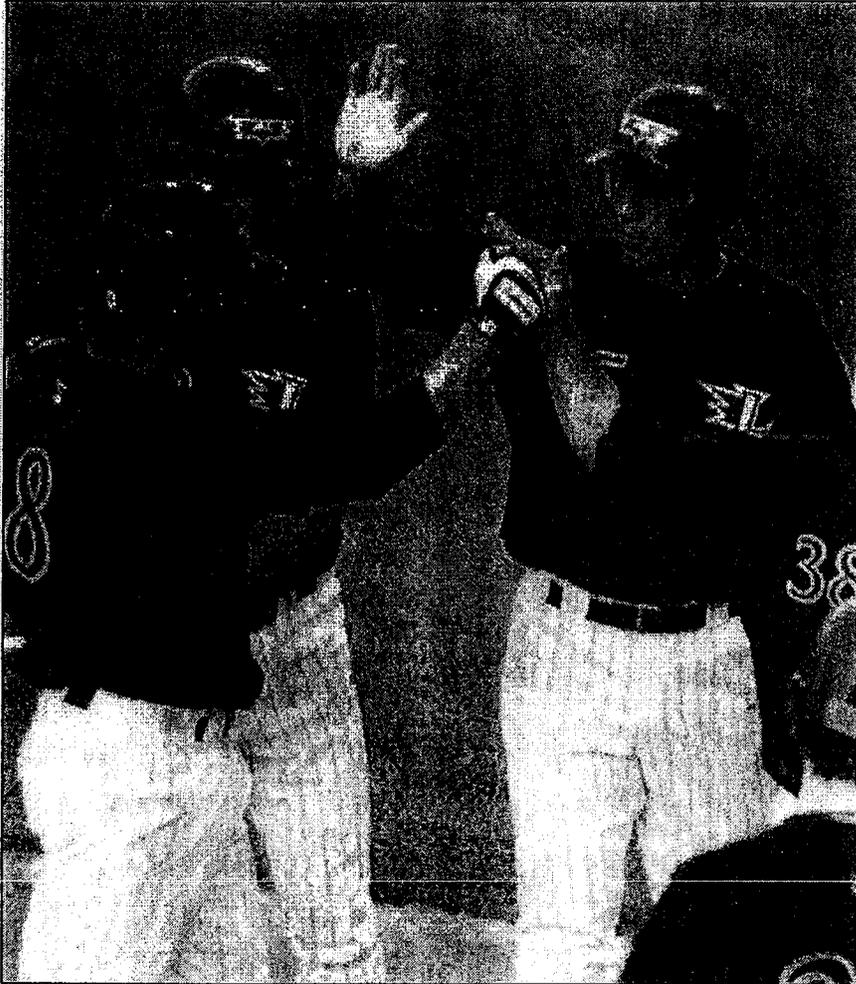
Photos.com

**Take your pooch to the Bats game Wednesday during Kentucky Humane Society's Dog Day in the Park. See Events, this page.**



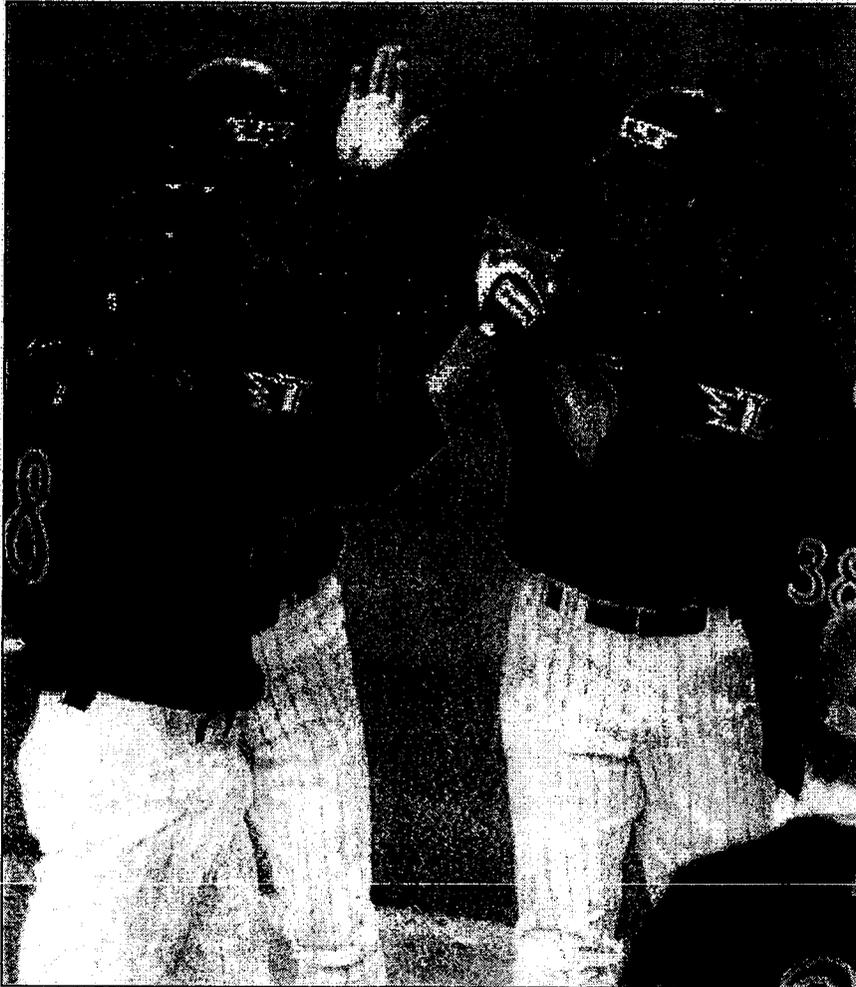
Courier-Journal file photo

**The 36th Annual Running of the Rodents is Thursday at Spalding University Center. See Events, this page.**



Courier-Journal file photo

The Bats take on Pawtucket at Louisville Slugger Field. See Spectator Sports, this page.



Courier-Journal file photo

The Bats take on Pawtucket at Louisville Slugger Field. See Spectator Sports, this page.

BY JO PIAZZA ..... DISCLOSURE@NYDAILYNEWS.COM

## full disclosure

# 'L&O' is puttin' on the Spitz

**C**all it "Law & Order: Luv Gov." That's right, the crime show has started casting for an episode loosely based on **Spitzer-gate**, featuring a disgraced politician caught in a wild sex scandal.

We originally heard the episode was set to run on the series arm "Special Victims Unit." Which means it would probably contain some dead hookers. But now a source close to the show says it will run on the original "Law & Order," probably before the end of this season.

A rep for the show declined to comment, telling us, as per usual, "Law & Order" is fiction. It's never the real story."

But a well-placed source says the show has been casting for a petite brunette based loosely upon Spitzer gal pal, the happy hooker **Ashley Dupré**. Unfortunately she won't have a singing role. But since Dupré herself is out of a job right now, she might want to make her way over to the set to expand her 15 minutes of infamy.

According to our source, the roles of the pol and his stricken wife have yet to be cast and they will probably go to unknowns.

### Andy says older is dandy

So much for turning back the clock. "Lipstick Jungle's" **Andrew McCarthy** is completely comfortable as a middle-aged heartthrob and wouldn't play any of his wild teenage boy toy characters again.

"I wouldn't revisit any of them," he told us.

Not even Blaine in "Pretty in Pink"?

"No really. I like playing Joe better," he said with a funny twitch.

### Mannings' stall tactics

Why can't two guys go to the bathroom together without all these rumors starting? Geez.

Football-playing brothers **Elif** and **Peyton Manning** bilked the double standard that men, unlike women, can't spend some quality time together in the toilet.

Last week at West Village speakeasy Little Branch, a hostess furiously banged on the door of the bar's bathroom in a frenzy, saying: "Two men just can't be in the bathroom!"

She was a little surprised and chagrined, to say the least, when a smiling pair of Mannings emerged.

Addendum: Two men can toilet together if each of them has his own Super Bowl ring.

### Aw, what a cute li'l shaver

**Lindsay Lohan** was laughing to friends last week about **Jessica Simpson's** throwback Esquire cover, where the blond bombshell mimes shaving in a re-creation of the famous Esquire image of Italian actress and Marilyn Monroe look-alike **Virna Lisi** from March 1965.

"I so already did that," La-Lohan joked to pals, referring to her New York mag Monroe shoot.

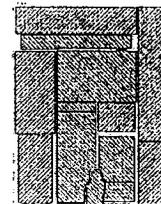
### Her 'Desperate' hours were tame

New "Desperate Housewives" alum **Justine Bateman** (who will play an "artsy chick" boarding in Carlos and Gabrielle's house) was shocked — and a little disappointed — there wasn't more insider drama and catfights on Wisteria Lane.

"I had been told to keep my eyes open for all kinds of activity and I've seen none of it. It's actually a lovely set," the actress told us during shooting.

So is she going to get all steamy on set?

"I have a vice, but it's not in that



direction."

## He's done with well-to-do

Socialite-turned-documentary-filmmaker **Jamie Johnson** is bored with rich people ... for now at least.

After making two films chronicling the tastelessness and debauchery brought on by wealth in New York, Johnson says he isn't going to complete the trilogy.

"I am not making another film about rich people in America," he told us. "I think I'm going to do something with foreign policy, or fiction."

So maybe rich people in other countries?



## Elle of a way to treat a lady

Could **Nina Garcia** be off both Elle magazine's masthead and "Project Runway?"

TMZ first reported Friday night that Elle had "let go" the fashion director and "Runway" judge. Sources over the weekend confirmed to us that Garcia had been asked to step down as the magazine's fashion director but that she was offered a consulting editorial position elsewhere at the mag.

"Getting offered that kind of a gig is a big slap in the face," a friend of Garcia's said. "I have no idea what she's going to do. But I'm surprised that she stayed there as long as she did."

Garcia, friends tell us, has long been at odds with Elle editor **Robbie Myers**.

As for her future on "Project Runway," it's still unclear sources said. "Once she

figures out what she is going to do, then we will figure out what we are going to do. We haven't made any decisions yet," a source said.

It will be a tricky situation to be sure because Elle remains one of the partners of the hugely popular show and Garcia, while well-liked by fans, was largely a representative of the glossy.



**NINA GARCIA** MARK VON HOLDEN/  
WIREIMAGE.COM

## JUST SAYIN'

Broadway's "Young Frankenstein" is looking to dip into the "American Idol" pool when **Sutton Foster** drops out of the lead role of Inga in August. The show is hoping to nab country singer **Carrie Underwood** or even current "Idol" wanna-be **Kristy Lee Cook**. ■ We have it on excellent authority (think the horse's mouth) that **Nick Lachey** and **Vanessa Minnillo** have not called it quits. They're still so lovey-dovey it's gross. ■ **Joel Madden** is really embracing this new-dad thing, or maybe it's just his own inner child. The Good Charlotte rocker will deejay next week at the **Hpnotiq-sponsored** Smurf Village at indie rock fest Coachella. "My favorites smurf is smurfette," he told us. "I've always had a crush on her." Smurfalicious. ■ Which New York-based publicist plants negative items about one of her client's television co-star's (including allegations of illicit sex and pot-smoking, oh, and getting a co-star booted from the show) in an effort to make her gal (who ain't no angel) look a lot better?

## WorldNews

### Talk helps, sez Dalai Lama

SEATTLE — In his first public appearance since arriving for a five-day conference on compassion, the Dalai Lama sidestepped a question about the turmoil in his native Tibet. Instead talking about how dialogue is a tool for transforming enemies.

"The only way to transform our enemy to become our friend is dialogue, respect," the exiled Tibetan spiritual leader said. "That's a way of compassion."

He expressed hope that the world will see more compassion with more female leaders.

"Generally, females are more sensitive. There's a greater potential to develop compassion," he said.

### More Baghdad bodies

BAGHDAD — Iraqi soldiers acting on tips from detained Shiite militiamen found 14 bodies yesterday that had been buried in a field south of Baghdad.

It was the second discovery this week of mass graves in the area, raising to 44 the number of bodies located by Iraqi troops.

Twelve bodies found yesterday had been dumped in one grave about 500 yards away from the local office of radical Shiite cleric Moqtada al-Sadr's movement, and two others were buried together in a nearby area on the western outskirts of Mahmoudiya, a city spokesman said.

### Bangladesh labor clash

DHAKA, Bangladesh — About 10,000 textile workers clashed with police yesterday near Bangladesh's capital during protests demanding better wages to meet higher food prices.

Dozens of people including at least 20 police officials were injured in the violence at Fatullah outside Dhaka.

Nearly half the population lives on

less than \$1 a day.

### Mosque blast kills 9 in Iran

TEHRAN — A bomb explosion in a mosque packed with hundreds of worshipers killed at least nine people and injured more than 100 in southern Iran yesterday, local media reported.

The semiofficial Fars news agency said the explosion in the city of Shiraz went off as a cleric was delivering his weekly speech against extremist Wahabi beliefs and the outlawed Bahai faith.

### Freighter & boat collide

TOKYO — A Hong Kong freighter and a Chinese fishing boat collided in seas off southern Japan Friday, leaving three crew members dead and 13 others missing yesterday.

Kyodo News agency said the fishing boat sank shortly after the collision and two of its crew were rescued.

### News Wire Services

## GET YOUR BRIDAL PARTY STARTED WITH TIPS FROM PROS

**P**inch yourselves, ladies: Everything you need to plan the wedding of your dreams is tucked under one roof.

The fifth annual Wedding Salon New York opens its doors at Gotham Hall tomorrow in a luxurious showcase featuring the best in bridal. Couples-to-be are treated like royalty while eyeing the cream of the crop in everything from floral arrangements and jewelry to the hottest honeymoon destinations and gift registries.

Brides can meet a bevy of wedding vendors sharing their expert advice on planning the perfect day. Celebrity event organizers David Tutera and Thomas Noel offer intimate one-on-one consultations while signing their books. Michael George flaunts his "Fabulous Florals" alongside the displays of Aisling Studio, which crafted a floral design for "Sex and the City: The Movie." Plus, cake connoisseur Sylvia

Weinstock (Catherine Zeta-Jones and Michael Douglas) dishes on her perfect picks for mouth-watering, Da Vinci-worthy delights.

The hall also features reps from the top-of-the-line in venues, invitations, photographers and more.

Even couples who can't foot the \$1 million wedding rings or the \$100,000 gown on display will definitely enjoy complimentary cocktails from HpnotiQ at the Bubbles & Blue bar, free appetizers and beauty treatments, plus a deluxe gift bag packed with more than \$500 of bridal swag.

Guests can RSVP until 3 p.m. tomorrow, or line up to purchase tickets at the door.

**Wedding Salon New York** opens Mon., 3-8 p.m.; \$75 for two. Gotham Hall, 1356 Broadway at 36th St. (212) 631-7777 or visit [www.weddingsalon.com](http://www.weddingsalon.com).

*Nicole Lyn Pesce*

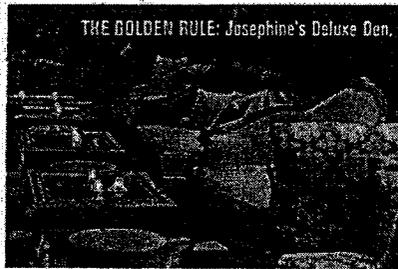


GRECO PHOTO INTERNATIONAL



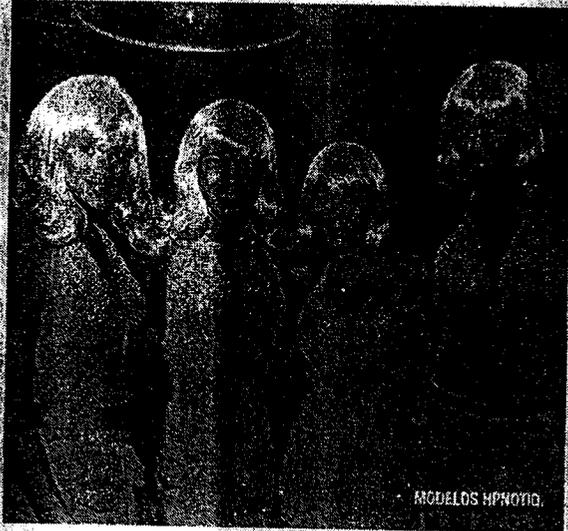
### ALL THAT GLIMMERS

Like the French empress it's named after, Josephine Lounge is glamour a-go-go. Brocade wallpaper, oodles of chandeliers and vintage-inspired sofas designed by décor guru Christopher Cuy are all a nod to Napoleon's first, and arguably, most stylish wife. Even the drinks are opulent; specialty libations are topped with fresh edible flowers. Try the "Fortune," a Hypnotiq and pineapple concoction named after Josephine's loyal Pug. House music plays from the main room while DJs spin tracks in the "Gold Room," a floor-to-ceiling gilded hideaway that would make anyone feel like Parisian royalty. 1008 Vermont Ave., NW, 202.347.8601, [www.josephinedc.com](http://www.josephinedc.com). —Ashley Gosik





RAFAEL PÉREZ (V. SUÁREZ),  
JOAQUÍN DAVILA (V. SUÁREZ) Y  
CATINA GARRATÓN



MODELOS HYPNOTIQ.



SEBASTIÁN ALEMÁN, MARIBEL  
RIVERA Y KARINA CALLETTI, DE V.  
SUÁREZ, Y FRANCISCO RAMIS

RAFAEL PÉREZ E  
ISMAEL MARTÍNEZ.



### Hipnotizados con Hpnotiq

V. Suárez & Co. y su producto Hpnotiq llevaron a cabo Hypnosis2 en el hotel Normandie de San Juan. Por segundo año consecutivo este se convirtió en uno de los eventos más comentados. Los asistentes disfrutaron de la música de los DJ invitados: Danielle Nichole (Nueva York), Elecuobios (Argentina), y de Puerto Rico: XMan, DJ Gandhi, DJ Juan De Varona y DJ Metro. Todos saborearon los tragos preparados con Hpnotiq, primera bebida en su categoría que combina vodka, jugo de frutas tropicales y un toque de coñac.



DANIELLE NICHOLE, LAS EJECUTIVAS DE VENTAS DE IMAGEN  
EILEEN GUZMÁN Y JESSICA COREANO JUNTO A MÓNICA PONCE.



ENRIQUE Y CRISTINA  
TORRES, MARIBEL  
Y RAMÓN ENRIQUE  
TORRES.

# SEEN & HEARD

KATHARINE MCPHEE and KELLIE PICKLER surprised *American Idol* fans when they attended a HpnotiQ sponsored premiere party at Les Deux on March 19 in LA.



PHARRELL WILLIAMS watched his protege Teyana Taylor perform at the Heatherette for MAC cosmetics party at Kiss & Fly in NYC on March 25.

RAY-Z and his friends kicked off his new tour in Miami by celebrating with a bottle of Don Julio tequila at the newly opened Florida Room in the Delano Hotel on March 12.

MENA SUVARI wore a lilac dress while walking through Hollywood & Highland Center on March 19.

Teen rockers the JONAS BROTHERS dined with their crew at Morton's The Steakhouse in the Georgetown area of Washington, D.C., on March 23.

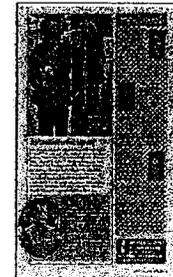
MILEY RAY CYRUS and mom Tish made a fashion statement by donning matching Ruehl Anabelle clutches while they attended Easter services on March 23 in LA.



ADAM "DJ AM" GOLDSTEIN spun for the WILLIAMS sisters at The Belvedere party at Miami's Set on March 27.

*The Hills'* WHITNEY PORT received Mark cosmetics and Warren-Tricomi products at LAUREN CONRAD's LA Fashion Week show on March 11.

Actor MICHAEL RAPAPORT drank Motley Bird energy drinks at a private table with friends at Goa in Hollywood on March 20.



## Other

**Kentucky Speedway Rally.** 8 a.m. April 13. Kentucky Speedway, 5120 Sparta Pike, Sparta, \$35 per race. (859) 578-2300. [www.kentuckyspeedway.com](http://www.kentuckyspeedway.com).

**Wildflowers of Spring.** 1 p.m. April 13. Raven Run Nature Sanctuary, 5888 Jacks Creek Pike, Lexington. Free. (859) 272-6105. [www.lfucg.com/parks/raven.asp](http://www.lfucg.com/parks/raven.asp).

**Keeneland Spring Meet.** Through April 25. First race 1:15 p.m. Closed Monday and Tuesday. Keeneland Race Course, 4201 Versailles Rd., Lexington. \$3 general admission, free for children 12 and younger. (859) 254-3412. [www.keeneland.com](http://www.keeneland.com).

**Hats & HpnotiQ.** 5 p.m. April 17. Kentucky Museum of Art and Craft, 715 W. Main St., Louisville. \$10. (502) 589-0102. [www.kentuckyarts.org](http://www.kentuckyarts.org).

**The "World Famous" Lipiz-  
zauer Stallions.** 7:30 p.m. April 18. Kentucky Exposition Center, 937 Phillips Ln, Louisville. \$30.50-\$18.50. (502) 367-5000. [www.kyfairexpo.org](http://www.kyfairexpo.org).

**Audubon Bird Walk.** 8 a.m. April 19. 8 a.m. April 26. Lexington Cemetery, 833 W. Main St., Lexington. Free. (859) 255-5522. [www.lexcem.org](http://www.lexcem.org).

**Bryan Station Defender Classic  
5K Run/Walk.** 8:30 a.m. April 19. Bryan Station High School, 201 Eastin Rd., Lexington. \$15.

**Earth Day Celebration.** 10 a.m. April 19. McConnell Springs, 416 Rebmann Ln., Lexington. Free. (859) 225-4073. [www.mcconnell-springs.org](http://www.mcconnell-springs.org).

Printing imperfections  
present during scanning



The Table  
**DAVE**

*In half an hour, the beer-suit-toaster-foiled ESPN Sports Lounge must make way for sleek, dark tables, museum-filled glass cylinders, candles, and the film industry elite. Think event pro-Jeff Best. It's gonna take a miracle. By Ken Bloch  
 Photographs by Jenna Krennick*

**I**t's late afternoon on the first Sunday of the Sundance Film Festival. The NFL playoffs have gone into overtime, driving the already raucous crowd at the ESPN Sports Lounge into a frenzy. But in just 30 minutes, an upscale dinner party with major star power—Matthew Perry, Hilary Swank, Matthew Broderick, Alan Alda—is scheduled to take place in this very venue. If the bar full of BBQ-chomping, beer-swilling football fans is to be converted into a warm and decadently inviting dining room, a virtual miracle must occur.

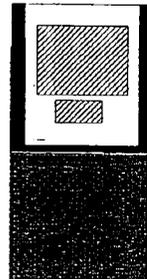
Luckily, the people in charge are used to pulling off seemingly impossible feats. Jeffrey Best is a Sundance vet who's known as a true master of big-budget event production. His company, Best Events, recently joined up with Ally Bernstein to form the Best Table, an enterprise that produces incredible high-end dinner parties and other small ultraexclusive events, often under punishing time constraints.

Tonight's fête is a celebration for two films: *Birds of America*, a light-hearted drama about three siblings raised by their 18-year-old brother after their parents' death, which stars Perry, Swank, Lauren Graham, Ginnifer Goodwin, and Ben Foster; and *Diminished Capacity*, a Terry Kinney-directed comedy about a man who travels to a memorabilia expo with his love interest and an Alzheimer's-afflicted relative, featuring Broderick, Alda, and Virginia Madsen.

The game is running extremely late, and the nearly 70 invited VIPs have no idea that the venue is in need of a severe overhaul. As they trickle in they're diverted into a lower-level storefront and bar at the Tent at the Lift, where they chat over wine and cocktails while they wait. It's not unusual for events to go back-to-back at the festival, especially at the Lift, where multiple event spaces and storefronts cater to the biggest celebrities in town.

Finally the game comes to its thrilling field-goal-decided climax (Giants 23, Packers 20), and exhausted sports fans exit, making way for cast members, producers, directors, and other guests to quickly fill up the bar area. Alan Alda and Virginia Madsen sit with their backs to the center of the bar and talk with pals while Perry relaxes off to the side.

Meanwhile, with great efficiency and speed, the space is transformed. There are few snags or glitches, as decisions were made months ago on everything from the type of tent (Jeffrey designed the two-story heated



tent specifically for the event) to the furniture to the weight and style of the menu paper (not glossy stock, but parchment paper that suggests an earlier era). The goal is to make guests feel they've been invited to something very special. Bernstein and Best have thought of every last detail, even flying in specialty ingredients from Los Angeles. "The food and setting will be better than anything you can find in the state of Utah," says Best.

And that's exactly how it turns out. As guests move upstairs, a light snow begins to fall as if on cue, enhancing the venue's warm glow. What only an hour earlier was a sports bar now holds 48 feet of dark wood tables lined with candles and tall glass cylinders filled with white blooms. Strategists that they are, Best and Bernstein have positioned the petals just above eye level so they don't block views or interfere with conversation.

Flanking the tables are flowing white curtains, and soothing music is the finishing touch. Guests including Matthew Broderick and Sarah Jessica Parker find their seats and take note of a menu comprising a carrot and ginger soup to start, followed by a main course of roasted hen, prime beef tenderloin, or bacon-wrapped Baja diver scallops. The dinner is "French-served"—guests choose their portions from a proffered tray. According to Best, this method encourages interaction

and lessens delays. "If it takes too long to serve dinner, you've lost," he explains. "It takes months of preparation, but if a guy cooks the steak too long..." His voice trails off but the point is clear: It's over.

Best certainly knows what he's talking about. Born and raised in LA, he grew up in a family immersed in the nightclub business. Eventually they acquired the famous men's haberdashery Sy Devore, where everyone from Sinatra to Presley shopped for designer duds from the late forties through the early seventies. The young Best started out in the restaurant business and honed his people skills for four years as maitre d' at the Grill in Beverly Hills. During that time he got all kinds of requests from big clients, from William Morris (asking him to coordinate lunch meetings) to celebrities (requesting last-minute dinner parties at their homes).

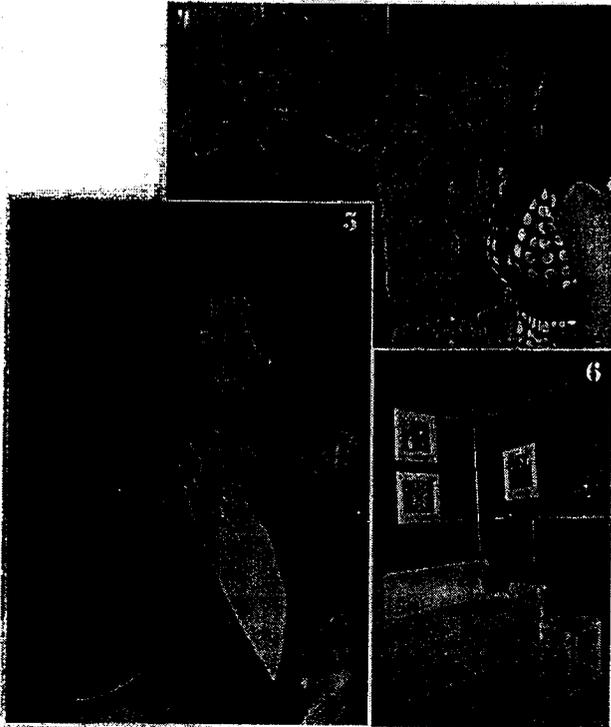
Best's collaboration with Bernstein was the natural next step. "I've known Ally for years. I've admired and respected the dinner parties she's done," he says. "Dinner parties can be used as a bridge between brands, sponsors, influencers, and celebrities. They each get what they want out of the deal without anyone feeling like they've lost their soul. Ours may not be as 'in your face' as other approaches, but I think it resonates more. When an event grows to 100, 125, 150, or more, you're not able to spend much time with everyone. So if a corporate brand does a party for upwards of 800 people, how are they able to focus?"

"But tonight it's a dramatic dining-room setting, with no in-your-face branding or overexposed media," Best continues. "The return of the dinner party gives people a chance to sit and break bread. It helps with interpersonal relationships—and that helps with everything." *The Best Table, 8899 Beverly Boulevard, Suite 717, West Hollywood, 310.246.0622; thebesttable.com.*

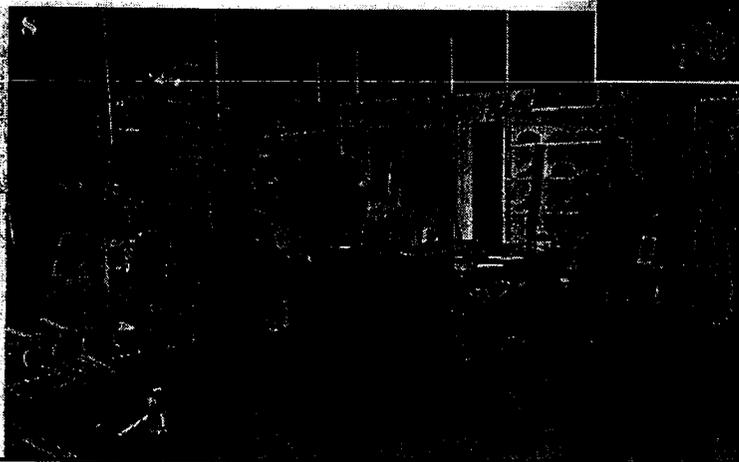
*The game is running extremely late,  
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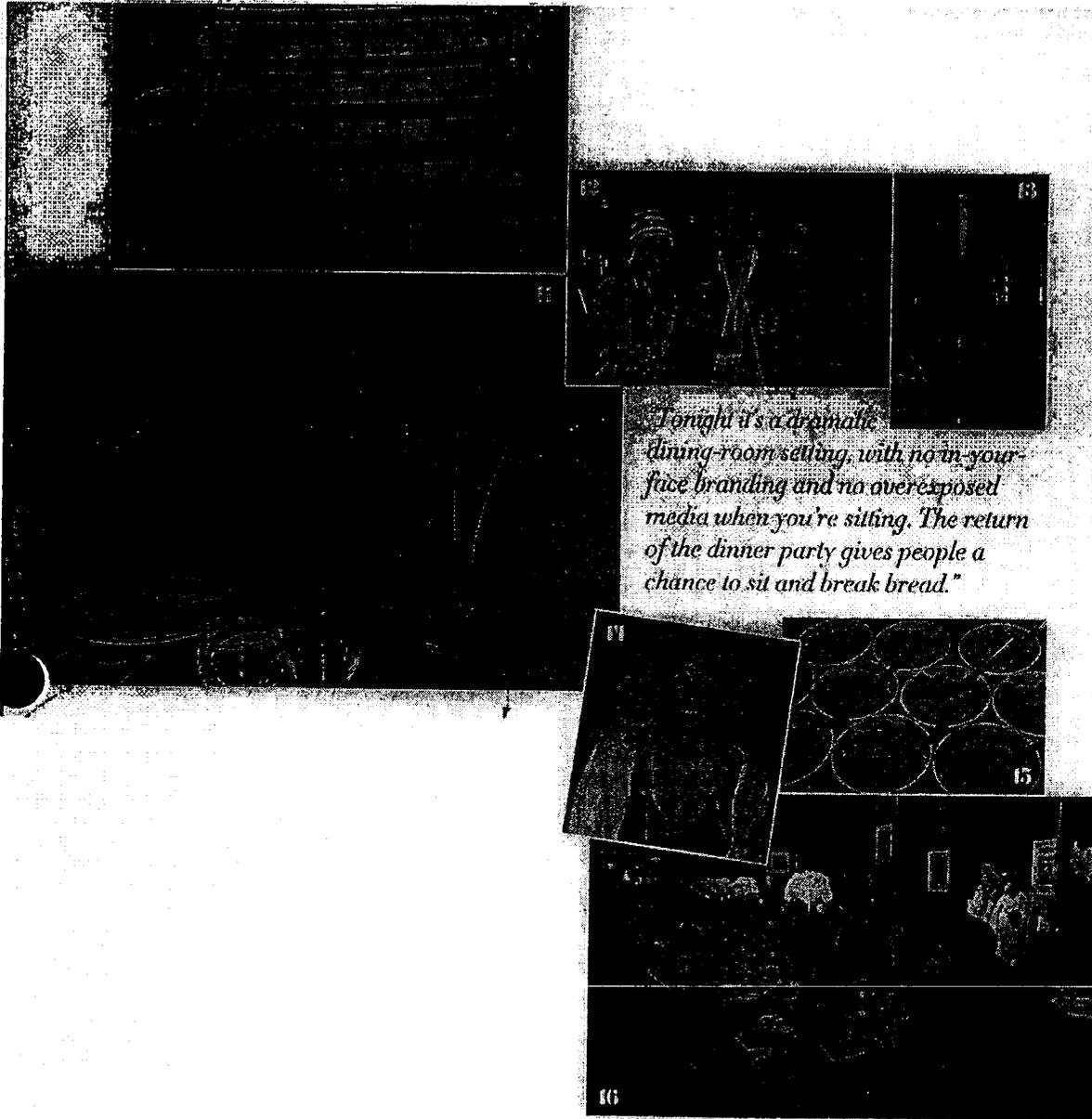


Photo by [unreadable] for the [unreadable] 2008. Photo by [unreadable] for the [unreadable] 2008.



*As guests move upstairs, a light snow begins to fall as if on cue, enhancing the venue's warm glow. What an hour earlier was a sports bar now holds 48 feet of dark wood tables lined with candles and glass cylinders filled with white blooms.*





*"Tonight it's a dramatic dining-room setting, with no in-your-face branding and no overexposed media when you're sitting. The return of the dinner party gives people a chance to sit and break bread."*

OPPOSITE PAGE: (4) Alan Alda joins his *Diminished Capacity* producers, Daniela Taplin Lundberg and Celine Rattray; (5) Matthew Perry and Lauren Graham; (6) the lounge area designed by Best Table; (7) Stephanie Simon, Katie Rhodes, and Carly Moola; (8) cocktails and shopping at the Fred Segal boutique; (9) belts by Dillon Rogers. Ties page: (10) leather bracelets by Dillon Rogers; (11) Alan Alda, Matthew Broderick, and Sarah Jessica Parker; (12) guests toast the evening; (13) specialty cocktails by HpnotiQ; (14) Virginia Madsen; (15) green chickpea appetizers; (16) guests gather for dinner.

## Fine dining — for everyone

By S. IRENE VIRBILA  
*Times Restaurant Critic*

### Las Vegas

**N**O doubt about it. The top of the Vegas food chain is the domain of high rollers. But here's a secret: You don't have to spend big to eat big in this town. You can sample Guy Savoy's legendary artichoke truffle soup for just a few dollars, or take in the million-dollar view at Mix for the price of a cocktail. Stray off the Strip and head to the places the famous chefs hit when they're off duty — including one of the country's best Thai restaurants. Here's a weekend's worth of fine dining for the every roller:

In a nondescript mall just east of the Strip, **Lotus of Siam** serves up the best northern Thai food on the West Coast and probably in the country. For the price of a bowl of soup at some of the Strip's top restaurants, you can feast on Thai dishes from the tremendously talented chef and owner, Saipin Chutima. Go straight to her a la carte menu and don't miss the northern-style sausage with basil, green papaya salad or steamed catfish in lotus leaf. The wine list is remarkable too: heavy on Austrian Rieslings and German Gewürztraminers, and put together by the sommeliers in town who love this place.

**Lotus of Siam**, 953 E. Sahara Ave., Las Vegas; (702) 735-3033; [www.saipinchutima.com](http://www.saipinchutima.com). Open for lunch 11:30 a.m. to 2:30 p.m. Monday through Friday; for dinner 5:30 to 9:30 p.m. Monday through Friday and 5:30 to 10 p.m. Friday and Saturday. Main dishes, \$8.95 to \$22.95; most less than \$15.

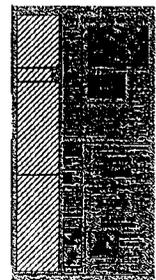
For a cup of espresso made short and strong, with a proper crema, head to the new **Espressamente Illy** coffee bar, the first of many to come in the U.S. from premier Italian coffee roaster Illy. The vibe is smart and urban (that's why so many vacationing Europeans make this their morning coffee spot). The morning pastries could be better, but if you require the jump-start of a truly ferocious latte, an extra shot of espresso is just a buck.

**Espressamente Illy**, Palazzo Resort Hotel Casino, 3325 Las Vegas Blvd. S., Las Vegas; (702) 869-2233. Open 6 a.m. to midnight Monday through Thursday and 6 a.m. to 1 a.m. Friday and Saturday. Espresso drinks, \$3.50 to \$5.50.

For just \$16, you can savor a cocktail and the million-dollar view of the Strip from the 64th-floor balcony of **Mix Lounge**. At Mix Restaurant next door, gourmands are paying big bucks for a lesser view and, OK, Michelin-starred French chef Alain Ducasse's worldly menu. Every night at the Lounge, a different DJ stirs up a musical mix. The cocktail of the moment? Violet, a mix of Absolut raspberry vodka, **Hpnrotiq**, Chambord and pineapple juice.

**Mix Lounge**, THEhotel at Mandalay Bay, 3950 Las Vegas Blvd. S., Las Vegas; (702) 632-9500; [mandalayplace.com/dining/mixlounge.aspx](http://mandalayplace.com/dining/mixlounge.aspx). Open 5 p.m. to 2 a.m. Monday through Thursday, 5 p.m. to 4 a.m. Friday and Saturday. Cocktails, \$16. No cover before 10 p.m.; after 10 p.m., it's \$10 Sunday through Tuesday, \$12 Wednesday and Thursday, \$20 Friday and Saturday.

Next door to the more formal Louis's Las Vegas is South Carolina



chef Louis Osteen's rowdy and fun **Fish Camp**, where you can get a bowl of his low-country shrimp and okra gumbo along with a New Orleans oyster po' boy, a shrimp burger with jalapeño tartar sauce or a sirloin burger with Benton's fine bacon and extra sharp white cheddar. I wouldn't say no, either, to some hush puppies or sweet potato fries with a glass of bourbon from Zelda's Bourbon Bar, which stocks more than 48. Live music on the weekends.

**Fish Camp**, Town Square, 6605 Las Vegas Blvd. S., Building N, Las Vegas; [www.louislasvegas.com](http://www.louislasvegas.com); (702) 463-3000. Open 11 a.m. to 10 p.m. Sunday through Thursday, 11 a.m. to 11 p.m. Friday and Saturday. Sandwiches, \$12.50 to \$16.50.

Could this be Paris? Not technically, but Thomas Keller's oyster bar at his French bistro **Bouchon** in the Venetian puts you there in spirit. Sit down at the zinc bar with a loved one, order a glass of Sancerre and a *petit plateau* with pristinely fresh oysters, clams, mussels, half a lobster and shrimp. It's the best seafood platter this side of the Seine.

**Bouchon**, Venetian Resort-Hotel-Casino, Venezia Tower, 3355 Las Vegas Blvd. S., Las Vegas; (702) 414-6200; [www.bouchonbistro.com](http://www.bouchonbistro.com). Oyster bar open midday to 11 p.m. daily. *Petit plateau*, \$58.

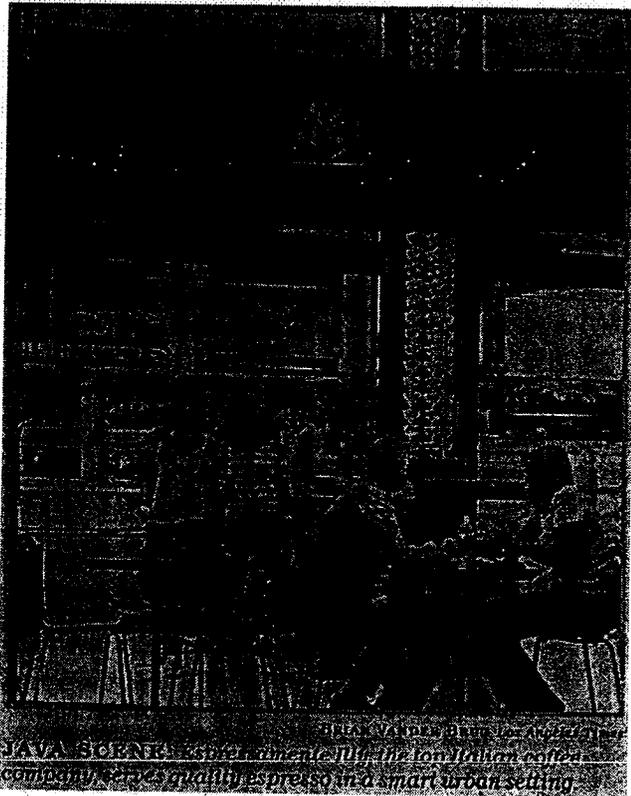
French chef Hubert Keller of San Francisco's posh Fleur de Lys is getting into burgers in a big way at his **Burger Bar** in Vegas. His basic burger is \$8, which includes tomatoes, onions, lettuce and pickles. But this isn't just any beef: It's corn-fed Hereford beef from Ridgefield Farms in Washington state's Yakima Valley — and it's fresh-ground to order. He's also got a Colorado lamb burger and a pricier American Kobe beef version from Snake River Farms in Idaho. Choose your bread, pile on the additional toppings and *voilà!* A custom-built gourmet burger. Desserts are all burgers too, including, yikes, a peanut butter and jelly burger.

**Burger Bar**, Mandalay Place at Mandalay Bay, 3930 Las Vegas Blvd. S., Las Vegas; (702) 632-9364; [www.mandalaybay.com/dining/burger-bar.aspx](http://www.mandalaybay.com/dining/burger-bar.aspx). Burgers, \$6 to \$16; additional toppings, 50 cents to \$2.75. Open 10:30 a.m. to 11 p.m. Monday through Thursday, 10 a.m. to 2 a.m. Friday and Saturday, 10 a.m. to 11 p.m. Sunday.

The menu of small plates served in Restaurant Guy Savoy's elegant **Bubble Bar** gives you a chance to taste some of the highly lauded French chef's creations without dire damage to the pocketbook. The best deal is four "small bites" items for \$40 — not cheap, but nowhere near the \$290 per person for the Menu Prestige in the main dining room. Everything is served as either a small bite (actually three or four bites, *tapas style*) or a big bite, about the size of a normal appetizer. Taste Monsieur Savoy's famous artichoke and black truffle soup or his oysters in ice gelée. The Champagne will set you back a bit, though. The least expensive bubbly by the glass is a private label *blanc de blancs* at \$29 a glass. The most expensive? That's \$75 a glass for Krug Grande Cuvée, *naturellement*.

**Bubble Bar**, Restaurant Guy Savoy, Caesars Palace, 3570 Las Vegas Blvd. S., Las Vegas; (702) 731-7110; [www.harrahs.com/casinos/caesars-palace/restaurants-dining](http://www.harrahs.com/casinos/caesars-palace/restaurants-dining); (877) 346-4642. Champagne by the glass, \$29 to \$75; big bites, \$18 to \$35; small bites, \$25 for two items, \$30 for three, \$40 for four items. Open 5:30 to 10:30 p.m. Wednesday to Sunday. No reservations required.

[virbila@latimes.com](mailto:virbila@latimes.com)



[ GOTHAM AFTER HOURS ]

*Cheers & Beers*  
 NYC's Best Sports Bars

NYC is home to some of the greatest cities in the world, and one of the best ways to experience it is by catching a game at one of the city's best sports bars. From the heart of Rockefeller Center to the bustling streets of Midtown West, there are plenty of places to enjoy a drink and watch the game. Whether you're a die-hard fan or just looking for a fun night out, these bars have you covered. Catch all of the action, including games, Sweet 16 and Final Four, plus the Postseason NFL April 1 through 10, on any of the bars below.



With a big-screen TV and five plasma-screen TVs always showing sports, Gatsby's is one of the best bars in the city for catching the game.

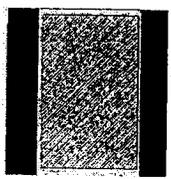
Brendan's Bar & Grill is easily one of the city's most attractive casual bar/grills, with lovingly restored bits of the 20th-century architecture. Their steak, seafood, pizza, and other dishes are all first-rate and reasonably priced, served in generous portions. Brendan's has a big-screen TV in the bar, and a private party room is also available. They're open daily, noon till midnight. 42 W. 35th St. btw. Fifth & Sixth Aves., 212-564-5405

Located at the heart of Rockefeller Center, Channel 4 Irish Bar and Restaurant is the perfect place to catch the game. How about one of the specialty cocktails like the mini shot, mix of the refreshing C4 (vodka, lime, and a blend of vodka, Triple Sec, with a splash of cranberry juice and lime. Hungry? Try an Irish classic like shepherd's pie or stick to the basics with a hamburger—and leave room for Irish coffee. 38 W. 48th St. (Fifth Sixth Aves.), 212-319-0095

Sports are always shown on the big screen and five plasma-screen TVs at Gatsby's. There are 14 beers on draft, over 40 bottled beers from around the world, signature cocktails, and great frozen drinks, plus Gatsby's is the perfect place to enjoy great food in a friendly, relaxing atmosphere with an extensive menu featuring with pizzas, sandwiches, salads, and entrees like fish n' chips and a 14-ounce NY sirloin. A DJ spins Thursday, Friday, and Saturday nights. 53 Spring St. btw. Lafayette & Mulberry Sts. 212-334-4430

While catching the game at Heartland Brewery, New York's first American-style brew pub, sample one of the many unique brewed beers, try a tasty martini, or have one of the appetizers, like the mini bison burgers. (Keep in mind: The Empire State Building location has seven flat screens.) 35 Union Square at 16th St., 212-645-3400; 127 W. 43rd St. btw. Sixth and Seventh Aves., 646-366-0235; South Street Seaport, 93 South St. at Fulton St., 646-572-2332; 350 Fifth Ave. at 34th St. in the Empire State Bldg., 212-563-3433; 1285 Sixth Ave. at 51st St., 212-582-8244

Much like its Hall of Fame namesake,



Mike Mandel is a New York legend, featuring south-eastern-leaning American blues. Their 28 hi-def plasma/LCD TVs always show all types of sporting events. There's also museum-quality memorabilia and a sports art gallery. A special "Lit League" menu is offered just for kids. Reservations of the restaurant are available for corporate and alumni groups. Bill Bar Mandel is the go-to location for large parties. When the time comes, inside the Yankee Stadium, the 2011 season ends on April 22. *100th St. South, 50th St. North, 100th St. East, 212-688-7700*

Located across from Madison Square Garden and near the Empire State Building, Bar Na Nog shows all major sporting events, and hosts live music Fri. and Sat. nights. The pub serves Irish favorites along with new American dishes in a warm and elegant Irish setting. *3 Penn Plaza, Eighth Ave. betw. 33rd & 34th St., 212-630-0249*

OTHER NIGHTLIFE CHOICES

Not part of the March Madness crowd? Looking for an outing when there isn't a game on? New York City has you covered.

Ha! Comedy Club is an inexpensive place to see good comedy in a laid-back atmosphere. The award-winning hosts, famous comic veterans, and even the eager newcomers are hilarious. Factor in some cheap drinks and finger food, and you'll be set for a fun night. Ha! Comedy Club also hosts the staged comedy *Sextangle*, a laugh-out-loud farce that's both classic and modern. *3/29-4/8, 163 W. 46th St. (Sixth-Seventh Aves.), 212-977-3884*

A strikingly original new destination, Natsumi Bar and Lounge has an

extensive wine and sake list, as well as creative cocktails like the French Kiss martini (with X-Rated Fusion vodka) and mojitos featuring green tea, peach, mango, Hpnotiq, and other flavors. Steve Wirtz, Tom Kennedy, and Joe Cohn perform jazz most Mondays (call for schedule), 5:30-7:30pm. Next door, Natsumi Restaurant features Japanese-Italian fusion cuisine, combining flavors in ways that NYC hasn't seen before, like New York Carpaccio (fresh raw veal loin tail dressed with aged balsamic and grette) or pork filet,ignon with porcini mushrooms and mustard sauce. *236 W. 50th St. betw. Eighth Ave. & Broadway, 212-258-2938*

A trendy yet friendly nightspot on the Upper East Side, OW Bar (Oscar Wilde's bar) caters to an eclectic mix of gays, lesbians, and metrosexuals of all ages, types, and interests. OW offers the finest in live entertainment five nights a week—from comedy to camp, sultry to sublime, OW's late-night shows are the talk of the town. Try the digital jukebox, with more than 140,000 songs, or the O.W. big screen, featuring dance parties from around the world. Open 4pm-4am, happy hour 4-8pm. *221 E. 58th St. betw. Second & Third Aves., 212-355-3395*



Whether famous veterans or eager newcomers, the comics are a laugh-riot at Ha! Comedy Club

For more bar, lounge, comedy, and club listings, visit [www.cityguideny.com](http://www.cityguideny.com)

[ GOTHAM AFTER HOURS ]

*Cheers & Beers*  
 NYC's Best Sports Bars

New York is one of the greatest cities in the world for sports fans, and in the heart of the city, there are some of the best bars and grills to catch the game. From the many live-screen and high-def TVs to the many live-screen and high-def TVs, you can watch your favorite sports teams in their own homes. Catch all of the best bets, including the "Sweet 16" and "Final 4," plus the Postseason NFL (April 1 & 2) at any of the below bars.



With a big-screen TV and five plasma-screen TVs always showing sports, Gatsby's is one of the best bars in the city for catching the game.

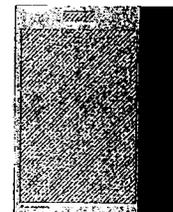
Brendan's Bar & Grill is easily one of the city's most attractive casual bar/grills, with lovingly restored turn-of-the-20th-century architecture. Their steak, seafood, pizza, and other dishes are all first-rate and reasonably priced, served in generous portions. Brendan's has a big-screen TV in the bar, and a private party room is also available. They're open daily, noon till midnight. 42 W. 35th St. btw. Fifth & Sixth Aves., 212-564-5405

Located at the heart of Rockefeller Center, Channel Irish Bar and Restaurant is the best place to catch the game. How about a martini, the specialty cocktail, the mini-chicken, or the refreshing Gummy? Blend of vodka, triple sec, with a splash of cranberry juice and lime. Hungry? Try an Irish classic like shepherd's pie, or stick to the basics with a hamburger—and leave room for Irish coffee. 30 W. 48th St. (btwn Sixth Ave.), 212-819-0093

Sports are always shown on the big screen and five plasma-screen TVs at Gatsby's. There are 14 beers on draft, over 40 bottled beers from around the world, signature cocktails, and great frozen drinks, plus Gatsby's is the perfect place to enjoy great food in a friendly, relaxing atmosphere with an extensive menu featuring pizzas, sandwiches, salads, and entrees like fish n' chips and a 14-ounce NY sirloin. A DJ spins Thursday, Friday, and Saturday nights. 53 Spring St. btw. Lafayette & Mulberry Sts. 212-334-4430

While catching the game at Heartland Brewery, New York's first American-style brew pub, sample one of the many unique brewed beers, try a tasty martini, or have one of the appetizers, like the mini bison burgers. (Keep in mind: The Empire State Building location has seven flat screens.) 35 Union Square at 16th St., 212-645-3400; 127 W. 43rd St. btw. Sixth and Seventh Aves., 646-366-0235; South Street Seaport, 93 South St. at Fulton St., 646-572-2332; 350 Fifth Ave. at 34th St. in the Empire State Bldg., 212-563-3433; 1285 Sixth Ave. at 51st St., 212-582-8244

Much like its Hall of Fame namesake,



Wildes Mantle is a New York legend, featuring southwestern-leaning American food. Their 2,500-sq-ft plasma-filled NYC rooftop allows all types of sporting events, and also museum-quality memorabilia and sports-art gallery. A special "Life Is a Feast" menu is offered just for kids. Portions of the restaurant are available to corporate and alumni groups—call Bob Alexander for reservations for large parties. A magnificent scale model of Yankee Stadium is ported as it was in 1976, and is displayed through the end of April. *220 W. 11th St., New York, NY, 212-638-1177*

Located across from Madison Square Garden and near the Empire State Building, The Na Nog shows all major sporting events and hosts live music, tri, and bar nights. The pub serves Irish favorites along with new American dishes in a warm and elegant Irish setting. *5 Penn Plaza, Eighth Ave. betw. 33rd & 34th St., 212-630-0249*

**OTHER NIGHTLIFE CHOICES**

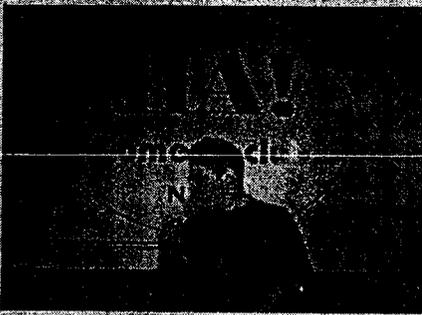
Not part of the March Madness crowd? Looking for an outing when there isn't a game on? New York City has you covered.

Ha! Comedy Club is an inexpensive place to see good comedy in a laid-back atmosphere. The award-winning hosts, famous comic veterans, and even the eager newcomers are hilarious. Factor in some cheap drinks and finger food, and you'll be set for a fun night. Ha! Comedy Club also hosts the staged comedy *Sextangle*, a laugh-out-loud farce that's both classic and modern, from 3/29-4/8. *163 W. 46th St. (Sixth-Seventh Aves.), 212-977-3884*

A strikingly original new destination, Natsumi Bar and Lounge has an

extensive wine and sake list, as well as creative cocktails like the French Kiss martini (with X-Rated fusion vodka) and mojito featuring green tea, peach, mango, Limonq, and other flavors. Steve Wirtz, Tom Kennedy, and Joe Cohn perform jazz most Mondays (call for schedule). 5:30-7:30pm. Next door, Natsumi Restaurant features Japanese-Italian fusion cuisine, combining flavors in ways that NYC hasn't seen before. Like New Style Carpaccio (fresh raw yellowtail filet with aged balsamic vinegar) or pork filet mignon with porcini mushrooms and mushroom sauce. *226 W. 30th St. betw. Eighth Ave. & Broadway, 212-258-2988*

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ON THE ROAD

# Winning meals in Las Vegas

Gourmet dining on a slot machine budget

BY S. IRENE VIRBILA  
LOS ANGELES TIMES

**LAS VEGAS** — The server shows off the charred "bistecca fiorentina," then carves the massive porterhouse into finger-thick slices. At \$145 for two, it's easily the most expensive steak I've ever eaten, if not the most expensive piece of aged meat in the country. Want horseradish sauce? At Carnevino, Chef Mario Batali and Joe Bastianich's new Italian steakhouse on the Strip, that'll be \$5 more.

A few steps away, in a private dining room floating above a state-of-the-art kitchen, six businessmen spend a minimum of \$350 each to work their way through the tasting menu at Restaurant Charlie. That's without wine, tax or tip. Or Chef Charlie Trotter in the kitchen.

In another casino, guests are ushered into a small lounge inside Guy Savoy's hyper-chic, very French restaurant. Here they sip \$75 glasses of Champagne before floating off to their tables for \$280 dinners.

Though everybody may be pinching pennies at home, Las Vegas seems untouched by the prevailing winds of economic downturn, operating by its own rules and logic.

But here's a secret: You don't have to spend big to eat big in this town. You can sample Guy Savoy's legendary artichoke truffle soup for just a few dollars, or take in the million-dollar view at Mix for the price of a cocktail. Stray off the Strip and head to the places the famous

SEE SURE, E4

chefs hit when they're off duty — including one of the country's best Thai restaurants. Here's a weekend's worth of fine dining for the every roller.

■ In a nondescript mall just east of the Strip, Lotus of Siam serves up the best northern Thai food probably in the country. For the price of a bowl of soup at some of the Strip's top restaurants, you can feast on Thai dishes from the tremendously talented chef and owner, Saipin Chutima. Go straight to her a la carte menu and don't miss the northern-style sausage with basil, green papaya salad or steamed catfish in lotus leaf. The wine list is

remarkable too: heavy on Austrian Rieslings and German Gewurztraminers, and put together by the sommeliers in town who love this place.

Details: Lotus of Siam, 953 E. Sahara Ave., Las Vegas; (702) 735-3033; [www.saipinchutima.com](http://www.saipinchutima.com). Main dishes, \$8.95 to \$22.95; most fewer than \$15.

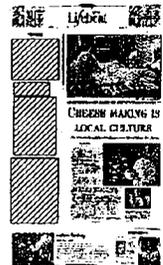
■ For a cup of espresso made short and strong, with a proper "crema," head to the new **Espressamente Illy** coffee bar, the first of many to come in the U.S. from premier Italian coffee roaster Illy. The vibe is smart and urban (that's why so many vacationing Europeans make this their morning coffee spot). The morning pastries could be better, but if you require the jump-start of a truly ferocious latte, an extra shot of espresso is just a buck.

Details: **Espressamente Illy**, Palazzo Resort Hotel Casino, 3325 Las Vegas Blvd. S., Las Vegas; (702) 869-2233. Espresso drinks, \$3.50 to \$5.50.

■ For \$16, you can savor a cocktail and the million-dollar view of the Strip from the 64th-floor balcony of **Mix Lounge**. At **Mix Restaurant** next door, gourmands are paying big bucks for a lesser view and, OK, Michelin-starred French chef Alain Ducasse's worldly menu. Every night at the Lounge, a different disc jockey stirs up a musical mix. The cocktail of the moment? Violet, a mix of Absolut raspberry vodka, **Hpnotiq**, Chambord and pineapple juice.

Details: **Mix Lounge**, The Hotel at Mandalay Bay, 3950 Las Vegas Blvd. S., Las Vegas; (702) 632-9500; [mandalayplace.com/dining/mixlounge.aspx](http://mandalayplace.com/dining/mixlounge.aspx).

■ Next door to the more formal Louis's Las Vegas is South Carolina chef Louis Osteen's rowdy and fun **Fish Camp**, where you can get a bowl of his low-country shrimp and okra gumbo along with a New Orleans oyster po' boy, a shrimp burger with jalapeno tartar sauce or a sirloin burger with Benton's fine bacon and extra sharp white cheddar. I wouldn't say no, either, to some hush puppies or sweet potato fries with a glass of bourbon from **Zelda's Bourbon Bar**, which stocks more than 48 varieties. Live music on the weekends.



Details: Fish Camp, Town Square, 6605 Las Vegas Blvd. S., Building N, Las Vegas; [www.louislasvegas.com](http://www.louislasvegas.com); (702) 463-3000. Sandwiches, \$12.50 to \$16.50.

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Details: Bouchon, Venetian Resort-Hotel-Casino, Venezia Tower, 3355 Las Vegas Blvd. S., Las Vegas; (702) 414-6200; [www.bouchonbistro.com](http://www.bouchonbistro.com). Petit plateau, \$58.

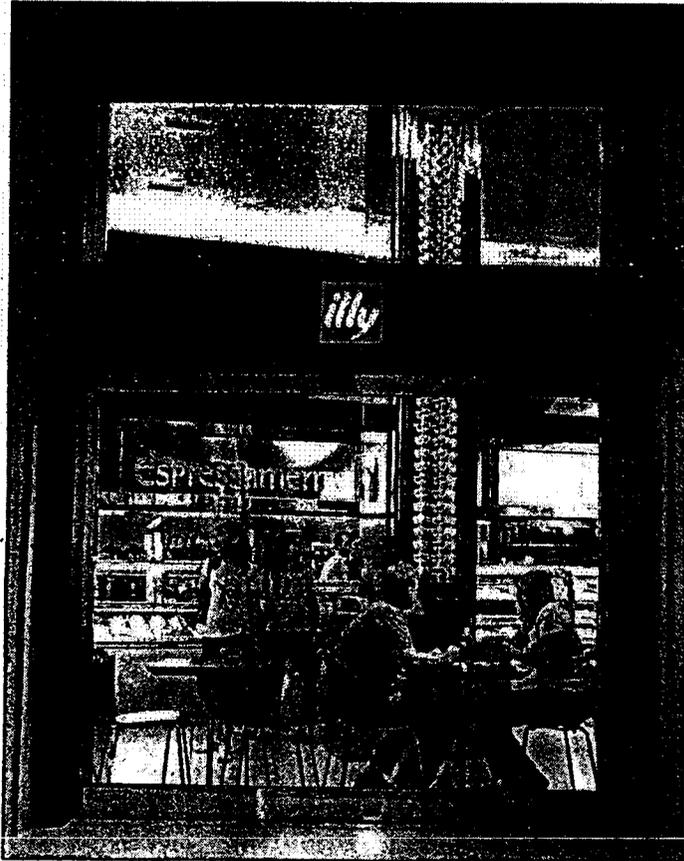
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Details: Burger Bar, Mandalay Place at Mandalay Bay, 3930 Las Vegas Blvd. S., Las Vegas; (702) 632-9364; [www.mandalaybay.com/dining/burgerbar.aspx](http://www.mandalaybay.com/dining/burgerbar.aspx). Burgers, \$6 to \$16; additional toppings, 50 cents to \$2.75.

■ The menu of small plates served in Restaurant Guy Savoy's elegant Bubble Bar gives you a chance to taste some of the highly lauded French chef's creations without dire damage to the pocketbook. The best deal is four "small bites" items for \$40 — not inexpensive, but nowhere near the \$290 per person for the Menu Prestige in the main dining room. Everything is served as either a small bite (actually three or four bites,

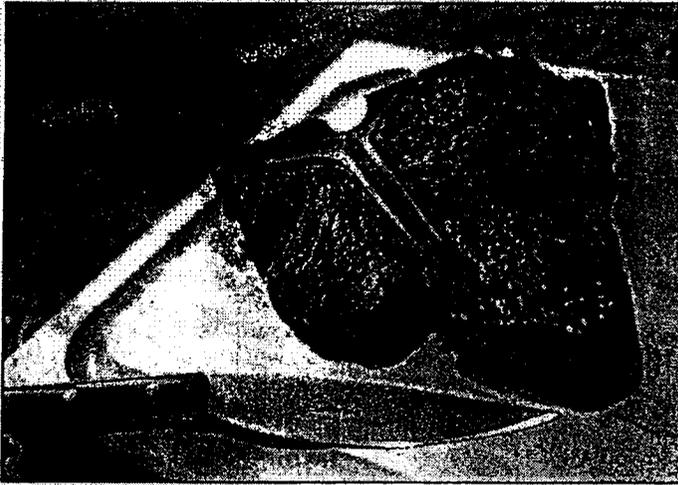
tapas style) or a big bite, about the size of a normal appetizer. Taste Monsieur Savoy's famous artichoke and black truffle soup or his oysters in ice gelee. The Champagne will set you back a bit, though. The least expensive bubbly by the glass is a private label "blanc de blancs" at \$29 a glass. The most expensive? That's \$75 a glass for Krug Grande Cuvee, "naturellement."

Details: Bubble Bar, Restaurant Guy Savoy, Caesars Palace, 3570 Las Vegas Blvd. S., Las Vegas; (702) 731-7110; [www.harrahs.com/casinos/caesars-palace/restaurants-dining](http://www.harrahs.com/casinos/caesars-palace/restaurants-dining); (877) 346-4642. Big bites, \$18 to \$35; small bites, \$25 for two items, \$30 for three, \$40 for four items.



LOS ANGELES TIMES

**Espressamente Illy, the top Italian coffee company, serves quality espresso in a smart urban setting in Las Vegas.**



LOS ANGELES TIMES

**You can spend \$145 for a classic fiorentina porterhouse for two, above, at Mario Batali's new Carnevino, but you don't have to be a high roller to get a first-class meal in Vegas.**

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present during scanning

# Who says you have to be high roller to eat like king?

LAS VEGAS — No doubt about it. The top of the Vegas food chain is the domain of high rollers. But here's a secret: You don't have to spend big to eat big in this town. You can sample Guy Savoy's legendary artichoke truffle soup for just a few dollars, or take in the million-dollar view at Mix for the price of a cocktail. Stray off the Strip and head to the places the famous chefs hit when they're off duty — including one of the country's best Thai restaurants. Here's a weekend's worth of fine dining for the every roller.

- In a nondescript mall just east of the Strip, **Lotus of Slam** serves up the best northern Thai food on the West Coast and probably in the country. For the price of a bowl of soup at some of the Strip's top restaurants, you can feast on Thai dishes from the tremendously talented chef and owner, Saipin Chutima. Go straight to her a la carte menu and don't miss the northern-style sausage with basil, green papaya salad or steamed catfish in lotus leaf. The wine list is remarkable too, heavy on Austrian Rieslings and German Gewurztraminers, and put together by the sommeliers in town who love this place.

Lotus of Slam, 953 E. Sahara Ave., Las Vegas; 702-735-3033; www.saipinchutima.com. Open for lunch 11:30 a.m. to 2:30 p.m. Monday through Friday; for dinner 5:30 to 9:30 p.m. Monday through Friday and 5:30 to 10 p.m. Friday and Saturday. Main dishes, \$8.95 to \$22.95; most fewer than \$15.

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Espressamente Ily, Palazzo Resort Hotel Casino, 3325 Las Vegas Blvd. S., Las Vegas; 702-869-2233. Open 6 a.m. to midnight Sunday through Thursday and 6 a.m. to 1 a.m. Friday and Saturday. Espresso drinks, \$3.50 to \$5.50.

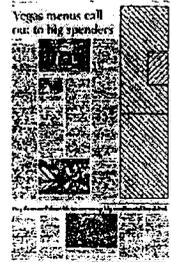


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Mix Lounge, THEhotel at Mandalay Bay, 3950 Las Vegas Blvd. S., Las Vegas; 702-632-9500; mandalayplace.com/dining/mixlounge.aspx. Open 5 p.m. to 2 a.m. Monday through Thursday, 5 p.m. to 4 a.m. Friday and Saturday. Cocktails, \$16. No cover before 10 p.m.; after 10 p.m., it's \$10 Sunday through Tuesday, \$12 Wednesday and Thursday, \$20 Friday and Saturday.

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*Virbila is the Times restaurant critic.*

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## WEDDING OF THE WEEK | SARA AND J.B. HOLMES

# Couple takes a swing at future together

By **TRACY PULLEY**  
For *The Tennessean*

When Sara Vallett first laid eyes on J.B. Holmes at a friend's party in Bowling Green, Ky., in the summer of 2006, he was watching himself on television. She thought he might be the most arrogant man she'd ever encountered.

Even when a friend explained that J.B. was a professional golfer, Sara wasn't impressed. "I didn't know anything about golf," she says, "and I still didn't think anyone should be watching themselves on TV."

J.B., visiting friends in Kentucky between tournaments, and Sara, a student at Western Kentucky University, talked for a while that night. Sara didn't feel any sparks, and when J.B. called the next day, she let

go to voice mail. A week later, Sara started re-thinking her first impression. "He'd been on my mind all week," she says. She checked him out on Facebook and suggested they talk on the phone again sometime — and then spent the next few days embarrassed that she'd been too forward.

When J.B. called back, however, her embarrassment gave way to relief and, soon, to a daily phone call with a guy she liked more with each conversation. On his next break between golf tournaments, J.B. came to Bowling Green and took Sara on a date ... to play miniature golf.

Turns out that Sara and J.B. both have competitive spirits. Their dates revolved around golf, bowling, arcade games, anything where there would be a winner and a loser. J.B. knew he'd found a girl who could keep up with him, so he put Sara to the ultimate test: He took her on tour.

"She came on a few trips with me," says J.B., "and I could tell she liked traveling ... She didn't sit in the hotel room while I practiced. She'd jump in a car and explore."

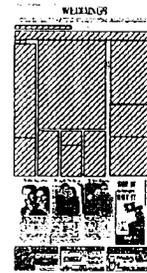
After seven months of dating, J.B. decided it was time. He proposed to Sara at her family's home in April 2007 (after asking her father's permission). "He said he had an Easter present for me and I was making fun of him — 'Who gives Easter presents?'" Sara says, laughing. J.B. gave Sara a calendar with a personal photo pasted on each month.

"When I turned to December, there was a picture of J.B. on his knee holding a ring," Sara says. She couldn't stop saying "Oh my gosh" long enough to get out an answer.

Sara and J.B. decided to marry on Nov. 24 in Nashville, Sara's hometown and a location close enough for easy travel for J.B.'s Kentucky relatives. "We basically had no other choice on the date," says Sara, "because of J.B.'s tournaments."

The date gave the couple time for a short honeymoon before heading to the Australian Open in December. It's a routine to which Sara has quickly adjusted. "We've been home maybe five or six weeks in the five months we've been married," she says. "It's a very different lifestyle ... but I love it."

J.B., a native of Campbellsville, Ky., who's played golf from babyhood (there's a photo of him at the age of 14 months, holding a club and wearing a diaper), has only been on the PGA tour for three years, but in that short time he's won two events — the 2006 and 2008 FBR tournaments held in Scottsdale, Ariz. J.B. also placed in the top



25 in his first visit to the Masters this year.

"It's just his third year and he's already won twice. It's incredible," Sara says.

J.B. and Sara's competitive natures clashed a bit with the start of the reception on the big day. The wedding was held at 1 p.m., and then the wedding party had dinner at Merchants Restaurant downtown before heading over to the reception at Richland Country Club via chartered Greyhound bus.

"We were expected around 5:30, but we were all watching the UK-UT game on the bus," Sara says. "The game was tied in overtime when we got to the reception, and I said, 'We're not getting out until this game is over.'" Sara's friends cheered and J.B.'s group booed as the University of Tennessee defeated Kentucky in four overtimes, and then guests cheered as the newlyweds finally entered the reception.

Twenty-four-year-old Sara and 26-year-old J.B. now live in Orlando, Fla., when not hitting the road for the PGA tour, and they've settled into married life easily. "We spend a lot more time together than most married people do," says Sara. "I'm glad I love my husband so much . . . because if you have an argument in a hotel room, there's nowhere to go."

**The locale:** The ceremony was held in the Wightman Chapel at Scarritt-Bennett Center. The reception was held at Richland Country Club.

**The bride wore:** A beaded spaghetti-strap ballgown by Jim Hjelm from Faccio Bridal in Franklin. The fitted bodice was accented with sparkling beading and the gown featured a chapel train. Sara paired the dress with a floor-length veil and her mother's bracelet.

**The flowers:** Terry White of English Garden created an all-white rose bouquet for the bride and then inserted one pale blue silk rose at the bride's request. For the attendants, White made hand-tied bouquets of white roses and pale blue hydrangeas.

**The cocktail:** Upon arriving at the reception, guests were



## Ceremony snapshot

served HpnotiQ-and-champagne cocktails in keeping with the wedding's blue scheme.

**The menu:** Richland Country Club caterers served roast beef at a carving station, penne pasta and tortellini at a pasta station, jumbo shrimp, mini Richland sliders, crispy chicken fingers, cucumber and crab salad canapés, seasonal crudités, Asiago-and-garlic-filled baby red potatoes, and assorted breads, fruits and cheeses.

**The cake:** Leslie Pippin of Classic Cakes created a five-tiered hexagonal cake covered with white buttercream frosting accented with tiny blue dots and wide blue ribbons of frosting. Tiers included vanilla, chocolate, strawberry and lemon cakes.

**The music:** Classical selections were played on piano and organ at the ceremony. At the reception, local eight-piece band The Soul Searchers of Prime Source Productions performed a variety of soul and rhythm-and-blues covers.

**The honeymoon:** Sara and J.B. spent several days in Bora Bora before flying to a tournament in Australia.



PHOTOS COURTESY OF KEVIN WIMPY PHOTOGRAPHY

Sara and J.B. Holmes met at a party in Bowling Green, Ky., when J.B. was visiting friends between golf tournaments.

## On the cheap: You can dine well in Vegas even if you're not a high roller

By S. IRENE VIRBILA  
LOS ANGELES TIMES

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You can sample Guy Savoy's legendary artichoke truffle soup for just a few dollars, or take in the million-dollar view at Mix for the price of a cocktail. Stray off the Strip and head to the places the famous chefs hit when they're off duty—including one of the country's best Thai restaurants.

Here's a weekend's worth of fine dining:

■ In a nondescript mall just east of the Strip, Lotus of Siam serves up wonderful northern Thai food. For the price of a bowl of soup at some of the city's top restaurants, you can get a meal on Thai dishes from the tremendously talented chef and owner, Saipin Chutima.

Go straight to her à la carte menu and don't miss the northern-style sausage with basil, green papaya salad or steamed catfish in lotus leaf. The wine list is remarkable too: heavy on Austrian Rieslings and German Gewurztraminers, and put together by the sommeliers in town who love this place.

*Lotus of Siam, 953 E. Sahara Ave., Las Vegas; 1 (702) 735-3033; www.saipinchutima.com*

*Open for lunch 11:30 a.m. to 2:30 p.m. Monday through Friday; for dinner 5:30 to 9:30 p.m. Monday through Friday and 5:30 to 10 p.m. Friday and Saturday. Main dishes, \$8.95 to \$22.95; most less than \$15.*

■ For a cup of espresso made short and strong, with a proper "crema," head to the new

Espressamente Illy coffee bar, the first of many to come in the United States from premier Italian coffee roaster Illy. The vibe is smart and urban (that's why so many vacationing Europeans make this their morning coffee spot). The morning pastries could be better, but if you require the jump-start of a truly ferocious latte, an extra shot of espresso is just a buck.

*Espressamente Illy, Palazzo Resort Hotel Casino, 3325 Las Vegas Blvd. S., Las Vegas; 1 (702) 869-2233.*

*Open 6 a.m. to midnight Sunday through Thursday and 6 a.m. to 1 a.m. Friday and Saturday. Espresso drinks, \$3.50 to*

**See GREAT D6**

*\$5.50.*

■ For just \$16, you can savor a cocktail and the million-dollar view of the Strip from the 64th-floor balcony of Mix Lounge. At Mix Restaurant next door, gourmards are paying big bucks for a lesser view and, OK, Michelin-starred French chef Alain Ducasse's worldly menu. Every night at the Lounge, a different disc jockey stirs up a musical mix. The cocktail of the moment? Violet, a mix of Absolut raspberry vodka, HpnotiQ, Chambord and pineapple juice.

*Mix Lounge, THEhoi at Mandalay Bay, 3950 Las Vegas Blvd. S., Las Vegas; 1 (702) 632-9500; mandalayplace.com/dining/mixlounge.aspx*

*Open 5 p.m. to 2 a.m. Monday through Thursday, 5 p.m. to 4 a.m. Friday and Saturday. Cocktails, \$16. No cover before 10 p.m.; after 10 p.m., it's \$10 Sunday through Tuesday, \$12 Wednesday and Thursday, \$20 Friday and Saturday.*

■ Next door to the more formal Louis's Las Vegas is South Carolina chef Louis Osteen's

rowdy and fun Fish Camp, where you can get a bowl of his low-country shrimp and okra gumbo along with a New Orleans oyster po' boy, a shrimp burger with jalapeño tartar sauce or a sirloin burger with Benton's fine bacon and extra sharp white cheddar.

I wouldn't say no, either, to some hush puppies or sweet potato fries with a glass of bourbon from Zelda's Bourbon Bar, which stocks more than 48 varieties. Live music on the weekends.

*Fish Camp, Town Square, 6605 Las Vegas Blvd. S., Building N, Las Vegas; www.louislasvegas.com; 1 (702) 463-3000.*

*Open 11 a.m. to 10 p.m. Sunday through Thursday, 11 a.m. to 11 p.m. Friday and Saturday. Sandwiches, \$12.50 to \$16.50.*

■ Could this be Paris? Not technically, but Thomas Keller's oyster bar at his French bistro Bouchon in the Venetian puts you there in spirit. Sit down at the zinc bar with a loved one, order a glass of Sancerre and a "petit plateau" with pristinely fresh oysters, clams, mussels, half a lobster and shrimp. It's the best seafood platter this side of the Seine.

*Bouchon, Venetian Resort-Hotel-Casino, Venezia Tower, 3355 Las Vegas Blvd. S., Las Vegas; 1 (702) 414-6200; www.bouchon-bistro.com*

*Oyster bar open midday to 11 p.m. daily. Petit plateau, \$58.*

■ French chef Hubert Keller of San Francisco's posh Fleur de Lys is getting into burgers in a big way at his Burger Bar in Vegas. His basic burger is \$8, which includes tomatoes, onions, lettuce and pickles. But this isn't just any beef: It's corn-fed Hereford beef from Ridgefield Farms in Washington state's Yakima



alley—and it's fresh-ground to order.

He's also got a Colorado lamb burger and a more expensive American Kobe beef version from Snake River Farms in Idaho. Choose your bread, pile on the additional toppings and voilà! A custom-built gourmet burger. Desserts are all burgers too, including, yikes, a peanut butter and jelly burger.

*Burger Bar, Mandalay Place at Mandalay Bay, 3930 Las Vegas Blvd. S., Las Vegas; 1 (702) 632-9364;*

*www.mandalaybay.com/dining/burgerbar.aspx*

*Burgers, \$6 to \$16; additional toppings, 50 cents to \$2.75. Open 10:30 a.m. to 11 p.m. Monday through Thursday, 10 a.m. to 2 a.m. Friday and Saturday, 10:00 to 11 p.m. Sunday.*

■ The menu of small plates served in Restaurant Guy Savoy's elegant Bubble Bar gives you a chance to taste some of the highly lauded French chef's creations without dire damage to the pocketbook. The best deal is four "small bites" items for \$40—not inexpensive, but nowhere near the \$290 per person for the Menu Prestige in the main dining room.

Everything is served as either a small bite (actually three or four bites, tapas style) or a big bite, about the size of a normal appetizer. Taste Monsieur Savoy's famous artichoke and black truffle soup or his oysters in ice gelée.

The Champagne will set you back a bit, though. The least expensive bubbly by the glass is a private label "blanc de blancs" at \$29 a glass. The most expensive? That's \$75 a glass for Krug Grande Cuvée "naturellement."

*Bubble Bar, Restaurant Guy Savoy, Caesars Palace, 3570 Las Vegas Blvd. S., Las Vegas; 1 (702) 731-7110;*

*www.harrahs.com/casinos/caesars-palace/restaurants-dining; 1 (877) 346-4642. Champagne by the glass, \$29 to \$75; big bites, \$18 to \$35; small bites, \$25 for two items, \$30 for three, \$40 for four items. Open 5:30 to 10:30 p.m. Wednesday to Sunday. No reservations required.*

## Tiny restaurant offers a big breakfast

By S. IRENE VIRBILA  
 LOS ANGELES TIMES

LAS VEGAS — I have found the best bargain in Vegas: Continental breakfast at the tiny Payard Patisserie & Bistro in Caesars Palace.

Francois Payard is a brilliant French pastry chef who's well-known in New York, where he has his first restaurant. But I doubt his name rings much of a bell with people outside Manhattan. I'm ringing it loud and clear.

Breakfast here is sheer poetry. For a mere \$16, you get good, strong coffee, fresh-squeezed orange juice and as many of Payard's exquisite morning pastries as you can devour in one sitting. That means a croissant so buttery and flaky, you and the table are covered in crumbs at the first bite. You'd be hard-pressed to find one anywhere in Paris (I mean the real Paris) of this caliber.

Then there's the almond version — indulgently stuffed with fragrant almond paste — a tender brioche scented with orange, an elegant apricot Danish and whatever else Payard and his capable chef here, Gregory Gourreau, might dream up.

That \$16 continental breakfast also includes silky house-cured smoked salmon with all the fixings and a decent bagel (toasted if you like), plus cereals, fresh fruit and yogurt parfaits with granola.

The bistro itself is adorable, round in shape, with the kitchen, where you can order from the a la carte menu, in the center and fanciful white leather banquettes around the edges. This, in fact, may be the smallest restaurant I've seen in Vegas, with just 16 tables beneath whimsical chandeliers dripping glass gumdrops. And for such a sumptuous breakfast, Payard is first-class all the way, from the heavy linens and serious flatware to the white porcelain plates.

### PAYARD PATISserie & BISTRO

WHERE: Caesars Palace, 3570 Las Vegas Blvd. S., Las Vegas; (702) 731-7110; [www.harrahs.com/casinos/caesars-palace/restaurants-dining](http://www.harrahs.com/casinos/caesars-palace/restaurants-dining).

**HOURS:** Open daily from 6:30 to 11:30 a.m. for breakfast, noon to 7:30 p.m. for lunch and 9 to 11:30 p.m. for dessert prix fixe.

**COST:** Continental breakfast, \$16; lunch-dinner entrees, \$16 to \$26; three-course dessert prix fixe, \$45; individual desserts, \$15.

Service is crisp yet unusually comfortable, and there's always someone to refill your coffee cup or water glass.

Breakfast is served only until 11:30 a.m. After noon, Payard serves a casual bistro menu until 7:30 p.m. Drop in for a light lunch of salade nicoise, a perfect omelet or a deliciously fluffy croque-monsieur in which you can actually taste the nutmeg in the bechamel sauce.

After 9 p.m., Payard offers a three-course prix-

fixe dessert tasting for \$45, in which you choose from more than 15 items from several categories. You can also order just one if you like. But I'd go with the prix fixe, in order to taste as many of the fabulously intricate desserts as possible.

Here, you can't be too greedy when we're talking macaron stained with squid ink and filled with a savory black olive cream cheese served with Gorgonzola ice cream. Or peanut butter napoleon with milk chocolate pastry and peanut butter sauce. Or apples baked with a cardamom streusel and crowned with a tart, refreshing scoop of Granny Smith sorbet and dried apple chips.

Taste for yourself one night: skip dessert whenever you're eating and run, don't walk, to Payard for a languorous, late-night splurge.

*SOURCE:* Arizona Republic (Phoenix, AZ)  
*AUDIENCE:* 1,547,895 [provided by Nielsen//NetRatings]  
*DATE:* 05-07-2008  
*HEADLINE:* Off the Hook Sushi & Martini Bar, 2.5 stars

Source Website

by Gwen Ashley Walters – May. 7, 2008 04:40 AM

Special for azcentral.com

Is there room in the Valley for more trendy sushi and martini bars? Apparently so, and now Anthem dwellers don't have to drive far to nibble on fashionable sushi combinations and sip modern martinis, thanks to Off the Hook Sushi & Martini Bar.

For the most part, Off the Hook delivers flavorful, if not terribly inspired, Asian fusion combinations in a small but stylish setting. The dining room is more deep than wide, with an L-shaped copper-topped bar on one side, and textured silvery banquettes on the opposite side. The backless barstools, about a dozen or so, are eye-shadow metallic blue with chrome legs.

The only bumpy part is the rather nonchalant service. We arrive on an early Saturday evening and tell the young hostess we'd like a table on the patio. She smiles and leads us all of 10 steps to an inside table. "Oops," she says, "I forgot," as she gathers up the menus and leads us outside.

The north side patio is long and skinny, with single-file high top silver tables. It faces a parking lot but at least it's shady. Our server strolls out shortly and unenthusiastically points to a couple martinis when we ask for a drink recommendation.

From the 20 specialty martinis (\$8 each), I sample Lucy In the Skyy, a sweet concoction of melon *vodka*, aqua blue *Hpnotiq liqueur* and pineapple juice, and later the Yamon, an even sweeter coconut *rum*-based drink. Other libations include a few beers, (including Kirin Ichiban draft, \$4.25) and a handful of sake and wines.

The regular menu is divided into teasers (appetizers) and pleasers (Asian-influenced entrees) along with soup and salads. It also spells out a few dishes specifically for kids, but this restaurant is clearly geared toward adults.

The paper sushi menu comes with a warning printed near the bottom that because the sushi is made to order, wait times can be up to 45 minutes, including reorders. Fortunately for us, the restaurant is less than half full, and nothing takes more than a few minutes to arrive.

Appetizers include the usual safe suspects like edamame (\$3.50), potstickers (\$7.50) and fried calamari with a citrus soy dipping sauce (\$9). Galbi (\$9.50), soy marinated Korean-style short ribs are thin, crosscut ribs, six in all, charred on the edges but still juicy on the inside and mostly tender. The deep flavor is heavy on the soy with a hint of citrus and garlic. They are know-off-the-bone good.

The crisp, refreshing seaweed salad (\$6.50) turns out to be pleasantly spicy, with a swift kick of chile heat and plenty big enough to share. Before we can polish it off, a plate of salmon sushi (\$4) arrives along with a soft shell crab roll (\$9.50). The salmon, two thin slices atop seasoned sushi rice, is well-marbled and meltingly tender.

Tempura-coated crab legs protrude from nori-wrapped sushi rice with avocado and cucumber in a striking display. We munch on the light, crisp legs before diving into the remaining pieces, filled with imitation crab, cucumber and avocado. With a hit of wasabi paste and a dash of soy, it's not earth-shattering, but it's OK.

The most exciting section of the sushi menu is called new style sashimi, which means the raw fish is lightly seared. We lap up the tuna tataki (\$12) with garlic and ginger ponzu sauce. It's not really new (seasoned and seared ahi) and it's not really sashimi if it's cooked, albeit ever so slightly. It is, however, delicious.

By the time a couple of house rolls arrive, our server has almost warmed up to us and is checking with us on a more frequent basis and actually clearing plates. Maybe by the end of the evening she'll be proactive, asking if we'd like to order more. One can always hope.

The namesake house roll, Off the Hook (\$10.50), is a hefty portion of spicy tuna, avocado, imitation crab and sushi rice, rolled in nori, dipped in tempura batter and deep fried to a light-as-air crisp. Cut into large disks, the generous size rolls are finished with a dollop of spicy aioli and a dot of spicy Sriracha. They are too large to pick up without falling apart, so I cut them into quarters with chopsticks.

The tastes like chicken (\$9) roll would be pedestrian, if not for the pale, salmon-colored soy paper wrapping. Panko-crusting chicken is encased with rice, lettuce, asparagus spears, and avocado. Surprisingly, the panko is still a little crisp despite being surrounded by moist ingredients. Not surprisingly, it tastes like fried chicken.

It's tough to get excited about repetitive dishes (how many times can a restaurant use imitation crab and avocado?). We consider the entrees but nothing jumps off the page – certainly not the chicken teriyaki bowl (\$12) or a teriyaki strip steak (\$18). Even the jalapeno bacon-wrapped filet (\$25) sounds snoozy.

If we lived in Anthem, I'm certain that we would visit Off the Hook on a semi-regular basis. The food isn't going to knock anyone's socks off, but it is flavorful, the fish is fresh and the presentation is pretty. And who knows, maybe the staff would learn to actually act happy to see us.

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*Highlights: vodka, Hpnotiq liqueur, rum*

# Celebrity swag bags

Guests of the two biggest Kentucky Derby galas will walk away winners — regardless of how they bet. Celebs received gorgeous gift baskets on behalf of their hosts.

Barnstable Brown Gala attendees were given a velvet-covered hat box from PAMA Pomegranate Liqueur and Hpnotiq Liqueur. Among the goodies: pomegranate fig-scented body scrub from Organic Bath Co., a Hpnotiq soap-filled “Luffa,” gourmet chocolate-dipped pretzels and pecan balls infused with PAMA and Hpnotiq, champagne flutes, Yellow Tail Sparkling White Wine, his ‘n’ her spa slippers, and, of course, Hpnotiq Liqueur and PAMA Pomegranate Liqueur.

Guests of the Grand Gala were given a huge basket from WOW! Creations. Some of the highlights: a hand-dipped caramel chocolate gourmet apple from Applicious, bottle of Gentleman Jack Rare Tennessee Whiskey, Baby Phat Golden Goddess shimmering body lotion, Pearl wrap rings from Xabia Jewels, Guilia Southern Botanical Scented Candle, men’s and women’s sunglasses from Foster Grant and a voucher for \$5,000 off an ExpressJet Charter Flight.



**Charlize Theron** leaving a \$100 tip on a \$75 bill at Eat on Sunset in LA on April 30 because it was her waiter's birthday.

**Lipslick Jungle's Lindsay Price** sharing beauty secrets at the Carlos Miele and Vogue Rainforest Foundation benefit at the Carlos Miele store in NYC on May 1.

**Joel Madden** wearing a Barack Obama T-shirt and spinning at the BPM HpnotiQ House at the recent Coachella music festival outside LA.

**Mario Lopez** teaching kids dance moves at the Windows Live Portrait Studio in Brooklyn, N.Y., on April 29.

**Orchi Montag** talking to **Johnny Spencer Pratt** about garage garage on *late Show With David Letterman* in the Boost Mobile Lounge at NYC's hip 1 Oak on April 30.

**Marisa Tomei** nibbling on desserts with friends at Kyoto in NYC on April 23.

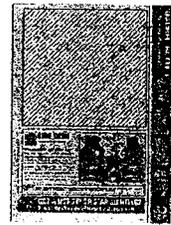
**Gossip Girl's Kelly Rutherford** celebrating Earth Day in NYC on April 22 by helping Sylvania promote its new Twist micro-mini energy-efficient lightbulb.

**Dylan McDermott** hanging out at Social Restaurant in the Dominican Republic during the opening of Maxim Bungalows on April 26.

**America Ferrera** admiring Roberto Coin jewelry at *Hollywood Life* magazine's 10th annual Young Hollywood Awards on April 27.

**Blake** attended the Chanel Runners with co-star and *Bad News* Baddley.

**Charlize had salmon at Eat on Sunset.**





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MAY 2, 2008

**Buy Hpnottiq, Win a Hundred Grand**

We were recently notified about a cool contest the Hpnottiq folks are running, where you can win up to \$100,000 for just buying a bottle of the stuff. Seems like a no-brainer to us. And if you win, you'd better share with us, because we're pretty sure our posting of this story makes us ineligible. The things we do for you...

For summer 2008, Hpnottiq Liqueur introduces a \$100,000 Grand Prize instant win sweepstakes. The sweepstakes will also feature another \$100,000 in first prizes paid out in 200 \$500 cash increments in addition to 500 Hpnottiq T-shirts for 2nd prizes.

In order to win, consumers must purchase a 750 ml of Hpnottiq featuring the "Hpnottiq Instant Win" neck hanger POS at retail. Each bottle featuring the neck hanger will have a Hpnottiq cork stopper



imprinted with a unique numeric code. Winners will be notified instantly after entering the unique numeric code at [Hpnottiq.com](http://Hpnottiq.com). The sweepstakes will begin July 2008, where legal.

Just make sure you're picking up a bottle with the 100 grand tag on it. [Hpnottiq.com](http://Hpnottiq.com)

Read More in: [Drinking Contests](#)

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Too bad buying it means you have to drink it. HpnotiQ is gross.

Posted by: KR at May 6, 2008 1:46 AM

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**SCHOOLYARD'S  
FISHBOWL**

## Grab a friend (or two) and dip into one of these summery cocktails

By Fred Schlatter

These days, it's not hard to find a place where bartenders handcraft cocktails from luxury spirits and fresh ingredients. But let's admit it: On occasion, all we really want to drink is electric blue punch—out of a fishbowl. Don't be ashamed. Order up one of these wacky drinks and enjoy in an appropriate setting—like a sprawling summer patio—before the urge wears

off.

**Schoolyard Tavern**

3258 N. SOUTHPORT AVE. 773-528-8226

**The drink** Don't be surprised if the electric blue Fishbowl (\$25) draws stares when it arrives tableside. It's jealousy. This thing is loaded with 16 ounces of vodka, dashes of lemonade, Sprite and PowerAde. It gets about 30 multicolored straws and, when available, a garnish of Swedish Fish. The result: a gallon and a quarter of pure spring break bliss.

**The scene:** Lakeview's Schoolyard Tavern is



Page 1 of 3

a favorite of young professionals with fond memories of Cancun '99, so it's no surprise that people regularly order fishbowls. And with a patio like this, who can blame them? Shaded and spacious, this sidewalk cafe is about as good as it gets on a sunny day.

### **Orbit Room**

2959 N. CALIFORNIA AVE. 773-588-8540

**The drink:** Margaritas are sacred stuff when it comes to summer drinks, so tinkering isn't always welcome. But that's not the case with Orbit Room's Watermelon Margarita Pitcher (\$25). This pitcher of summer goodness—big enough for four—starts life as a regular margarita; watermelon liqueur and fresh watermelon garnish help it achieve greatness.

**The scene:** The bar's vintage vibe and friendly staff were a real draw throughout the dismal winter months, but now that spring has sprung we see a new side—a peerless wood deck, tricked out with classic patio furniture, and for smokers, room to puff.

### **Moonshine**

1824 W. DIVISION ST. 773-862-8686

**The drink:** Mojitos—big deal, right? Reserve judgment until you try a pitcher of strawberry-basil mojitos (\$25, \$15 on Wednesdays) at Moonshine. Mashed strawberries replace limes, and pummeled basil stands in for the usual mint. Don Julio effectively replaces rum. The cumulative effect is a real zinger: fragrant, sweet and darn potent.

**The scene:** The sidewalk patio fills up lightning-fast on a nice day. It's no wonder, with attractive bistro tables, umbrellas, planters and lighting setting an idyllic outdoor scene. Hovering might work, but your best bet is to make friends with a few of the squatters—not difficult with this fun-loving crowd.

### **Waterhouse**

3407 N. PAULINA ST. 773-871-1200

**The drink:** Punch bowls usually get spiked with whatever's handy. Not the icy Waterhouse Punch (\$15), which gets a generous kick from amaretto, rum, vodka and triple sec, plus plenty of flavor from grenadine, and pineapple, lime and orange juices. It's 64 ounces, so you'll need backup.

**The scene:** This place is a full-service stop, offering bar food standards, plenty of sports action, DJs and a weekend scene. When the sun's out, add to the list 30-plus sidewalk seats perfect for

drinking some of that punch.

**Uncle Fatty's Rum Resort**

2933 N. SHEFFIELD AVE. 773-477-3661

**The drink:** The chunky, 22-ounce "fishtank" glasses are your first hint that the Ocean Potion (\$12) isn't a mild-mannered island cooler. Then consider the numbers: 3 ounces each of Hpnotiq and Whaler's Coconut Rum, topped with a secret blend of tropical juices.

**The scene:** OK, so there's no outdoor space at this new Lakeview bar. But it hardly matters: tiki detail, a sand box, tons of games and a dance floor add up to a wild beach party, attended almost exclusively by tipsy college kids.



UNCLE FATTY'S  
OCEAN POTION

[ FRED SCHLATTER  
IS A METROMIX SPECIAL  
CONTRIBUTOR ]  
METROMIX@TRIBUNE.COM

# TORN!

## NICOLE RICHIE

**T**urned her life around when she learned she was pregnant. She gave up drugs and put some healthy pounds on her once emaciated frame. But since giving birth to her daughter, Harlow, on Jan. 11, the reformed party girl has been feeling the tug of her former fast-lane life!

"Nicole is torn between being a mommy and being a party girl," says a source. "She wants to go out and have fun, but when she does, she's like, 'Uh-oh, Harlow needs me.'"

Nicole did manage to steal some grown-up time with her boyfriend and baby daddy, Good Charlotte rocker Joel Madden at the Coachella Valley Music and Arts Festival in Indio, Calif., on April 26.

With little Harlow safely tucked in at a rented house nearby with a nanny, Joel, 29, deejayed the afternoon pre-party at the BPM HpnotiQ Smurf House, and Nicole had a blast.

"She was laughing with her friends and having a great time. It's hard to believe she is a mom," says an eyewitness. "She was especially having fun dancing when Joel started to spin. She wasn't talking about her baby at all, like a lot of new moms would be."

## BABY BLUES

But maybe too much of a good thing got to Nicole, 26, in the end. Later the same evening, her happy mood seemed to fade away.

"I saw Nicole and Joel around 10:30 p.m. in the VIP tents," says a source.

"At one point, she ended up sitting on the ground and looked upset. She seemed absolutely miserable."

Nicole has also looked less than her previous party-perfect self lately, sources around L.A. report.

"She looked very thin and frail," says an eyewitness, who saw Nicole at the April 23 opening of Japanese clothing shop Bapestore in L.A. And after chatting with pals for a while, guilt set in that she'd left her 4-month-old at home. "Nicole looked sad when she pulled out her phone and showed off pictures of Harlow."

## NURSERY TO NIGHTCLUB!

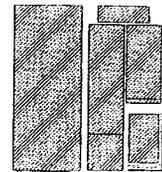
Still, the very next night, Nicole was out again — at new nightclub Foxtail in West Hollywood.

"Nicole is very pretty in person, but I couldn't help notice her dirty, uncombed hair and her week-old manicure," says a source. "She must go right from the nursery to the nightclub!"

And that's what's tearing Nicole apart, sources say.

"Nicole really misses her carefree life," an insider tells Star. "Before Harlow came along, Nicole never had to worry about anything. All she did was party with her friends and go shopping. Now she's totally overwhelmed by her new responsibility, even though she adores her daughter. Nicole still can't figure out if she's happier when she's home with the baby or hitting the town with her friends!"

— HEIDI PARKER, JESSICA



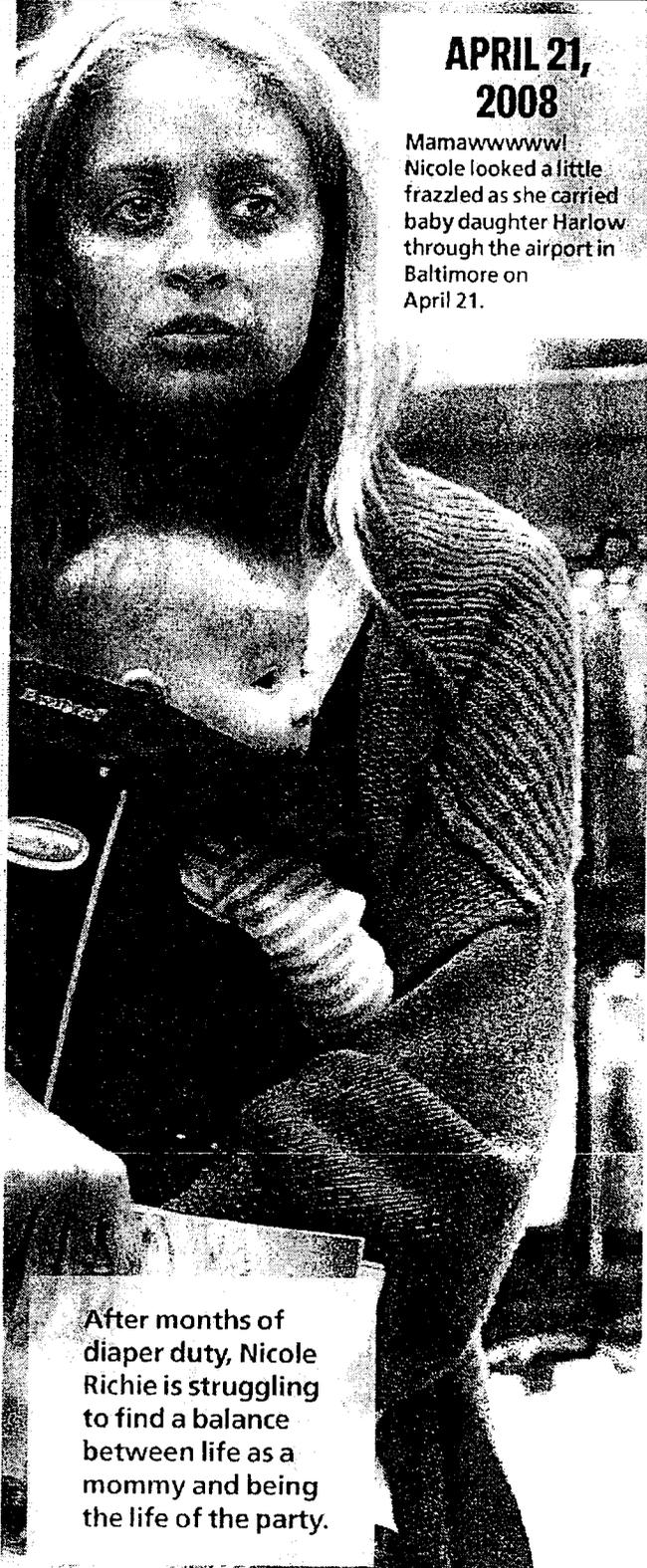
SCHIMMEL, CASEY BRENNAN &  
CRISTINA EVERETT

**“Nicole can’t  
figure out if  
she’s happier  
at home with  
the baby or  
out on the  
town!”**

— an insider tells Star

**APRIL 21,  
2008**

Mamawwww!  
Nicole looked a little  
frazzled as she carried  
baby daughter Harlow  
through the airport in  
Baltimore on  
April 21.



After months of  
diaper duty, Nicole  
Richie is struggling  
to find a balance  
between life as a  
mommy and being  
the life of the party.

# Satisfaction

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## Building a better bar

The building blocks of a great home bar are of course top-shelf liquors. But the next step is high-end accessories.

Consider Tiffany's sterling silver **Monkey Straw**. Sterling silver, 7.25 inches long and \$155, it definitely makes a statement. We suggest slipping it into an appropriately extravagant drink - perhaps a home-brewed version of the \$950 **Reserve Ruby Red** cocktail, made famous (and heavily promoted) by Chicago lounge **Reserve**. All you need is a bit of **Grey Goose L'Orange** vodka, **Hypnotiq** liqueur, orange and pomegranate juices, a splash of **Dom Perignon** and a one-carat ruby for garnish.



## Second home hot spots

We've picked five of the best locations for second homes around the country, and even a few outside the U.S. Check out the top spots, ranging from Arizona to North Carolina—even Belize and Mexico.  
[more »](#)

## Luxury X-country skiing

Think skiing's all about crowds and gonzo boarders? Give cross-country skiing a try. We've got the best spots for high gliding by day and getting pampered by night.  
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## Smarter philanthropy

Ann Lurie has become one of Chicago's most prominent philanthropists, and she's developed a set of guidelines for giving that can be helpful to any donor, regarding of size.  
[more »](#)

Sound a bit crazy? Consider cooking drinks off with a few **Piet Hein** drink coolers. These egg-shaped bits of stainless steel feature a liquid center designed to keep cocktails cool without watering them down. Don't want to dilute your super-premium cocktails with ice!

This entry was posted on Saturday, September 23rd, 2006 at 2:11 pm and is filed under **Indulge**. You can follow any responses to this entry through the **RSS 2.0** feed. You can leave a response, or trackback from your own site.

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## The Magazine

*Satisfaction Magazine* is a bimonthly lifestyle magazine devoted to helping a generation make the most of an exciting new time of life. It's an indispensable guide to the new choices facing the baby boom generation.



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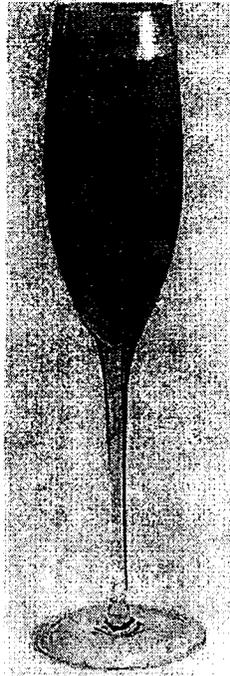
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HPNOTIQ

## DRINKS

Need "something blue" to round out your wedding tradition? A blue drink would go down nicely.

This drink gets its unique color from Hpnotiq, a French blend of premium vodka made from tropical fruit with a hint of cognac.

### BUBBLES 'N' BLUE

2 ounces Hpnotiq  
2 ounces champagne or other sparkling wine

Pour the Hpnotiq into a champagne glass. Add champagne or your favorite sparkling wine.

— Hpnotiq



# Martini bar a sophisticated cap to evening

Though our nest refills this summer when youngest son returns home today from his Missouri State University dorm, my husband Kevin and I have willingly moved into a new era.

No longer 24/7 soccer parents, we actually get out on occasion for grownup-style entertainment. Like dinner downtown. And sometimes a drink afterward.



Sony HOCKLANDER

However, we're not into loud, crushing crowds.

Which is why we were happy to see what Nick Russo, his wife Jenny and partners Jeff and Sandy Frye did with the narrow little space at 216 E. Walnut St., next to Hawthorne Galleries.

Now it's called The Venice at the Seville, a Martini Bar and Cafe — named (as Nick likes to do) after a boyhood memory. It's open Thursday through Saturday evenings and serves appetizers, light meals, wines, beers, and of course, martinis. Nick tells me Jenny decorated and she did a very sophisticated job, with black chairs and tablecloths against sage green walls

and the wooden floor, I particularly like the current exhibit of original concert posters by Wes Wilson, a noted 1960s artist who lives in Aurora. Wilson is considered by many to be the father of the 1960s psychedelic art movement.

Kevin and I had dinner downtown recently with good friends Kathy and Ron; afterward, we walked to The Venice. Kathy and I both tried Purple Rains, less for the nod to Prince than for the intriguing ingredient no one could pronounce (Hpnoti9). We enjoyed them, but liked Ron's Parrothead even more. It reminded us both of last year's Caribbean cruise. We also liked Kevin's Sweet Shannon. Chocolate, chocolate and Askinosie chocolate.

I have my eye on the Lemon Drop Kid next time around. And pass the food menu.

Sony Hocklander is a reporter at the News-Leader. She can be reached at [shocklander@News-Leader.com](mailto:shocklander@News-Leader.com)



SONY HOCKLANDER / NEWS-LEADER

The Venice at the Seville offers a variety of beers, drinks, martinis and a light food menu.



## THE SCENE

# BLOOM BRINGS ITS ENERGY TO POWER & LIGHT DISTRICT

KC PEOPLE  
ANN SPIVAK



Drinks include spiked milkshakes such as strawberry pina colada.

**J**ust when you thought they couldn't pump more energy into the Kansas City Power & Light District, here comes the biggest benefit bash there to date: Bloom Goes Electric.

The annual fundraiser for the Kansas City Free Health Clinic will be May 30, and co-chairs **Abby Mayer** and **Kevin Farrell** are expecting more than 1,000 guests under the canopy and around the live stage area.

Tickets cost \$75 each, and that includes all the food and drink you can handle, including spiked milkshakes (check out the strawberry pina colada one) from Chef Burger. Best of all, valet parking will be available at three nearby locations.

The last five years the Bloom party always has found a way to reinvent itself, keeping a fresh theme and attracting more supporters each year. There's just constant energy at the event, and unlike some fundraisers, the guests appear to be having a great time.

This time around Bloom hit

pay dirt when the Power & Light District approached the health clinic about playing host to the major fundraiser for at least the next three years. And, yes, each year will be different.

Who could turn down such a proposal?

Just look at what this party is putting out there. First, there's a "Taste of the District," where restaurants set up food stations throughout the area. Then the drinks are top-of-the-line with cocktails by Hypnotiq, Skyy Vodka, Cutty Sark Scotch and Boulevard Brewery, to name a few.

The silent auction and raffle features trips, "Dancing With the Stars" tickets, jewelry and dining, and a dazzling light show and live entertainment will fill the area.

A disc jockey will keep the party going after Bloom ends at midnight, said **Joe Bellinger**, special events coordinator for the health clinic.

"The whole area will be integrated into this party," he said. "It's going to be unbelievable."

I also asked **Jon Stephens**, marketing director for the district, how he was going to keep the party private. He said the back doors to all the restaurants will be closed off, so only ticketed

guests can enter through the open area near the Gordon Biersch Brewery.

And as the success of Bloom has grown through the years, netting more than \$1 million for the clinic, large corporations that give big donations to causes have taken notice.

"This is our biggest year for corporate sponsorships," Farrell said, noting that the two top donors for Bloom are Walgreens and Robert E. Huff.

That's why the ticket price remains \$75 while other fundraisers seem to be raising theirs to boost their profits.

"We hope the \$75 price will help us gain additional exposure to the party and then



maybe next year those new guests will move up to a sponsorship level," Farrell said. "We're definitely the bargain party of the charity circuit."

■ **For tickets to Bloom**, go to [www.bloomparty.com](http://www.bloomparty.com) or call 816-777-2764. And in keeping with the electric theme,

guests are asked to "dress hot, white or bright."

To reach Ann Spivak, Kansas City People editor, call 816-234-4391 or send e-mail to [aspivak@kcstar.com](mailto:aspivak@kcstar.com).



Heading up the Bloom Goes Electric party are event co-chairman Kevin Farrell; Jon Stephens, Power & Light District marketing director; event co-chairwoman Abby Mayer; Katie Slaughter, P&L special events manager; and Mark Dreiling, Bloom's honorary chairman.

## Dining well on a smaller budget

By S. Irene Virbila  
Los Angeles Times

LAS VEGAS — No doubt about it. The top of the Vegas food chain is the domain of high rollers. But here's a secret: You don't have to spend big to eat big in this town. You can sample Guy Savoy's legendary artichoke truffle soup for just a few dollars, or take in the million-dollar view at Mix for the price of a cocktail. Stray off the Strip and head to the places the famous chefs hit when they're off duty — including one of the country's best Thai restaurants. Here's a weekend's worth of fine dining for the every roller.

### Thai

In a nondescript mall just east of the Strip, Lotus of Siam serves up the best northern Thai food on the West Coast and probably in the country. For the price of a bowl of soup at some of the Strip's top restaurants, you can feast on Thai dishes from the tremendously talented chef and owner, Saipin Chutima. Go straight to her a la carte menu and don't miss the northern-style sausage with basil, green papaya salad or steamed catfish in lotus leaf. The wine list is remarkable too: heavy on Austrian Rieslings and

Please see **SMALL**, Page G4 German Gewurztraminers, and put together by the sommeliers in town who love this place.

• Lotus of Siam, 953 E. Sahara Ave., Las Vegas; (702) 735-3033; saipinchutima.com.

Open for lunch 11:30 a.m. to 2:30 p.m. Monday through Friday; for dinner 5:30 to 9:30 p.m. Monday through Friday and 5:30 to 10:00 p.m. Friday and Saturday. Main dishes, \$8.95 to \$22.95; most fewer than \$15.

### Espresso

For a cup of espresso made short and strong, with a proper "crema," head to the new *Espressamente* Illy coffee bar, the first of many to come in the U.S. from premier Italian coffee roaster Illy. The vibe is smart and urban (that's why so many vacationing Europeans make this their morning coffee spot). The morning pastries could be better, but if you require the jump-start of a truly ferocious latte, an extra shot of espresso is just a buck.

• *Espressamente* Illy, Palazzo Resort Hotel Casino, 3325 Las Vegas Blvd. S., Las Vegas; (702) 869-2233.

Open 6:00 a.m. to midnight Sunday through Thursday and 6:00 a.m. to 1:00 a.m. Friday and Saturday. Espresso drinks, \$3.50 to \$5.50.

### Cocktails

For just \$16, you can savor a cocktail and the million-dollar view of the Strip from the 64th-floor balcony of Mix Lounge. At Mix Restaurant next door, gourmands are paying big bucks for a lesser view and, OK, Michelin-starred French chef Alain Ducasse's worldly menu. Every night at the Lounge, a different disc jockey stirs up a musical mix. The cocktail of the moment? Violet, a mix of

Absolut raspberry vodka, *Hpnotiq*, Chambord and pineapple juice.

• Mix Lounge, *THEhotel* at Mandalay Bay, 3950 Las Vegas Blvd. S., Las Vegas; (702) 632-9500; mandalay-place.com/dining/mixlounge.aspx.

Open 5:00 p.m. to 2:00 a.m. Monday through Thursday, 5:00 p.m. to 4:00 a.m. Friday and Saturday. Cocktails, \$16.

No cover before 10:00 p.m.; after 10:00 p.m., it's \$10 Sunday through Tuesday, \$12 Wednesday and Thursday, \$20 Friday and Saturday.

### Fish

Next door to the more formal Louis's Las Vegas is South Carolina chef Louis Osteen's rowdy and fun Fish Camp, where you can get a bowl of his low-country shrimp and okra gumbo along with a New Orleans oyster po' boy, a shrimp burger with jalapeno tartar sauce or a sirloin burger with Benton's fine bacon and extra sharp white cheddar.

I wouldn't say no, either, to some hush puppies or sweet potato fries with a glass of bourbon from Zelda's Bourbon Bar, which stocks more than 48 varieties. Live music on the weekends.

• Fish Camp, Town Square, 6605 Las Vegas Blvd. S., Building N, Las Vegas; louislasvegas.com; (702) 463-3000.

Open 11:00 a.m. to 10:00 p.m. Sunday through Thursday, 11:00 a.m. to 11:00 p.m. Friday and Saturday. Sandwiches, \$12.50 to \$16.50.

### French

Could this be Paris? Not



technically, but Thomas Keller's oyster bar at his French bistro Bouchon in the Venetian puts you there in spirit. Sit down at the zinc bar with a loved one, order a glass of Sancerre and a "petit plateau" with pristinely fresh oysters, clams, mussels, half a lobster and shrimp. It's the best seafood platter this side of the Seine.

• **Bouchon.** Venetian Resort-Hotel-Casino, Venezia Tower, 3355 Las Vegas Blvd. S., Las Vegas; (702) 414-6200; [bouchonbistro.com](http://bouchonbistro.com).

Oyster bar open midday to 11:00 p.m. daily. Petit plateau, \$58.

## Burgers

French chef Hubert Keller of San Francisco's posh Fleur de Lys is getting into burgers in a big way at his Burger Bar in Vegas. His basic burger is \$8, which includes tomatoes, onions, lettuce and pickles. But this isn't just any beef: It's corn-fed Hereford beef from Ridgefield Farms in Washington state's Yakima Valley — and it's fresh-ground to order. He's also got a Colorado lamb burger and a more expensive American Kobe beef version from Snake River Farms in Idaho. Choose your bread, pile on the additional toppings and voila! A custom-built gourmet burger. Desserts are all burgers too, including, yikes, a peanut butter and jelly burger.

• **Burger Bar, Mandalay Place** at Mandalay Bay, 3930 Las Vegas Blvd. S., Las Vegas; (702) 632-9364; [mandalay-bay.com/dining/burgerbar.a](http://mandalay-bay.com/dining/burgerbar.a) spx. Burgers, \$6 to \$16; addi-

tional toppings, 50 cents to \$2.75.

Open 10:30 a.m. to 11:00 p.m. Monday through Thursday, 10:00 a.m. to 2:00 a.m. Friday and Saturday, 10:00 a.m. to 11:00 p.m. Sunday.

## Small plates

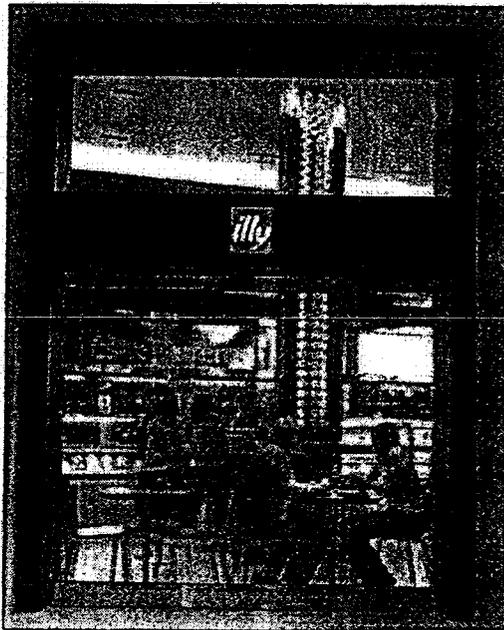
The menu of small plates served in Restaurant Guy Savoy's elegant Bubble Bar gives you a chance to taste some of the highly lauded French chef's creations without doing damage to the pocketbook. The best deal is four "small bites" items for \$40 — not inexpensive, but nowhere near the \$290 per person for the Menu Prestige in the main dining room: Everything is served as either a small bite (actually three or four bites, tapas style) or a big bite, about the size of a normal appetizer. **Taste.**

Monsieur Savoy's famous artichoke and black truffle soup or his oysters in ice gelee. The Champagne will set you back a bit, though. The least expensive bubbly by the glass is a private label "blanc de blancs" at \$29 a glass. The most expensive? That's \$75 a glass for Krug Grande Cuvee, "naturellement."

• **Bubble Bar, Restaurant Guy Savoy, Caesars Palace,** 3570 Las Vegas Blvd. S., Las Vegas; (702) 731-7110; [harrah.com/casinos/caesars-palace/restaurants-dining](http://harrah.com/casinos/caesars-palace/restaurants-dining); (877) 346-4642. Champagne by the glass, \$29 to \$75; big bites, \$18 to \$35; small bites, \$25 for two items, \$30 for three, \$40 for four items.

Open 5:30 to 10:30 p.m. Wednesday to Sunday. No reservations required.

*Virbila is the Times restaurant critic.*



Espressamente Illy, the top Italian coffee company, serves quality espresso in a smart urban setting.

Los Angeles Times photo by Brian Vander Brug

Printing imperfections present during scanning

Page 2 of 2

## Where Vegas chefs eat

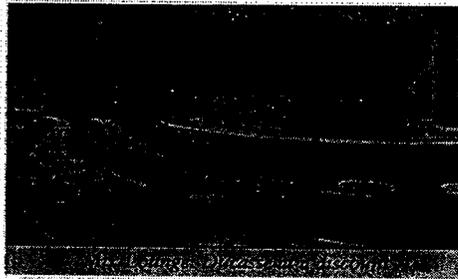
It's no secret that "the top of the Vegas food chain is the domain of high rollers," said S. Irene Virbila in the *Los Angeles Times*. But where do the chefs at Las Vegas' best restaurants eat when they're off-duty? Here's a weekend's worth of places to try. You can "sample Guy Savoy's legendary artichoke truffle soup for just a few dollars," eat in one of the country's best Thai restaurants, or take in the city's most glamorous views for the price of a cocktail.

### Lotus of Siam

This nondescript mall restaurant "serves up the best northern Thai food on the West Coast and probably in the country." Not to be missed are northern-style sausage with basil, green papaya salad, and steamed catfish in lotus leaf. Great wine list, too.  
 953 E. Sahara Ave., (702) 735-3033

### Fish Camp

At this rowdy place next door to Louis' Las Vegas, you can dine on Louis Osteen's bowl of "lowcountry shrimp and okra," po'boys, or a sirloin burger with bacon and sharp cheddar. *Town Square, 6605 Las Vegas Blvd. S., Building N, (702) 463-3000*

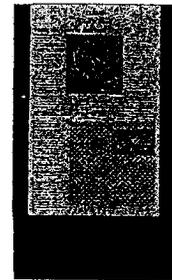


### Mix Lounge

Savor a million-dollar view of the Strip from the 64th-floor balcony of Mix Lounge, just next door to Alain Ducasse's worldly and expensive Mix Restaurant. The hot new cocktail is a Violet—"a mix of Absolut raspberry vodka, Hpnotiq, Chambord, and pineapple juice." *3950 Las Vegas Blvd. S., (702) 632-9500*

### Bubble Bar

For \$40 you can sample small portions of the same "highly lauded" creations served at Restaurant Guy Savoy—"without dire damage to the pocketbook." The Menu Prestige in the main dining room costs \$290. *Caesars Palace, 3570 Las Vegas Blvd. S., (702) 731-7110*



## Hpnotiq Unveils \$100,000 Instant Win Sweepstakes

For summer 2008, Hpnotiq Liqueur introduces a \$100,000 Grand Prize instant win sweepstakes. The sweepstakes will also feature another \$100,000 in first prizes paid out in 200 \$500 cash increments, in addition to 500 Hpnotiq T-shirts for 2nd prizes.

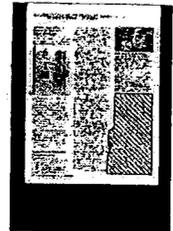
In order to win, consumers must purchase a 750 ml of Hpnotiq featuring the "Hpnotiq Instant Win" neck hanger POS at retail. Each bottle featuring the neck hanger will have a Hpnotiq cork stopper imprinted with a unique numeric code. Winners will be notified instantly after entering the unique numeric code at [Hpnotiq.com](http://Hpnotiq.com). The sweepstakes will begin July 2008, where legal.

"We are excited about offering over \$200,000 in prizes for this Hpnotiq sweepstakes offer," said Senior Brand Manager Justin Ames. "The growth of the brand has made a truly big splash in the industry. A \$100,000 Grand Prize will certainly elicit a similar result."

Support for the sweepstakes includes in store POS and web banner ads.



Hpnotiq is an exquisite blend of super-premium Vodka, natural tropical fruit juices and a touch of Cognac. The brand's mixability, taste and instantly recognizable frosted aqua blue champagne-style bottle make every occasion special.



## HPNOTIQ DRAWS CONSUMERS WITH \$100,000 SWEEPSTAKES

Starting in July, bottles featuring a grand prize neck hanger will give consumers the opportunity to win the \$100,000 grand prize and an additional \$100,000 in smaller cash prizes. Support for the instant win sweepstakes includes in-store POS and web banner ads. Visit [www.HpnotiQ.com](http://www.HpnotiQ.com).





## RUSH & MOLLOY

By George Rush and Joanna Rush Molloy

With Sean Evans and Shanon Lester  
E-mail: kushmolloy@nydailynews.com

# In Russert death, feud for thought

For once, pundit **Arianna Huffington** is a woman of few words.

As politicians and journalists of every stripe mourn Tim Russert, the NBC newsman's longtime antagonist has yet to express condolences or any belated admiration. From the moment his death was announced Friday, The Huffington Post has posted dozens of appreciations from other bloggers. But it wasn't until Sunday that the site's founder briefly mentioned Russert.

"This week also saw the shocking death of Tim Russert," Huffington wrote. "The disbelief and sadness aroused by his sudden and untimely passing have led to many Father's Day weekend conversations about the fragility of life and the need to count our blessings while we are here."

To some fans, her detached wistfulness didn't even amount to faint praise. Defenders of Huffington argue that she won't be a phony. While she never wished the man harm, they say, she can't pretend she didn't find him wanting as a reporter.

Huffington's "Russert-Watch" delivered withering critiques of his "Meet the Press" interviews.

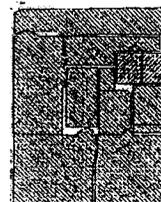
In 2005, she wrote that Republican National Committee Chairman **Ken Mehlman's** appearance proved Russert's show has become "journalism's answer to the 'E-ZPass.' Mehlman was allowed to ... manipulate, obfuscate and 'disassemble' his way through every stop on the disinformation highway."

She accused Russert of being less than forthcoming in telling what he knew about the exposure of CIA staffer **Valerie Plame**. And she blasted him for doing a plug on "Meet the Press" for his son's XM Radio show. Commenting on Russert's appearance on a media panel, she wrote: "Inviting Tim Russert to keynote a conference on journalistic ethics is like having **Jack Abramoff** keynote a conference on lobbying reform."

Huffington said her swipes provoked NBC and MSNBC to ban her from the air, just as she was promoting a book.

Russert and his wife, **Maureen Orth**, said Huffington was the one with a vendetta. They contended that her spleen was payback for a 1994 Vanity Fair exposé Orth did on her former husband, **Michael Huffington**. Orth also claimed in a 2004 speech that Huffington was "the most ruthless, opportunistic person I've ever encountered." As evidence, she pointed to Republican political consultant **Ed Rollins'** memoir, in which he claimed Huffington hired a detective to snoop on Orth.

Huffington vigorously denied that claim, but clearly, the world's best private eye wouldn't have found any love lost between her and Russert.



## SIDE DISH

Hot on the heels of her sloppy Moscow performance for a Russian billionaire, **Amy Winehouse** landed herself in the hospital yesterday after fainting at her London home. "She quickly recovered and her father, **Mitch**, took her to hospital as a precaution," says her publicist. "Doctors are unsure of the cause of the incident, and Amy is currently undergoing tests." Wait, you mean years of drugs and booze could be bad for your health?

**Britney Spears** frolicked with the dolphins at the Mirage's pool in Las Vegas over the weekend. We hear the singer is trying to hawk her own photos from the magical moment.

UFC fighter **Chuck Liddell** is in touch with his feminine side — although he doesn't see it that way. "I paint my toenails black and pink. It's pretty manly to do that," he told us in L.A. When we asked why he favors those particular hues, the bad boy had a logical answer: "Well, it'd be a little silly with just one color, don't you think?"

The honeymoon's not over yet! **Eli Manning** and his wife, **Abby**, were "sucking serious face" at UES hot spot Wicker Park until 3 a.m. Sunday.

**Chevy Chase** found an all-too-wild kingdom at the recent 60th anniversary celebration of Green Chimneys, the Brewster, N.Y., pioneer of animal-assisted therapy for special-needs kids. After grappling with a 15-foot albino python, the "Funny Farm" star was invited to release a rescued red-tailed hawk. As the bird took wing, its talons nicked the side of Chevy's head. Good thing Chase was posing at the time with a crew of EMT technicians, who treated his scrapes.

**Harrison Ford**, 65, and **Sylvester Stallone**, 63, are the first sixty-something stars to get a sneak peek at **Dr. Robert Schwalbe's** new book, "Sixty, Sexy and Successful." The psychoanalyst celebrates his guide for aging men at the

Merrin Gallery tonight.

Retired NBA baller **Charles Oakley**, wearing a bejeweled crucifix, grinded against any girl who came within his massive arm span at the Bank in Vegas.

**Melanie Brown**, aka Scary Spice, spent the weekend in the Hamptons with hubby **Stephen Belafonte** and daughter **Angel**. The family stopped by the BoConcept house for a barbecue with friends, then partied until 3 a.m. at Dune in Southampton — sans the little one — with **Stavros Niarchos** and Brazilian supermodel **Raica Oliveira**. Meanwhile, **Harvey Keitel** stopped by the **HpnotiQ** Sunset Series at the Surf Lodge in Montauk to check out the **White Buffalo** performance.

Nightclub sultan **Unik** is pulling out the stops for the June 28 benefit for his Edeyo Foundation, which benefits Haitian schools. **Maxwell** and **Wyclef** and other surprise guests are on board for a fund-raising concert at Lily Pond in East Hampton. Top contributors will also get dinner at a private estate.

Edited by Lance D. Debler



TIM RUSSERT



ARIANNA HUFFINGTON

# DAILY NEWS

Date: Tuesday, June 17, 2008  
Location: NEW YORK, NY  
Circulation (DMA): 718,174 (1)  
Type (Frequency): Newspaper (D)  
Page: 20,21  
Keyword: Hipnotiq Liqueur



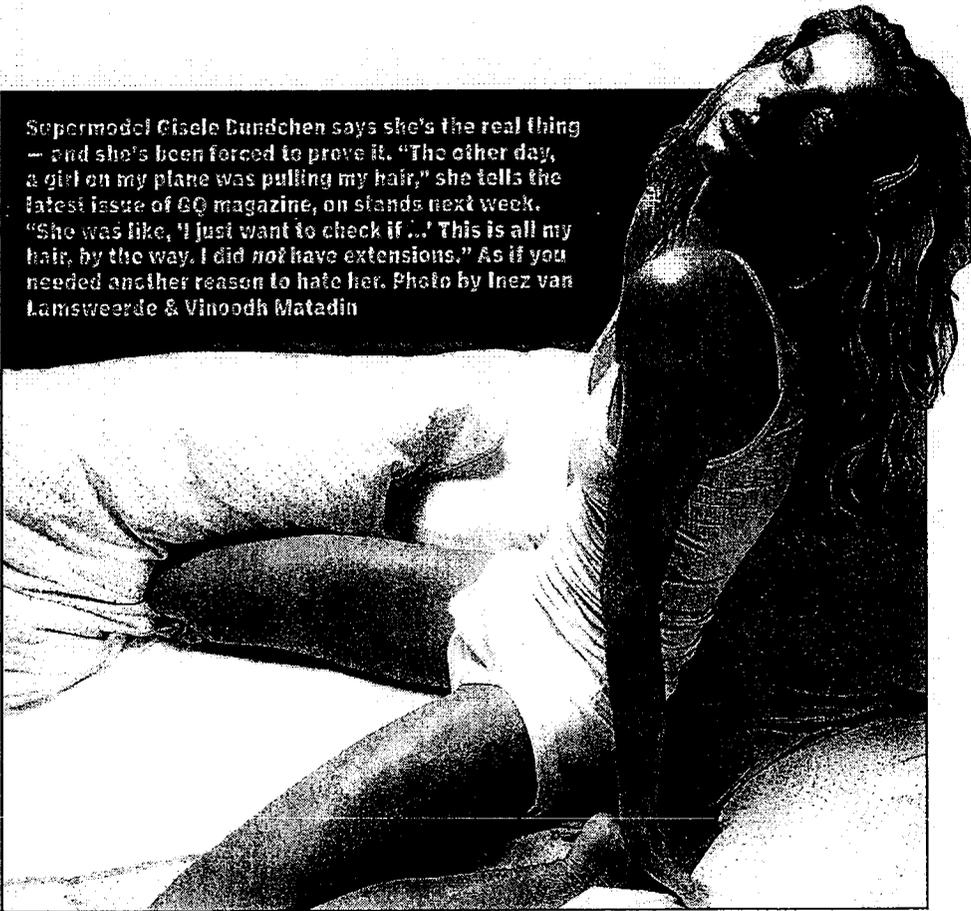
**Beautiful baby alert: Salma Hayek and her 9-month-old daughter, Valentina, shopped at Joan's on Third in L.A.**  
Photo by National Photo Group

# DAILY NEWS

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Tuesday, June 17, 2008  
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Newspaper (D)  
20/21  
Hypnotic Liqueur

Supermodel Gisele Bündchen says she's the real thing — and she's been forced to prove it. "The other day, a girl on my plane was pulling my hair," she tells the latest issue of *GQ* magazine, on stands next week. "She was like, 'I just want to check if...!' This is all my hair, by the way. I did *not* have extensions." As if you needed another reason to hate her. Photo by Inez van Lamsweerde & Vinoodh Matadin



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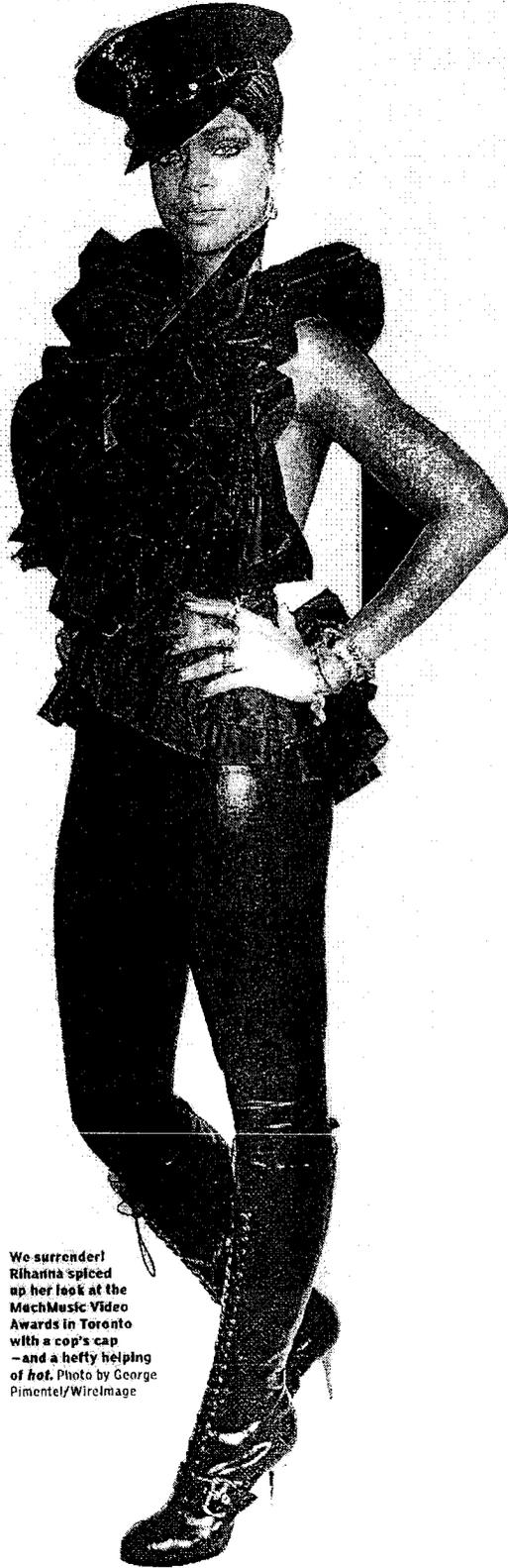


**And one more is on the way! Ethan Hawke spent Father's Day with son Levon and daughter Maya — his kids with Uma Thurman — and pregnant gal pal Ryan Shawhughes. Photo by Most Wanted/Flynet.**

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Hpnolq Liqueur



We surrender!  
Rihanna spiced  
up her look at the  
MechMusic Video  
Awards in Toronto  
with a cop's cap  
—and a hefty helping  
of *hot*. Photo by George  
Pimentel/WireImage

# DAILY NEWS

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Hpnrtiq Liqueur



**Hayden Panettiere got cozy with co-star/real-life bf Milo Ventimiglia at the Kira Plastinina bash last weekend in L.A. Later in the night, the "Heroes" starlet sang along to Chris Brown's performance once Milo propped her up on a couch so she could get a better view. But the real show was backstage. "Chris was freestyle dancing with two young kids to 'Baby Got Back,' says an onlooker. "It was like hip hop Simon Says — and the kids could keep up with him!"**  
Photo by [Celebrityvibe.com](http://Celebrityvibe.com)

Page 7 of 7



## There's no place in Detroit quite like Amnesia in MotorCity Casino

BY ESE ESAN  
METROMIX

**T**he journey to Amnesia is more than just a 16-flight elevator ride up to a club in the MotorCity Casino. It's a psychedelic trip to a wonderland filled with lights, sex appeal and elegance.

This club, open to the public since May 23, is part of the Detroit casino's \$300-million renovation project and is quickly establishing itself as the club of clubs when it comes to ambience. From the 40-foot wall-to-wall windows with romantic, daring views of the city to the aura of sophistication that comes from rich fabrics, textures and colors, Amnesia offers the allusion of an upscale L.A. nightclub in the comfort of Detroit.

The multilevel club holds up to 400 of metro Detroit's finest.

**GEAR:** Ladies, take your cue from the servers who wear tiny black, rhinestone-encrusted cocktail dresses and heels. It's OK to wear jeans and a nice shirt if you plan to get down on the dance floor. Jeans and designer T-shirts are a good bet for guys, but don't be afraid to class it up a bit with a button-up shirt, blazer or tie.

"We just ask that you don't wear athletic wear," says Jennifer Kulczycki, media and community relations manager. "We want people to dress to impress."

**MOOD:** One word: dramatic. Every detail at Amnesia lends to the production. From the shimmering silver tile on the wall to the shiny wallpaper, copper accents and rich pillow fabrics, Amnesia makes you forget (pun intended) you're in downtown Detroit.

"We really want to make this place inclusive," Kulczycki says. "When people want to have a really nice night out, we want them to think of Amnesia."

That's just what Asante Green did when planning her boyfriend's 30th birthday party. "I'm just impressed with the view," says Green who reserved space on the VIP, loft-like mezzanine level for the party this month. "It's something new."

**PICK ME UP:** If you're craving typical bar fare, look elsewhere.

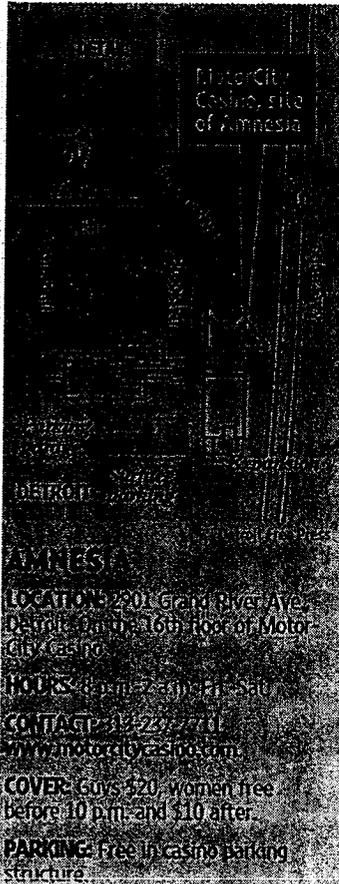
This ultra lounge offers a tapas menu created by chef Adam Hightower and the Iridescence culinary team and features delicacies like osetra caviar, goat cheese risotto croquettes and iced Pebble Beach oysters.

"The service is good here," says Michael Latham, who was celebrating wife Angela's birthday. "MotorCity feels like home. They try to make you happy here."

There's a full bar, with drinks averaging \$8. Amnesia's martini menu has signature drinks like Forget-Me-Not (Grey Goose vodka, Chambord and champagne with a splash of sour), Black Out (Hennessy VS, peach schnapps and orange juice) and Dimmer (Hpnotiq and Absolut Vanilla vodka mixed with Sierra Mist).

"You can't get bottle service like this anywhere in town," Kulczycki says. "Your waitress will mix the drinks for you if you want or you can mix it yourself. It's like having your own bartender."

**ENTERTAINMENT:** With a state-of-the-art sound system, lighting and an eclectic but progressive mix of beats, twenty-, thirty-, and forty-somethings hit the hardwood dance floor while go-go dancers gyrate, shake and shimmy their cares away on raised black blocks. The house DJ lineup has not been confirmed, but DJ Mike Scroggs and DJ Whip have made appearances. A one-story video wall and plasma TVs also offer an escape.



**AMNESIA**  
LOCATION: 2301 Grand River Ave.  
Detroit, Mich. 16th floor of Motor  
City Casino  
HOURS: 8 p.m. - 4 a.m. Fri-Sat  
CONTACT: 313-227-7711  
www.motorcitycasino.com  
COVER: Gays \$20, women free  
before 10 p.m. and \$10 after.  
PARKING: Free in casino parking  
structure



"We want people to dress to impress," says Jennifer Kulczycki, media and community relations manager.

Printing imperfections present during scanning

## Cool cocktails take heat off

Chris Kridler

FlaBlaBla

This is the first sign that unofficial summer has arrived: the death of our air conditioner.

Fortunately, we have two units, but the one for the main floor, the floor we do most of our living on, is the one that's a little bit cranky. The last time it gave out was when we were throwing a big party. In August.

It's not really its fault. When a vicious storm came through last year, it broke a branch off the Key lime tree and damaged another one that fell on the unit. One thing led to another, and a part failed, and there we are, sweating as the temperatures creep into the high 80s.

The dogs, too clueless to realize that salvation lies below while hell resides above, follow us around the house regardless of the thermostat. You have to admire that kind of loyalty.

Fortunately, I got to leave the suburban sauna for a while as hubby awaited the repairman. Not as fortunately, I ended up on the roof of the FLORIDA TODAY blockhouse at Kennedy Space Center, helping film a fun live shuttle Webcast while burning off several layers of skin under the relentless sun.

Yes, summer has arrived.

Now that the air conditioning at home is fixed, and the one at work is struggling to keep up, I turn to an expert to come up with ways to keep us cool.

A.J. Rathbun's "Good Spirits"

**MORE ONLINE.** Read more entertainment news in our FlaBlaBla blog

was published last year. A beautiful, slick cocktail book, it contains many recipes for refreshment. The following concoction from the book is reprinted with the permission of Harvard Common Press and is described as being better if served from a "crystal, or faux-crystal, punch bowl."

### CHAMPAGNE PUNCH (Serves 10)

Ice (in block form if possible; if not, large chunks)

6 ounces freshly squeezed orange juice

4 ounces simple syrup

2 ounces freshly squeezed lime juice

2 ounces freshly squeezed lemon juice

6 ounces light rum

6 ounces dark rum

1 750-milliliter bottle chilled Champagne

Orange, lime and lemon slices for garnish

1. Add the ice to a large punch bowl. If using chunks (as opposed to a large block of ice), fill the bowl just under halfway.

2. Add the orange juice, simple syrup, lime juice and lemon juice. With a large spoon or ladle, stir 10 times.

3. Add the light and dark rums. Stir 10 more times.

4. Add the Champagne, but not too quickly. Enjoy the moment. Add a goodly amount of orange, lime and lemon slices. Stir, but only once.

Learn more about "Good Spirits" at [www.ajrathbun.com](http://www.ajrathbun.com).

Want to know how to make

simple syrup? Dissolve one part sugar in one part boiling water.

Fortunately, the liquor industry's PR machine is working overtime, and our friends at HpnotiQ have sent us more recipes. Here's one, served at the Surf Lodge in Montauk, N.Y.:

### HPNOTIQ'S HEATWAVE

1 ounce HpnotiQ

1 ounce Lillet Blanc

Splash of orange juice

Splash of pineapple juice

Serve in a chilled martini glass.

That's it for the fancy instructions. As long as it's cold, you're good to go. For extra points, it's a pretty blue color.

More recipes can be found at [www.hpnotiQ.com](http://www.hpnotiQ.com).

### Bagwell benefit

Support girls in foster care and get that Caribbean vibe at the Tracey Bagwell Caribbean Island Party, from 7:30 to 11 tonight.

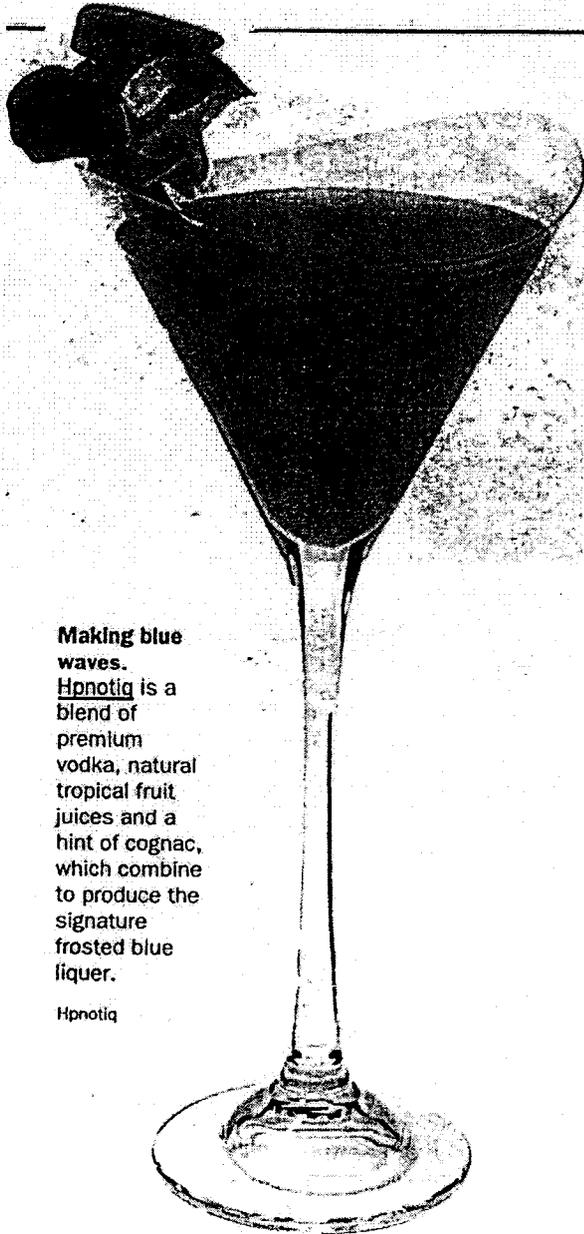
The event, which features the Old School band, WAI A 107.1-FM's Lisa Moldovan, a Caribbean buffet, casino, poker, raffle and silent auction, will be at the Space Coast Convention Center at the Holiday Inn Express in Cocoa, at State Road 520 and Interstate 95.

The annual fundraiser remembers slain child protection worker Tracey Bagwell and supports Hacienda Girls Ranch and the Tracey Bagwell Foundation.

Since today is the day of the event, tickets are \$60. Call Mary Beth Phelps of the Children's Home Society at 752-3170, ext. 235. ■

Contact Kridler at 242-3633 or [ckridler@floridatoday.com](mailto:ckridler@floridatoday.com).





**Making blue waves.**  
**HpnotiQ** is a blend of premium vodka, natural tropical fruit juices and a hint of cognac, which combine to produce the signature frosted blue liqueur.

HpnotiQ

## Bartender Buddha

**Advocate:** What do you do with people's credit cards if they forget to close their tab?

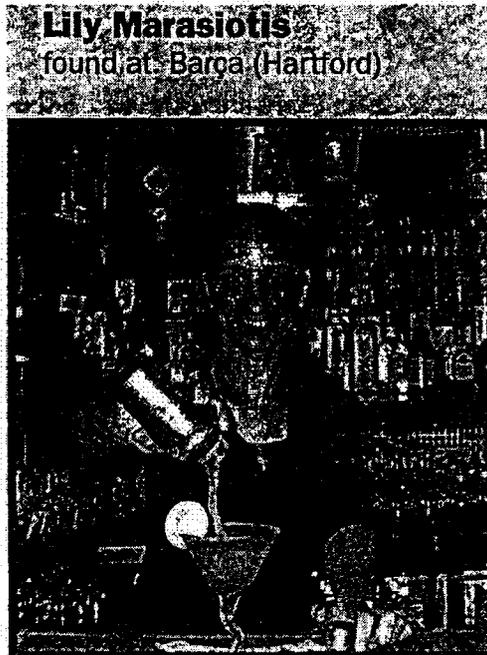
**Marasiotis:** We swipe the card to close it. Once we close it, if the person wants to add in the tip on their card, they can't. We hold it, if after a few days they don't come in to claim it, we mail it back to the bank. That actually happens a lot.

**A:** What's the most under-appreciated spirit?

**M:** I don't know about a spirit, but the most under-appreciated drink is the Caipirinha. It is made of alcohol distilled from sugar cane. This is the most popular drink in Brazil and was just rated the top 10 of the best drinks overall in the world. Last Saturday there was a table of people who had never tried one, so I mixed fresh strawberries together and made a few of them for them and they fell in love with it.

**A:** What makes this bar different?

**M:** Everything! The building is unique, the high ceilings, the colors we use, the



open space. We had a lot of input from an architect. Everything from the chairs to the tables were especially made for this bar. The tables are old pallets from the factory that used to be here.

**A:** Do you get creative with drinks?

**M:** Yes, but sometimes I don't get approved by my boss to add the drink to the menu. I decide to use liquors that weren't selling so I took HpnotiQ, Bacardi watermelon and pineapple juice and mixed them together. It was great.  
— Melissa Byron



## HpnotiQ Unveils \$100,000 Instant Win Sweepstakes

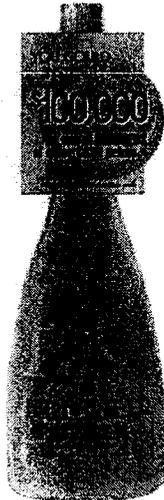
For summer 2008, HpnotiQ Liqueur introduces a \$100,000 Grand Prize instant win sweepstakes. The sweepstakes will also feature another \$100,000 in first prizes paid out in 200 \$500 cash increments, in addition to 500 HpnotiQ T-shirts for 2nd prizes.

In order to win, consumers must purchase a 750 ml of HpnotiQ featuring the "HpnotiQ Instant Win" neck hanger POS at retail. Each bottle featuring the neck hanger will have a HpnotiQ cork stopper imprinted with a unique numeric code. Winners will be notified instantly after entering the unique numeric code at [HpnotiQ.com](http://HpnotiQ.com). The sweepstakes will begin July 2008, where legal.

"We are excited about offering over \$200,000 in prizes for this HpnotiQ sweepstakes offer," said Senior Brand Manager Justin Ames. "The growth of the brand has made a truly big splash in the industry. A \$100,000 Grand Prize will certainly elicit a similar result."

Support for the sweepstakes includes in store POS and web banner ads.

HpnotiQ is an exquisite blend of super-premium Vodka, natural tropical fruit juices and a touch of Cognac. The brand's mixability, taste and instantly recognizable frosted aqua blue champagne-style bottle make every occasion special.



## DRINK OF THE WEEK

*...because, well, why not?*



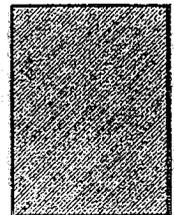
From the Surf Lodge in Montauk comes The Heat Wave, made with a blue vodka. Combine 1 ounce of Hpnotiq blue vodka, 1 ounce Lillet, a splash of orange juice and a splash of pineapple juice served in a chilled martini glass. Try to ignore the blue spots on the front of your \$800 white cashmere sweater.

Printing imperfections present during scanning



# SALT LAKE CITY

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THE  
STATEWIDE  
GUIDE  
TO UTAH'S  
BEST  
SUMMER  
FOOD

# Summer eats

Summer is the season your taste buds live for. Local festivals, in-season specialties, picks of the crop and hot-weather dishes add up to three months of great food and fun. From feast to feast, here's your guide to enjoying Utah's summer bounty. Starting now.

BY MARY BROWN MALOUF

May

IN  
SEASON

**May 16-18 Eat globally.** Who knew Salt Lake City was so full of so many culinary delights from so many cultures? The **Utah Arts Council's annual Living Traditions Festival** starts the season of summer eating with a bang. Or maybe we should say, with a smack. Be careful to pace yourself or you'll have to drop out before you've experienced it fully. Besides dishes you know—like Hawaiian-style teriyaki, Chinese chow mein, Italian meatballs, Navajo tacos, Vietnamese spring rolls and Greek gyros—there is lots you've probably never tried: Sudanese chicken shola, Scottish forfar Bridle, Bolivian sachipapas, Tongan sosisi and Tahitian nam. For more information, call 801-236-7555.

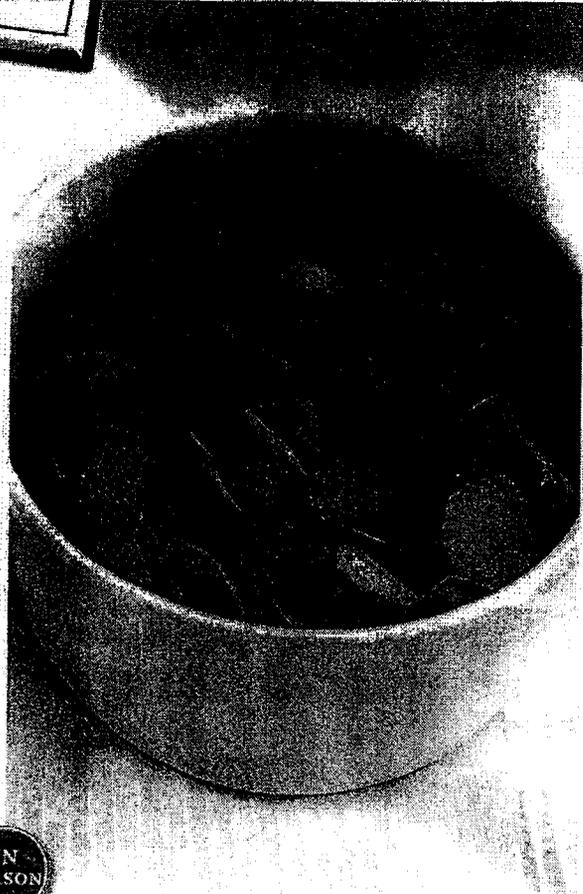
**May 22-24 Say "abel skeever."** The uninitiated may fear that lutefisk and lingonberries are the extent of Nordic cuisine. Be delighted to encounter an ebelskiver, the main course of the **Ephraim Lions Club Ebelskivers Breakfast**, held every May during the town's Scandinavian Festival. Ebelskiver means, roughly, "apple slices" in Danish and is similar to a stuffed, puffed pancake. For more information, go to [scandinavianheritagefestival.com](http://scandinavianheritagefestival.com).

## Fresh spears.

**Asparagus** is one of the glories of early summer. Get yours (counterintuitively) at a steakhouse. Prime in Park City does asparagus as well as it does beef (804 Main St., Park City, 435-655-9739). Or try cooking it on the grill: 1 lb. fresh asparagus, cleaned and trimmed; 4 Tbsp. olive oil; 1 tsp. sea salt. Preheat grill. Coat asparagus with oil and sprinkle with salt. Grill for 5 minutes, turning every minute or so until brown patches appear, but asparagus doesn't char. Serve with lemon. Eat with your fingers.

June

summer  
eats



IN  
SEASON

## Rhubarb

Sadly, 2007 was the last year for the **Scampitch Rhubarb Festival**. Happily, the rhubarb crop doesn't know that and will be here as usual in early summer. Relish this overlooked locally grown vegetable in a classic pie with strawberries, which come into season just as rhubarb goes out.

### RECIPE

2 cups rhubarb, cut into 1-inch pieces  
2 cups strawberries, halved  
1 1/4 cups sugar  
3 Tbsp. flour  
2 eggs, slightly beaten  
1/4 tsp. vanilla  
2 unbaked pie crusts  
Preheat oven to 400 degrees. Line an 8- or 9-inch pie tin with pastry. Sprinkle 1/4 cup sugar in crust. Mix strawberries and rhubarb; place in pastry. Mix remaining ingredients; pour over fruit. Top with second pie crust; cut vents. Bake pie for 30 minutes. Reduce heat to 350 degrees and bake until rhubarb is tender.



IN  
SEASON

**June 16-21 Strawberry Days** Pleasant Grove created this festival because of summer's abundant strawberry crop; there are no strawberries grown there now, but the festival provides plenty for eating.

**June 18 Howling is optional.** It's a full moon tonight—choose your dinner from the renowned **Tree Room's** summer menu, then ride the lift at **Sundance** and bathe in the moonlight. Call 801-223-4250 for dinner; 801-223-4121 for lift information.

**June 19 Celebrate Juneteenth.** African-American Emancipation Day, by dropping in to **Q4U** and enjoying some authentic Texas BBQ brisket on a bun. Juneteenth was born in Texas, and so was T, owner of Q4U. 3951 W. 5400 South, Kearns, 801-955-8858.

**June 21 Summer Solstice.** Uinta Brewing Company celebrates the longest day of the summer with a special seasonal Kolsch-style brew called **Solstice**. 1722 S. Fremont Drive (2375 West), SLC, 801-467-0909.

**June 27-28 Purple haze.** Aroma is the main attraction—just find a place to sit and breathe in. But the **Young Living Lavender Farm's Lavender Days Celebration** in Mona, Utah, offers more than sweet air: lavender is both salubrious and delicious, and here's your chance to taste lavender in lemonade, chicken and ice cream, and to purchase some to take home for your own lavender experience: Bury some flowers in sugar for a few days before you make sugar cookies, or combine it with fennel and pepper to season beef.

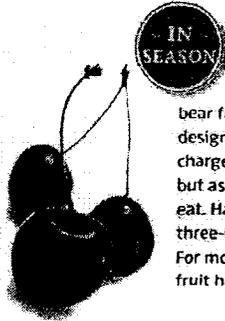


## STATEWIDE GUIDE TO UTAH'S BEST SUMMER FOOD



**Let it snow.** Seek out Salt Lake's shaved ice stands: **Snoasis** (2029 E. 7000 South, Cottonwood Heights), **Snow Shack** (300 S. 600 East, Provo), **Ella Good Shaved Ice** (818 N. 700 East, Provo, 801-358-4479), **Hulasnow** (In various locations; call 435-654-4996 for mobile locations). Go to [shaveice.com](http://shaveice.com) for locations of Hawaiian-style shaved ice.

**Alaska salmon.** The annual **Alaska Salmon Festival at Market Street** starts in early June and lasts through August, starting with King and Sockeye followed by Coho, Keta and Pinks. Chefs add smoke, sweet, citrus and spice to complement the fish, and last year customers ate 500 pounds of fresh salmon every day during the peak of the harvest.



**Pick it right off the trees.** In **Fruita**, 22 orchards—the legacy of old Mormon settlements—still bear fruit every summer. During the designated harvest season, fees are charged for fruit picked in quantity, but as it ripens, it's free to pick and eat. Hand-held fruit pickers and three-legged ladders are provided. For more information about Fruita's fruit harvest, call 435-425-3791.

### Dogs at the ballgame.

Take yourself out to a Bees ballgame, but forget the peanuts and Cracker Jacks. Instead, wolf down **Colosimo's sausage**. They've been Utah-made since 1923, when Ralph Colosimo started selling the sausage he'd learned to make in his hometown of Calabria, Italy. Want to grill your own? Pick up some links at **Colosimo's Market & Deli**, 8745 S. 700 East, Sandy, 801-565-1265. For Bees info, go to [slbees.com](http://slbees.com).

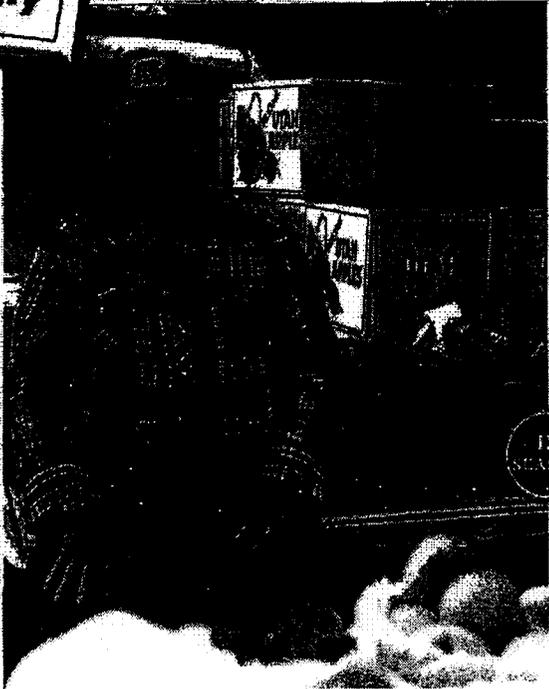


**DRIVE-IN** Daily summer is the best time to enjoy the classic American semi-fresh dining experience.

<p><b>Warren's</b> Order a lime rickey and a Mt. Ogden Burger. 3955 Riverdale Rd., Ogden, 801-392-1295; 5331 S. 1900 West, Roy, 801-773-3480.</p>	<p><b>Hires</b> Big 21 and a Double Big 11. Obviously, a root beer float. 400 S. 700 East, St. George, 801-364-4583. (Also locations in Midvale and West Valley.)</p>	<p><b>Warren's</b> Order a lime rickey and a Mt. Ogden Burger. 3955 Riverdale Rd., Ogden, 801-392-1295; 5331 S. 1900 West, Roy, 801-773-3480.</p>

July

summer  
eats



## Eat local

**Support local farmers**, shrink your carbon footprint and do your tastebuds a favor by challenging yourself to spend at least 10 percent of your grocery budget on foods grown within 100 miles of where you live. Shop farmers markets, grow your own or join a CSA—community supported agriculture—buying group. Find a list of Utah CSAs at [slowfoodutah.org](http://slowfoodutah.org).

**Summer in the city.** One of summer's downtown dining delights is the **Twilight Concert Series**, held on Thursday evenings in July and August at the Gallivan Center. The concerts are free; you can buy your supper at the Twilight Market. Find a schedule at [slc.gov.com/arts/twilight](http://slc.gov.com/arts/twilight).

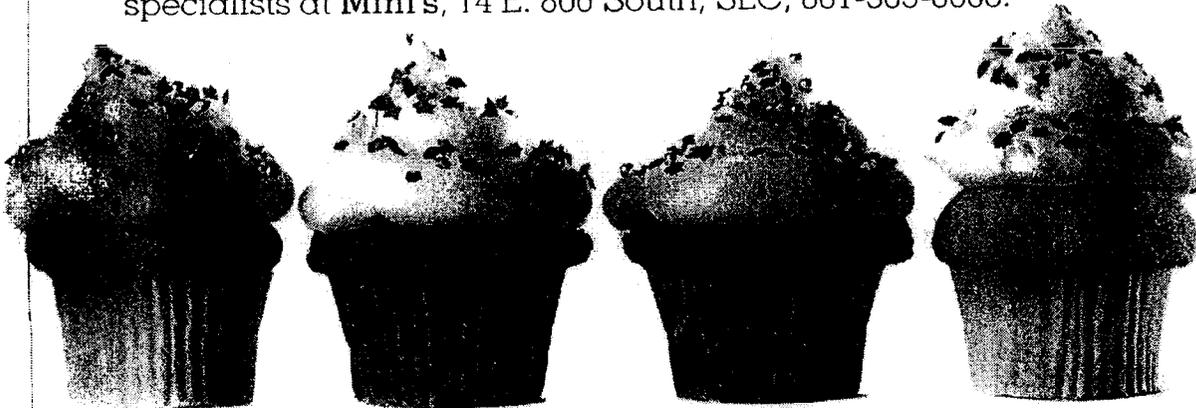
**Pause for refreshers.** Stop by **Big City Soup** for old-fashioned quenchers: home-made lemonade with fresh ginger and agave nectar, minted iced tea with oranges, or Sioux City Sarsaparilla. 235 S. 400 West, SLC, 801-333-7687.

**Here's the scoop.** The 4th of July **Ice Cream Social** at **Hell's Backbone Grill** has become a town tradition; most of Boulder gathers to share in the absolute joy of ice cream. Guests bring their favorite topping, the Grill girls make caramel, chocolate, fruit sauces and candied nuts, and everyone bulds their own sundaes. No. 20 North Highway 12, Boulder, 435-335-7464.

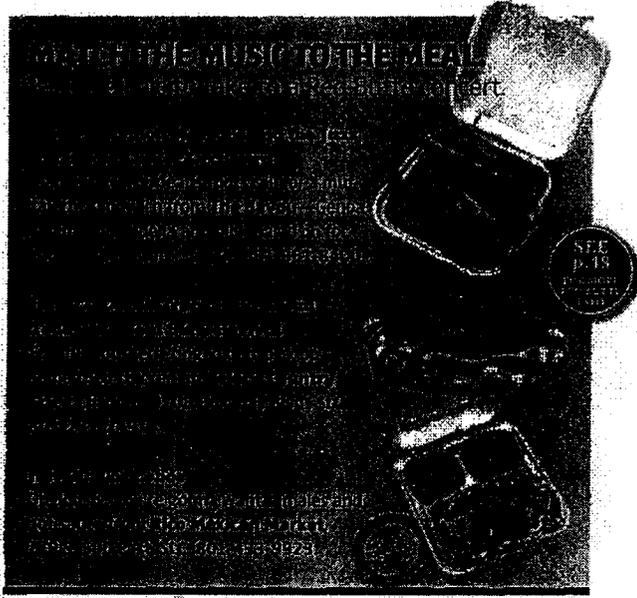
**American as apple pie.** **Torrey's Apple Days festival**, July 4 and 5, features an apple pie-eating contest. To train, we suggest regular pie-eating sessions at **Left Fork Grill** (68 W. 3900 South, Murray; 801-266-4322). Log on to [torreyutah.com](http://torreyutah.com) for more Apple Days info.

## Happy Birthday, U.S.A.

Order itty-bitty patriotic birthday cakes from the cupcake specialists at **Mini's**, 14 E. 800 South, SLC, 801-363-0608.



## STATEWIDE GUIDE TO UTAH'S BEST SUMMER FOOD



**Cold soups.** The time has come for the ultimate cold meal: cold gazpacho from **The Soup Kitchen** is \$24 a gallon. 2012 S. 1100 East, SLC, 801-467-0908.

**Eat a bison burger out where they roam.** Antelope Island's **Bison Bistro** serves bison burgers all summer. Or make one yourself; Whole Foods and Harmon's sell ground buffalo meat by the pound, and it makes a terrific burger. Remember—you have to cook it rare. It has a lot less fat than beef.

**Let true brews be your just reward.** Get your yard work done by noon, then spend the afternoon sitting in the cool darkness drinking a cold beer and watching a movie—at **Brewvies**, 677 S. 200 West, SLC, 801-355-5500. Or stop by **The Bayou** for a stout float: a scoop of vanilla ice cream in a mug of Guinness draft. 645 S. State Street, SLC, 801-961-8400.

**Go fish.** Eat Utah trout on the deck at **Silver Fork Lodge**, 11332 E. Big Cottonwood Canyon, Brighton, 888-649-9551.



**July 14: Vive la France!** Celebrate liberté, égalité, fraternité and the home of la belle cuisine on Bastille Day with escargots and Champagne at the **Paris Bistro**, 1500 E. 1500 South, SLC, 801-486-5585.

**July 19: Open wide and say hee.** Shepherding played a big part in the economy of the little town of Fountain Green from the 1880s to the 1920s. The town's people celebrate their sheep-herding heritage every year with the **Lamb Days festival**, featuring a lamb show, a parade and a one-mile race called the "Lamb Scram." But the highlight is the dinner: lambs are roasted for 12 hours in special sandstone-lined pits first used 100 years ago. For more information, call 435-445-3453.

**July 10-13 Park City Food & Wine Classic** Meet master winemakers and culinary masterminds during this annual peak-of-summer event. Sample, swish and sip at seminars and special dinners for three delectable days and nights. For more information, call 877-328-2783 or go to [parkcity-foodandwineclassic.com](http://parkcity-foodandwineclassic.com).



August summer eats



## Scream

**National Ice Cream Day** officially falls on July 20; but it would take all summer to sample all the great ice creams, frozen custards and gelatos made in Utah. So, if you haven't yet, start licking.

### Nielsen's Frozen Custard

3918 S. Highland Dr., SLC

### Squirrel Brothers Ice Cream

605 E. 400 South, SLC

### Dolcetti Gelato

1751 S. 1100 East, SLC

### Luna's Italian Ice Café

2126 S. Highland Dr., SLC

### Maestro's Gelato Café

22 W. Center St., Provo

### Spin Cafe Gelato

220 N. Main St., Heber City

### Scoop It Up

140 N. Main, Ste. B, Kaysville

### Coneys Frozen Custard

242 E. University Pkwy., Orem

### Yummies Frozen Custard

81 S. Main St., Springville

### Iceberg Drive Inn

3900 S. 900 East, Holladay

### Leatherby's Family Creamery

1872 W. 5400 South, Kearns

### Spotted Dog Creamery

2980 S. State St., SLC

## August 30 Third Annual Sundance Food and Wine Festival.

Top area restaurants pair their foods with wines from vintners participating in the Sundance Wine as Art program. Admission price includes all wine and food; proceeds benefit the Sundance Preserve, a nonprofit organization committed to maintaining the balance of art, nature and community. Visit [sundance resort.com](http://sundance resort.com).



**August 15 Salsa Party** at the half-acre Fairpark location (1037 W. 300 North) of Wasatch Community Gardens. Pit your favorite salsa recipe against other would-be winners. For more information, go to [wasatchgardens.org](http://wasatchgardens.org). If you're not the competitive type, here's a way to fake that fresh taste at home: chop a bunch of fresh cilantro leaves and fold into your favorite off-the-shelf dip.

**August 16 Ferragosto!** Salt Lake's small but delicious-oriented Italian community started celebrating this traditional Italian holiday a couple of years ago. The street festival has grown and offers a feast of Italian food and wine. Find details at [ItalianInUtah.com](http://ItalianInUtah.com) or call 801-979-1997.

**August 23 Rock 'n' Ribs.** Utah's Official BBQ Championship Cook-Off is held in partnership with the Western Barbecue Association—that means the champs here are invited to the BBQ Big Time, the Jack Daniels World Championship Invitational and the 28th Annual American Royal Barbeque (the biggest BBQ contest in the world). Oh, and they win \$5,000. For you, it adds up to a full day of family ribbing at Gallivan Plaza. Go to [slc.gov/PublicServices/Gallivan/rock-n-ribs.html](http://slc.gov/PublicServices/Gallivan/rock-n-ribs.html) for more information.

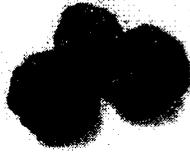
**August 29-30 Midway Swiss Days** The Swiss Days event dates back to the late 1940s: as the crops were gathered, local farmers and ranchers got together for a celebration of bountiful harvest in honor of their shared heritage. The legacy: great food, both authentically Swiss (bratztzilies, kraut, bread) and not-so-much (Swiss tacos, anyone?). More information at [midway-swissdays.com](http://midway-swissdays.com).

## STATEWIDE GUIDE TO UTAH'S BEST SUMMER FOOD



### Bear Lake raspberries.

Berry lovers from all across the country come to taste the cream of the crop during **Bear Lake's Raspberry Days**, the first weekend of August. You can opt out of the parade and fireworks, but don't miss out on a raspberry milkshake, a truly seasonal treat. Call 800-448-BEAR.



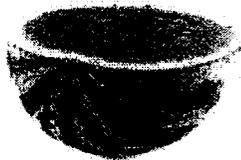
**Imbibe like a Brit.** Sip a bitter lemon or a ginger beer from **London Market**, 563 S. 700 East, SLC, 800-510-1962.

**Feast your five senses.** **Slow Food Utah's annual banquet** brings together five of Utah's great chefs to celebrate local foods. It's a fundraiser for Slow Food, to pay for programs like Schoolyard Garden and a consumer-chef-food-producer network, but diners are the arising beneficiaries. For more information go to [slowfoodutah.org](http://slowfoodutah.org).



**Green River is Utah's melon mecca**—source of the sweetest cantaloupes, watermelons and honeydews, delicious

or spiked: Cut a round hole or plug in the side and remove it with a corkscrew. Pour a cup of vodka into the hole, a little at a time.



## Summer Mojo

The mojito is edging out the margarita, which (years ago) overtook the gin and tonic as everyone's favorite summer drink. Bartenders tend to let their creativity fly with this mint julep-like cocktail. For example:

### Ruby Red Grapefruit

**Mojito** Absolut Ruby Red vodka, grapefruit juice and Monin Mojito Mix snazz up the usual mint and lime mix. **Z'Tejas**, 191 S. Rio Grande Street, SLC, 801-456-0450.

### HpnotiQ Mojito

HpnotiQ, a tropical-fruit infused vodka with a touch of cognac, puts a blue tint and a refreshingly juicy twist on the mojito. **Kristauf's Martini Bar**, 16 W. Market Street, SLC, 801-366-9490.

### Watermelon Mojito

Watermelon Pucker adds an essentially summer flavor to this mojito; Skyy Vodka kicks it up a notch. **Loco Lizard Cantina**, 1612 Ute Blvd., Park City, 435-645-7000.

### Blueberry Mojito

This prizewinner mixes light and dark rum with blueberries to give you the perfect antioxidant cocktail. **Royal Street Café**, 7600 Royal Street, Park City, 435-645-6724.



### August 3 Share Our Strength Taste of the Nation

The Utah version of a national event that has raised millions for food banks and anti-hunger programs. A gathering at Solitude Mountain Resort of the area's best chefs, each one trying to outdo the other with amazing food accompanied by microbrews and great wines. For more information, go to [tasteof-nation-utah.org](http://tasteof-nation-utah.org).

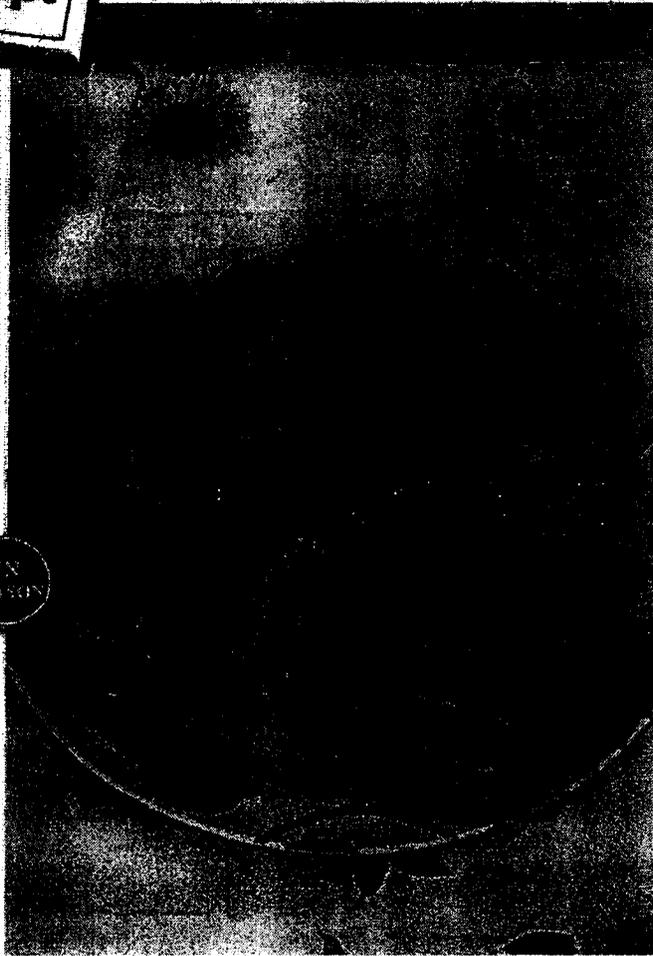
### August 23

The cooking pot that won the West is justly celebrated every year at the **Dutch Oven Cook-off** during the Western Legends Roundup in Kanab. For more information, go to [westernlegendsroundup.com](http://westernlegendsroundup.com).



Sept

summer  
eats

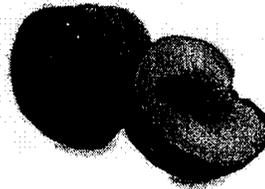


## Tomato Sandwich Party

A free annual event, thanking the community for its support of **Wasatch Community Gardens**, the TSP features live music, kids' activities and the best tomato sandwiches you've ever eaten at the Grateful Tomato Garden, 600 E. 800 South. Go to [wasatchgardens.org](http://wasatchgardens.org) for more information.

### Bumper Crop?

Face it. By August, you have more tomatoes than you can handle and your neighbors have stopped answering the door when they see you coming with a brown bag. The solution: dried tomatoes. Not in the sun. Set your oven to its lowest temperature, cut tomatoes in 1/2-inch slices and arrange them on a mesh rack on a cookie sheet, or just on a cookie sheet. Sprinkle lightly with sea salt and put them in the oven. Check every two or three hours; they may take up to six hours to become leathery. Let cool and store in freezer bags.



**September 4-6 Peach Days in Brigham City.** Started in 1904 as a day off from the harvest and a time to celebrate "an abundance of the best peaches in Utah," this city-wide event is the longest continually celebrated harvest festival in Utah, and is reported to be the second oldest in the country.

**Picnic in peace.** Get a bento box to go from **Koko Kitchen** and take it for a meditative midday meal at The International Peace Garden, where countries around the world have built gardens honoring peace and friendship. 1000 S. 900 West, SLC, 801-972-7860. Koko Kitchen: 702 S. 300 East, SLC, 801-364-4888.

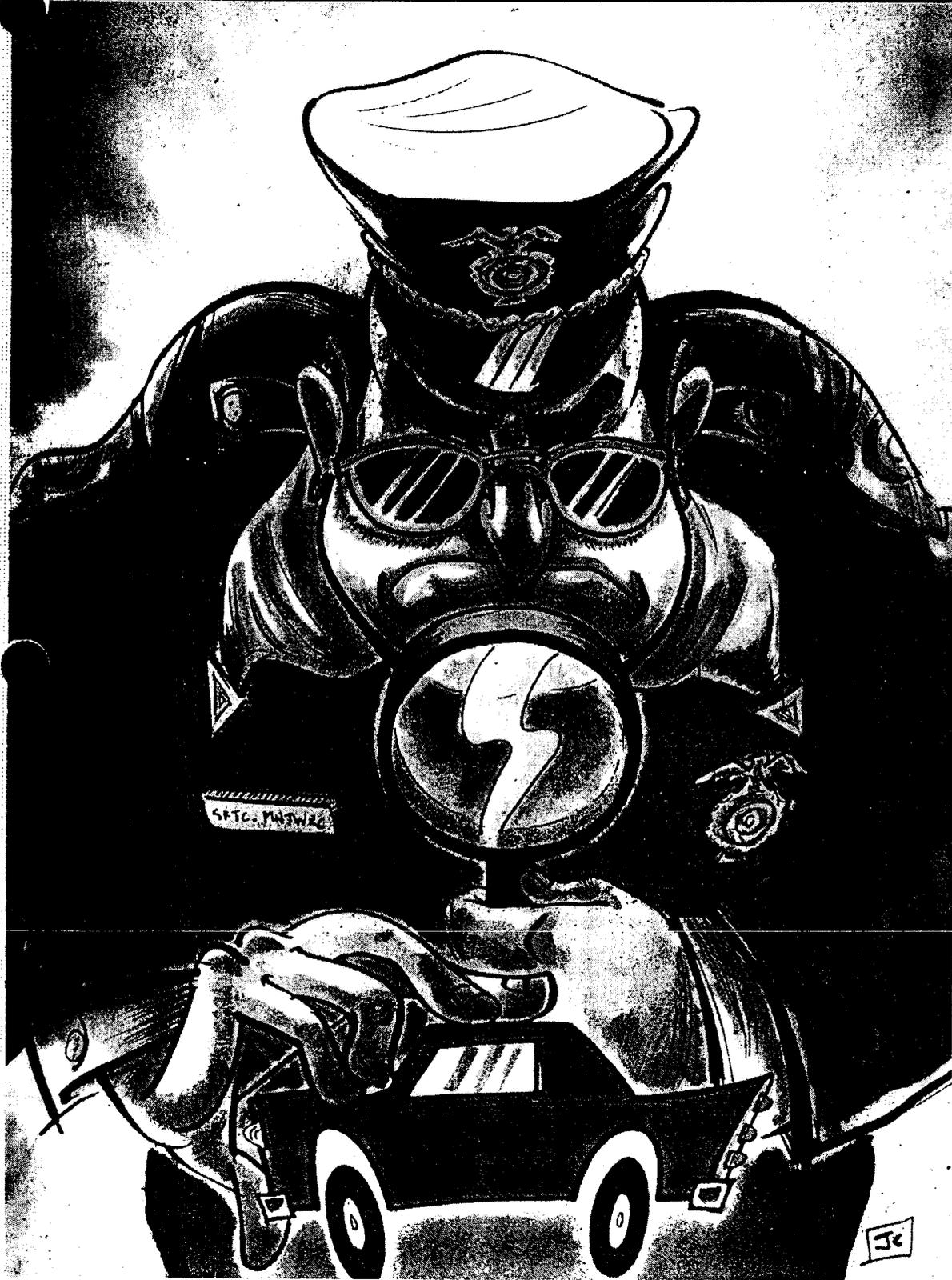
**Go out for breakfast.** Summer mornings are best; you can catch up on your sleep in the hot afternoon. Reserve a place at the table for breakfast at the Homestead—orange fritters, cranberry scones, bread pudding french toast or a cinnamon roll the size of your head. Served 7-11:30 a.m. 700 N. Homestead Dr., Midway, 888-327-7220.

**Don't forget to hydrate.** But you don't have to spring for water. Eschew expensive and eco unfriendly bottled water. Instead, fill your Jug from the city spring at the corner of 500 East and 800 South (kitty corner from Rico's Mexican Market).

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# SALT LAKE CITY

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## Maybe Dad could use a well-mixed drink

What's the opposite of those old "Calgon, take me away!" commercials? When Mom feels stressed out from the kids, work and life in general, she soaks in a soothing bath. Well, Dad can't really get away with that, so he soaks himself in something a bit stronger. Bubble bath versus bubbly wine — or is it scotch and soda? That's it.

Anyhow, you know Dad's pain. Interstate traffic has him wound up and the kids and tax man are nipping at his heels.

### FROM THE CELLAR



**MARK NOTHAFT**  
FOR THE TRIBUNE

He sure could use a stiff drink, especially with Father's Day on the horizon. Skip the necktie, "world's greatest dad" T-shirts and other kitsch for something he really wants: a good bottle of something. Bourbon, scotch, vodka,

something to take the edge off a long afternoon. Or better still, invite him over this weekend

for Father's Day festivities and mix him a couple of strong ones. Celebrate all he does for the family, or reminisce about those great memories from childhood — camping, school projects, and sports and athletics. Mix him a few cocktails from the list below, then give him a bottle to enjoy later. Bourbon drinks are classics, but vodka and gin come in close behind. Let's raise a glass to Dad.

Got a wine- and spirits-related question you'd like to see addressed in a column?

Contact Mark at [mknthaft@cox.net](mailto:mknthaft@cox.net).



## SIDECAR

2 ounces brandy or cognac  
1 ounce triple sec (orange liqueur)  
1 ounce lemon juice  
Lemon twist for garnish

**Preparation:** Combine all ingredients in a shaker with ice. Shake and strain into a martini glass. Serve on its own or garnish with lemon twist.

## GENTLEMEN'S COCKTAIL

2 ounces bourbon or blended whiskey  
1 ounce brandy  
1/2 ounce crème de menthe  
Club soda  
Lemon twist for garnish  
Fresh mint for garnish  
Ice

**Preparation:** Fill a highball glass with ice and add whiskey, brandy and crème de menthe and top off with club soda. Garnish with lemon twist and mint leaves.

## BADA BLING MARTINI

1 ounce limoncello (lemon liqueur)  
1 ounce cognac  
1 ounce Hpnotiq (cognac and fruit liqueur)  
Lemon twist for garnish  
Ice

**Preparation:** Add ingredients, excluding garnish, into a shaker with ice and shake vigorously. Strain into a martini glass and garnish with a lemon twist.

## GIMLET

3 ounces gin  
1 ounce sweetened lime juice  
Lime wedge for garnish

**Preparation:** Combine ingredients in shaker with ice. Shake and pour into old fashioned glass with ice and garnish with lime wedge.

## LONG ISLAND ICED TEA

2 ounces vodka  
1 ounce gin  
1 ounce white tequila  
1 ounce white rum  
1/2 ounce white crème de menthe (optional)  
2 ounces lemon juice  
1 teaspoon confectioners' sugar  
Cola or diet cola

Lime wedge for garnish

**Preparation:** Combine all ingredients except cola and lime into shaker with ice and shake. Strain into Collins glass over ice and fill with cola. Stir gently and garnish with lime wedge. Caution: Strong drink.

## CLASSIC MAI TAI

2 ounces light rum  
1/2 ounce dark rum  
1 ounce orange liqueur  
1/2 ounce amaretto liqueur  
1/2 ounce grenadine  
2 ounces lime juice  
3 ounces pineapple juice  
3 ounces orange juice  
Orange and pineapple

wedges for garnish

**Preparation:** Combine all ingredients, excluding dark rum, into a shaker with ice and stir. Fill a cooler glass with ice and strain into glass. Float dark rum on top. Garnish with orange and pineapple wedges.

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## LIQUOR CABINET

The patio is open at Dulce, the stylish new Portuguese restaurant on the eastern edge of Bushnell Park, and already the Patio Pleaser, a bold, semisweet concoction that marries Idol vodka (a French import) with HpnotiQ and Mionetto Prosecco, is pleasing quite a few patrons.

With everything from vodka to sparkling wine to the HpnotiQ liqueur — a blend of premium vodka, cognac and natural tropical fruit juices — there are some strange flavors in this glass, for sure. But they seem to work off each other quite nicely, with no single flavor overpowering any of the others. Plus the mixture of HpnotiQ and orange juice gives the drink an almost translucent glow, whether served outside on the patio or inside, set against the colorful backdrop of the neon bar.

— DAVE MORAN,  
SPECIAL TO  
METROMIX

## PATIO PLEASER

### WHERE:

Dulce, 100 Trumbull St., Hartford

### INGREDIENTS:

Idol Vodka, HpnotiQ, Mionetto Prosecco and orange juice

### COST:

\$9



### on the web

Visit [www.courant.com/drinks](http://www.courant.com/drinks) to read other reviews in the "Liquor Cabinet." To suggest a drink for this column, visit [www.courant.com/suggest](http://www.courant.com/suggest).



# Welcome to Libationland

How'd you like to sip into something a little more comfortable this summer?

Check out these seven local favorites

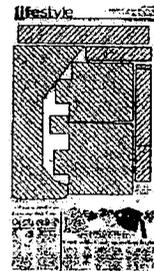
BY EMILY BURNHAM  
OF THE NEWS STAFF

**H**ow to make a great bar: Take one part devoted clientele, one part friendly bartender, and one part comfortable, cool-looking digs. Shake well. Add liberal dash of local flavor. Pour glass; garnish with good food, good music and maybe a pool table or two. Enjoy.

have to have a drink in your hand to have fun, because it's such a great place to hang out.

This summer, give one of these fine establishments a whirl. Sometimes you want to go where everybody knows your name. And sometimes they don't have to know your name — but they're still glad you came.

It seems as simple as the syrup, and yet, a great watering hole is a concoction that's not always easy to make. But we've made it easy for you: After weeks of exhaustive research (toughest assignment ever!), we've narrowed down eastern Maine's pubs, taverns, bars and lounges to a select seven. The best of the best — where you don't even necessarily



# THE LIBATIONLAND LINEUP

## THE AMBASSADOR

**Where:** Passports Pub, Pentagoet Inn, Castine

**What'll it be?** A cocktail that combines Bombay Sapphire gin, ginger lemonade, lime juice and mint garnish

**What's so special about it?** Passports Pub bar staffer Emily Slocum developed this tasty summer drink, combining the oh-so-British libation of gin with spicy homemade ginger lemonade. Think of it as a nod to both Castine's Colonial heritage and to the Victorian-era Explorers Club aesthetic in the pub.

**Why you'll be having another:** Stepping into this cozy bar makes you feel like some intrepid adventurer, fresh off a jaunt through the Great Rift Valley, or the wilds of Borneo. You're surrounded by loads of travel memorabilia, amassed by owners Jack Burke and Julie van de Graaf during their journeys around the globe. Queen Victoria presides over one corner, while a 3-foot oil painting of Vladimir Lenin looks on as you quaff your cocktail, sitting in the Malaysian rattan chairs. Who knew that a bar straight out of Indiana Jones was in Castine, Maine?

## CAIPAIRINHA

**Where:** Rupununi, Main Street, Bar Harbor

**What'll it be?** A cocktail of Cachaca, lime, sugar and soda water

**What's so special about it?** Cuba has the mojito. Mexico, the margarita. And Brazil has the caipairinha

— a cocktail as iconic to the South American nation as Carnival and the rain forest. The caipairinha has just recently become popular stateside, as cachaca, the rumlike sugar cane-based spirit that is the mainstay of the drink, has been available here for only a short time. It's got the sweet-and-sour thing going on and, since cachaca is 45 percent alcohol, it's pretty darn strong.

**Why you'll be having**

**another:** From mid-June until early September, Bar Harbor is one of the wildest towns on the East Coast. Rupununi exists in the epicenter of it all — right next to the Village Green, with the patio facing the crowd on Main Street. The food and drink are fresh, local and often organic, with a South American twist, thanks to owner Michael Boland's yearly pilgrimage to Brazil. You could spend hours there, watching the parade of tourists, locals and summer workers, or just enjoying live jazz on Sunday afternoons. A caipairinha, a plate of crab cakes, and the knowledge that you're on one of the most beautiful islands in the world — now that's a potent concoction.

**THE FISHBOWL**

**Where:** The Main Street Tavern, Main Street, Bangor

**What'll it be?** A concoction of vodka, rum, tequila, gin, blue curacao, sour mix, Sprite and Swedish Fish

**What's so special about it?** The Fishbowl, a concoction imported to the Tavern by longtime area bartender (and total sweetheart) Debbie Tozier, is essentially a Long

Island Iced Tea, minus the triple sec and Pepsi, with blue curacao, Sprite and sour mix instead. It's served in a small candle jar that looks like a little fishbowl (Tozier picked up a bunch of them at Marden's), with a handful of Swedish fish thrown in for added effect. It's supersweet, superpotent and superfun.

**Why you'll be having**

**another:** The Main Street Tavern opened in 1949, making it Bangor's oldest bar. It has a fantastic jukebox, a huge air hockey table and a sweet back deck. The beer is cheap, the pool's free on Sundays and, like Moe's on "The Simpsons," there's a jar of pickled eggs sitting on the bar. Fancy-schmancy is all well and good, but if you want the real deal, go to the Tavern. It's Bangor's best-kept secret.

**THE MOJITO**

**Where:** Woodman's Bar and Grill, Main Street, Orono

**What'll it be?** A cocktail that combines light rum, lime, mint, sugar and club soda

**What's so special about it?** Woodman's owner Abe Furth doesn't mess around when it comes to drinks. His martinis are shaken to perfection, his draught beers change constantly, and he has gotten the sweet art of the mojito down to a science. The mint is muddled, not massacred, the simple syrup is simply delicious, and the resulting cocktail is quite possibly one of the most refreshing you'll have here in Maine.

**Why you'll be having**

**another:** Being that it's a bar in a college town, Woodman's attracts

everyone from newly minted 21-year-old undergraduates to faculty members, as well as year-round residents of Orono. Regardless of age or background, people flock to the bar because it's laid-back, it's friendly and everything about it is just plain satisfying — from the burgers to the beer.

**THE PICKLER**

**Where:** 3 Tides, 2 Pinchy Lane, Belfast

**What'll it be?** A martini concocted from vodka and pickle brine

**What's so special about it?** Two words: pickle martini. Seriously. After concocting plenty of regular dirty martinis, it occurred to owner David Carlson that pickles, rather than olives, might pack an equally salty punch. He switched out the gin for vodka and, voila, the Pickler was born. If you like pickles, you'll love it. If you don't, you should probably skip it — or hope that Carlson might have some cucumbers lying around, and could make you a martini with pureed cukes and sea salt.

**Why you'll be having**

**another:** The gorgeous deck overlooking Belfast Harbor. The bocce court. The roaring fires built after sunset in the metal fireplace, recently installed on the waterfront. The on-site brewery and lobster pound. The always engaging and intelligent locals. The utterly charming interior, which combines rustic wood and aluminum with funky accessories and atmospheric lighting. We could go on, but suffice it to say — 3 Tides is a must-visit.

## **TEQUILA MOCKINGBIRD**

**Where:** The Red Martini,  
10 Broad St., Bangor

**What'll it be?** A cocktail  
that combines Patron  
tequila, cilantro, lime  
juice, prickly pear nectar,  
simple syrup and a dash  
of Tabasco sauce

**What's so special about  
it?** Reading over The Red  
Martini's extensive drink  
menu, you notice the  
Tequila Mockingbird, with  
its combination of tequi-  
la, cilantro and Tabasco  
sauce, and think "Huh?"  
Then, feeling adventur-  
ous, you decide to order  
one. The sweetness of  
the prickly pear, mixed  
with the spiciness of the  
hot sauce and the  
savory, green taste of  
the cilantro is just pecu-  
liar enough to keep you  
coming back for more.  
Along with the top-shelf  
tequila. Mmm.

**Why you'll be having  
another:** Because you're  
sitting in the hip, swanky  
cocktail bar, looking out  
over West Market Square  
in downtown Bangor.  
You're watching the  
crowds walk by, you're  
grooving to the DJ who's  
spinning over in the cor-  
ner, and you're enjoying  
the vibe. You're kind of  
amazed that Bangor has  
turned out to be a pretty  
cool place to be. But then  
again, those who live in  
the Queen City knew that  
already.

## **VICTORIA'S SECRET**

**Where:** Natalie's at the  
Camden Harbor Inn,  
Bayview Street, Camden

**What'll it be?** A cocktail  
that combines Hpnotiq,  
Stoli Ohranj, rose petals  
and a secret ingredient

**What's so special about it?**  
The story goes that Cam-  
den Harbor Inn co-owner

Raymond Brunyanski so  
loved fruity liqueur Hpno-  
tiq that he asked Thomas  
Laslavic, the "master  
mixologist" at Natalie's, to  
make him something real-  
ly special with it. The  
result? A cocktail too pret-  
ty to drink, and yet too  
tasty not to. Laslavic  
keeps the recipe private,  
and when he needed to  
give the drink a name he  
called on his co-workers to  
come up with something.  
They went with the "Vic-  
toria's Secret," named  
after his fellow bartender  
Victoria Lasbury. It's such  
a secret, in fact, that it's  
not even on the menu.  
You have to ask for it at  
the bar. Ooh la la.

**Why you'll be having  
another:** Natalie's is  
equal parts grand old  
Maine hotel, Parisian  
salon and New Orleans  
brothel. Red is the domi-  
nant color, with fringed  
lampshades dangling  
over your head as you sit  
at the opulent mahogany  
bar. Outside, tiny twin-  
kling lights dot the  
veranda, and the smell of  
the ocean wafts up from  
the harbor. There are  
tapas on Thursday  
nights. It's Euro-chic,  
mixed with New England  
style. In other words:  
fancy, but not too fancy.



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### CAIPAIRINHA

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**Who makes it?** Rupununi, Bar Harbor



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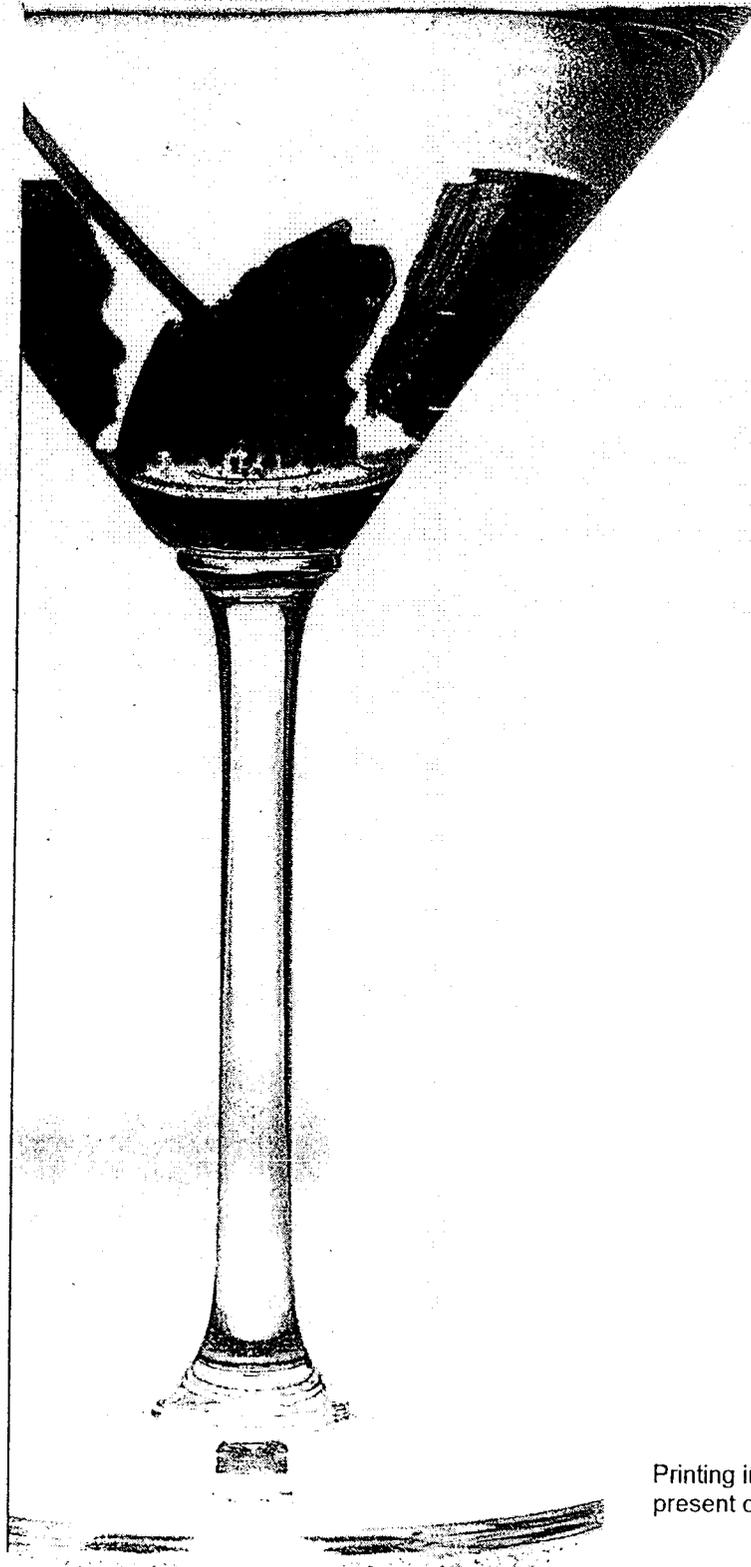
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**Who makes it?** 3 Tides, Belfast



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BY EMILY BURNHAM OF THE NEWS STAFF

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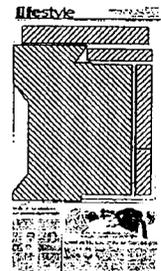
Details about the drinks – and why you just might have another – appear inside. **PAGE C7**

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**What's so special about it?** Cuba has the mojito. Mexico, the margarita. And Brazil has the caipairinha – a cocktail as iconic to the South American nation as Carnival and the rain forest. The caipairinha has just recently become popular stateside, as cachaca, the rumlike sugar cane-based spirit that is the mainstay of the drink, has been available here for only a short time. It's got the sweet-and-sour thing going on and, since cachaca is 45 percent alcohol, it's pretty darn strong.

**Why you'll be having another:** From mid-June until early September,

Bar Harbor is one of the wildest towns on the East Coast. Rupununi exists in the epicenter of it all – right next to the Village Green, with the patio facing the crowd on Main Street. The food and drink are fresh, local and often organic, with a South American twist, thanks to owner Michael Boland's yearly pilgrimage to Brazil. You could spend hours there, watching the parade of tourists, locals and summer workers, or just enjoying live jazz on Sunday afternoons. A caipairinha, a plate of crab cakes, and the knowledge that you're on one of the most beautiful islands in the world – now that's a potent concoction.

**THE FISHBOWL**

**Where:** The Main Street Tavern, Main Street, Bangor  
**What'll it be?** A concoction of vodka, rum, tequila, gin, blue curacao, sour mix, Sprite and Swedish Fish  
**What's so special about it?** The Fishbowl, a concoction imported to the Tavern by longtime area bartender (and total sweetheart) Debbie Tozier, is essentially a Long Island Iced Tea, minus the triple sec and Pepsi, with blue curacao, Sprite and sour mix instead. It's served in a small candle jar that looks like a little fishbowl (Tozier picked up a bunch of them at Marden's), with a handful of Swedish fish thrown in for added effect. It's supersweet, superpotent and superfun.

**Why you'll be having another:** The Main Street Tavern opened in 1949, making it Bangor's oldest bar. It has a fantastic jukebox, a huge air hock-

ey table and a sweet back deck. The beer is cheap, the pool's free on Sundays and, like Moe's on "The Simpsons," there's a jar of pickled eggs sitting on the bar. Fancy-schmancy is all well and good, but if you want the real deal, go to the Tavern. It's Bangor's best-kept secret.

**THE MOJITO**

**Where:** Woodman's Bar and Grill, Main Street, Orono  
**What'll it be?** A cocktail that combines light rum, lime, mint, sugar and club soda  
**What's so special about it?** Woodman's owner Abe Furth doesn't mess around when it comes to drinks. His martinis are shaken to perfection, his draught beers change constantly, and he has gotten the sweet art of the mojito down to a science. The mint is muddled, not massacred, the simple syrup is simply delicious, and the resulting cocktail is quite possibly one of the most refreshing you'll have here in Maine.

**Why you'll be having another:** Being that it's a bar in a college town, Woodman's attracts everyone from newly minted 21-year-old undergraduates to faculty members, as well as year-round residents of Orono. Regardless of age or background, people flock to the bar because it's laid-back, it's friendly and everything about it is just plain satisfying – from the burgers to the beer.

**THE PICKLER**

**Where:** 3 Tides, 2 Pinchy Lane, Belfast  
**What'll it be?** A martini concocted from vodka

and pickle brine  
**What's so special about it?** Two words: pickle martini. Seriously. After concocting plenty of regular dirty martinis, it occurred to owner David Carlson that pickles, rather than olives, might pack an equally salty punch. He switched out the gin for vodka and, voila, the Pickler was born. If you like pickles, you'll love it. If you don't, you should probably skip it – or hope that Carlson might have some cucumbers lying around, and could make you a martini with pureed cukes and sea salt.

**Why you'll be having another:** The gorgeous deck overlooking Belfast Harbor. The bocce court. The roaring fires built after sunset in the metal fireplace, recently installed on the waterfront. The on-site brewery and lobster pound. The always engaging and intelligent locals. The utterly charming interior, which combines rustic wood and aluminum with funky accessories and atmospheric lighting. We could go on, but suffice it to say – 3 Tides is a must-visit.

**TEQUILA MOCKINGBIRD**

**Where:** The Red Martini, 10 Broad St., Bangor  
**What'll it be?** A cocktail that combines Patron tequila, cilantro, lime juice, prickly pear nectar, simple syrup and a dash of Tabasco sauce  
**What's so special about it?** Reading over The Red Martini's extensive drink menu, you notice the Tequila Mockingbird, with its combination of tequila, cilantro and Tabasco sauce, and think "Huh?" Then, feeling adventur-

ous, you decide to order one. The sweetness of the prickly pear, mixed with the spiciness of the hot sauce and the savory, green taste of the cilantro is just peculiar enough to keep you coming back for more. Along with the top-shelf tequila. Mmm.

**Why you'll be having another:** Because you're sitting in the hip, swanky cocktail bar, looking out over West Market Square in downtown Bangor. You're watching the crowds walk by, you're grooving to the DJ who's spinning over in the corner, and you're enjoying the vibe. You're kind of amazed that Bangor has turned out to be a pretty cool place to be. But then again, those who live in the Queen City knew that already.

### **VICTORIA'S SECRET**

**Where:** Natalie's at the Camden Harbor Inn, Bayview Street, Camden

**What'll it be?** A cocktail that combines HpnotiQ, Stoll Ohranj, rose petals and a secret ingredient

**What's so special about it?**

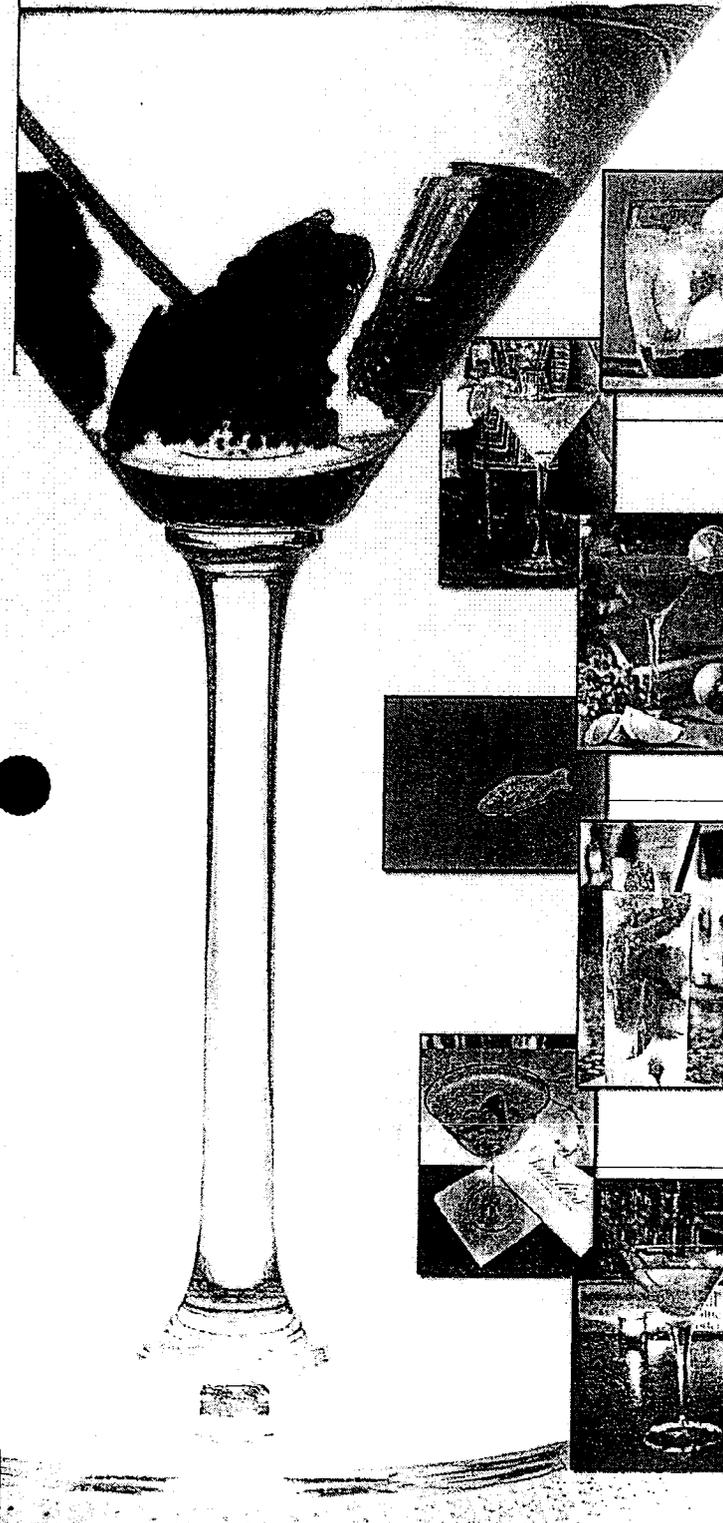
The story goes that Camden Harbor Inn co-owner Raymond Brunyanski so loved fruity liqueur HpnotiQ that he asked Thomas Laslavic, the "master mixologist" at Natalie's, to make him something really special with it. The result? A cocktail too pretty to drink, and yet too tasty not to. Laslavic keeps the recipe private, and when he needed to give the drink a name he called on his co-workers to come up with something. They went with the "Victoria's Secret," named after his fellow bartender Victoria Lasbury. It's such a secret, in fact, that it's

not even on the menu.

You have to ask for it at the bar. Ooh la la.

**Why you'll be having another:** Natalie's is equal parts grand old Maine hotel, Parisian salon and New Orleans brothel. Red is the dominant color, with fringed lampshades dangling over your head as you sit at the opulent mahogany bar. Outside, tiny twinkling lights dot the veranda, and the smell of the ocean wafts up from the harbor. There are tapas on Thursday nights. It's Euro-chic, mixed with New England style. In other words: fancy, but not too fancy.

Printing imperfections  
present during scanning



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**CAIPAIRINHA**

**What is it?** A cocktail of Cachaca lime, sugar and soda water  
**Who makes it?** Rupununi, Bar Harbor

---

**THE AMBASSADOR**

**What is it?** Bombay Sapphire gin, ginger lemonade, lime juice and mint garnish  
**Who makes it?** Passports Pub, Pentagoet Inn, Castine

---

**TEQUILA MOCKINGBIRD**

**What is it?** Patron tequila, cilantro, lime juice, prickly pear nectar, simple syrup and a dash of Tabasco sauce  
**Who makes it?** The Red Martini, Bangor

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**THE FISHBOWL**

**What is it?** Vodka, rum, tequila, gin, blue curacao, sour mix, Sprite and Swedish Fish  
**Who makes it?** The Main Street Tavern, Bangor

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**THE MOJITO**

**What is it?** Light rum, lime, mint, sugar and club soda  
**Who makes it?** Woodman's Bar & Grill, Orono

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**VICTORIA'S SECRET**

**What is it?** Hpnotiq, Stoli Ohran, rose petals and a secret ingredient  
**Who makes it?** Natalie's at the Camden Harbor Inn, Camden

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**THE PICKLER**

**What is it?** A martini made with vodka and pickle brine  
**Who makes it?** 3 Tides, Belfast

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**Nonalcoholic Drink Recipe**  
Hundreds of Drink Recipes For Every Occasion And Every Season



**"2008 Diet Of The Year:"**  
Finally, A Diet That Really Works! As Seen On CNN, NBC, CBS & Fox News

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### Hulk recipe

A delicious recipe for Hulk, with Hpnotiq® liqueur, Hennessy® cognac and Sprite® soda.

**Ingredients?**

2 oz Hpnotiq® liqueur  
1 1/2 oz Hennessy® cognac  
3 - 4 oz Sprite® soda

**What do I do with it?**

Pour the Hpnotiq liqueur and Hennessy cognac into a highball glass filled with crushed ice. Fill the rest of the glass with Sprite or 7-UP, stir well, and serve.

**What do I serve this delicious drink in?**

Highball Glass

**Do I get fat from this drink?**

(per 7 oz serving)

Calories (kcal)	351	Fiber	0 g
Energy (kj)	1470	Sugars	35.9 g
Fats	0 g	Cholesterol	-
Carbohydrates	36.1 g	Sodium	20 mg
Protein	0 g	Alcohol	26.9 g

Comments?

**"2008 Diet Of The Year:"**  
Finally, A Diet That Really Works! As Seen On CNN, NBC, CBS & Fox News



**Margaritas Recipe**  
All You Ever Wanted To Know About Margaritas Recipe Is On Blurtit!

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### Entry Details

Entry Title

## Hulk recipe



### Publish Date

July 23, 2008 at 12:47 pm



### Categories

[Cocktails](#), [Hpnoti@ liquor](#)



### Comments

No comments yet

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- Penelope: Thanks--what a great recipe! This is just to let you know that I linked to this post from my party...



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SOUTHERN WINE & SPIRITS RETAIL PROMOTIONS



Above: Hypnotiq spokesmodels

Left: Sobieski Vodka at Chambers Wine & Liquors

Bacardi spokesmodels at Los Amigos

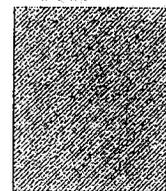


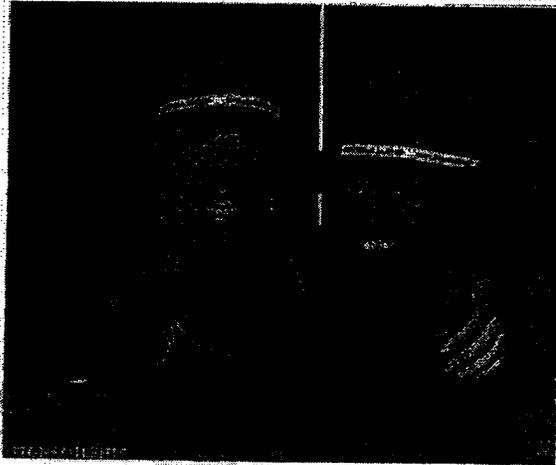
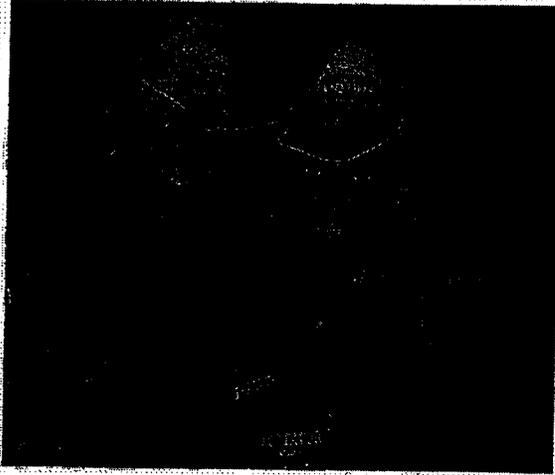
Above left: Cinco de Mayo at Old Chicago

Above right: Skyy Infusions at Lucky Strike

Far left: Lucid Absinthe at Monarck

Left: Wild about Absolut at Wilde





Top left: Las Chicas de Cazadores at Stampede

Top right: Las Chicas de Cazadores at Teddy's

Above left: Skyy Infusions promotion at Three Dog Tavern

Above right: The Skyy Infusions spokesmodels were a colorful addition to the Southern Wine & Spirits booth at WestEx 2008.

Left: Cabo Wabo at Old Town Tavern



# RUSH & MOLLOY

By George Kasal and Joanna Rush Molloy

With Sean Evans and Sharon Lester  
 E-mail: rushmolloy@nydailynews.com

# Foes call Scientology spies sect's maniacs

**C**ritics of Scientology say they plan another theatrical protest against the church — this time targeting its intelligence division. The anti-Scientology group known as Anonymous says its July 12 “Spy vs. Sci” demonstration will be held in “cities all around the world,” according to a press release.

Anonymous members — who include former Scientologists — are focusing on and “abuses” of the church’s intelligence agency, known as the Office of Special Affairs (OSA), says the release. It asks, “Why does something that describes itself as a religion need an intelligence agency that aggressively persecutes critics?”

According to the group, the OSA is charged with administering “justice and punishment” for the controversial faith, whose members include **Tom Cruise, John Travolta** and **Kirstie Alley**. The group charges that critics are “targeted, harassed, threatened and intimidated in an attempt to silence or punish them.”

“Most Scientologists are unaware of the functions of the OSA and accept what their leaders tell them about it,” says the release. “However, there is a growing body of evidence that OSA agents operate to attack perceived enemies by using infiltration, bribery, burglary and blackmail, in addition to threats, intimidation, assaults and worse.”

Due to fear of reprisals, Anonymous members are reluctant to give their names. One organizer, who goes by the nom de guerre of “93,” tells us the church has sent

warning letters to “our more public members” calling them “terrorists.” They’re attempting to stamp out our constitutional right to free speech.”

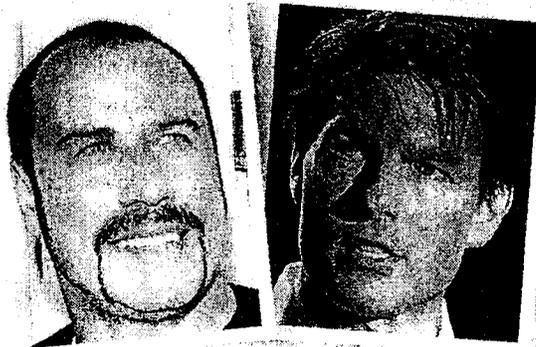
Scientology critic **Mark Ebner** charges that “armed private detectives hired by Scientology have invaded peaceful rallies.”

A spokeswoman for the church didn’t return an e-mail seeking comment.

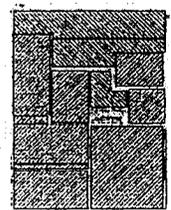
Last month in London, Sydney, Toronto and New York, Anonymous sponsored a pirate-theme protest that parodied Scientology’s private navy, the Sea Org. Or, as the demonstrators, called it, “Sea Aaargh.”

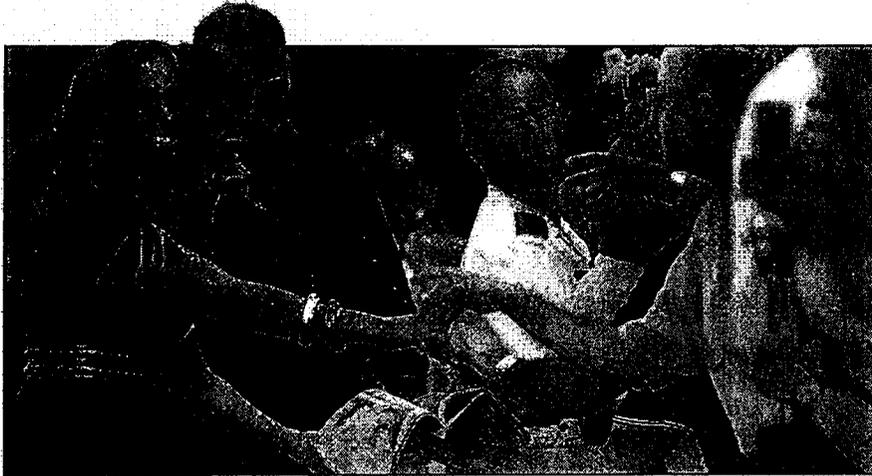
According to 93, protesters at the “Spy vs. Sci” rally will don costumes of characters like Austin Powers, James Bond and Modesty Blaise. What about that actor who starred in the “Mission: Impossible” movies?

“Nobody wants to be Tom Cruise,” she says.



John Travolta and Tom Cruise





**Hola! Jennifer Lopez greeted fans in Barcelona, where she unveiled her swimsuit and lingerie line JLO for Yamamay. Photo by INF**

## SURVEILLANCE

■ **Barack Obama** and his wife, **Michelle**, enjoying a 2½-hour dinner over the weekend at Spiaggia in Chicago, where the couple also have their annual Valentine's Day meal. Spies say the presidential candidate and the missus gnoshed on an eight-course tasting menu sans vino, but a martini glass or two were spotted on the table.

■ **Molly Sims** lounging by the pool at the Fontainebleau Hotel in Miami Beach looking "drop-dead gorgeous" and sipping a Belvedere martini.

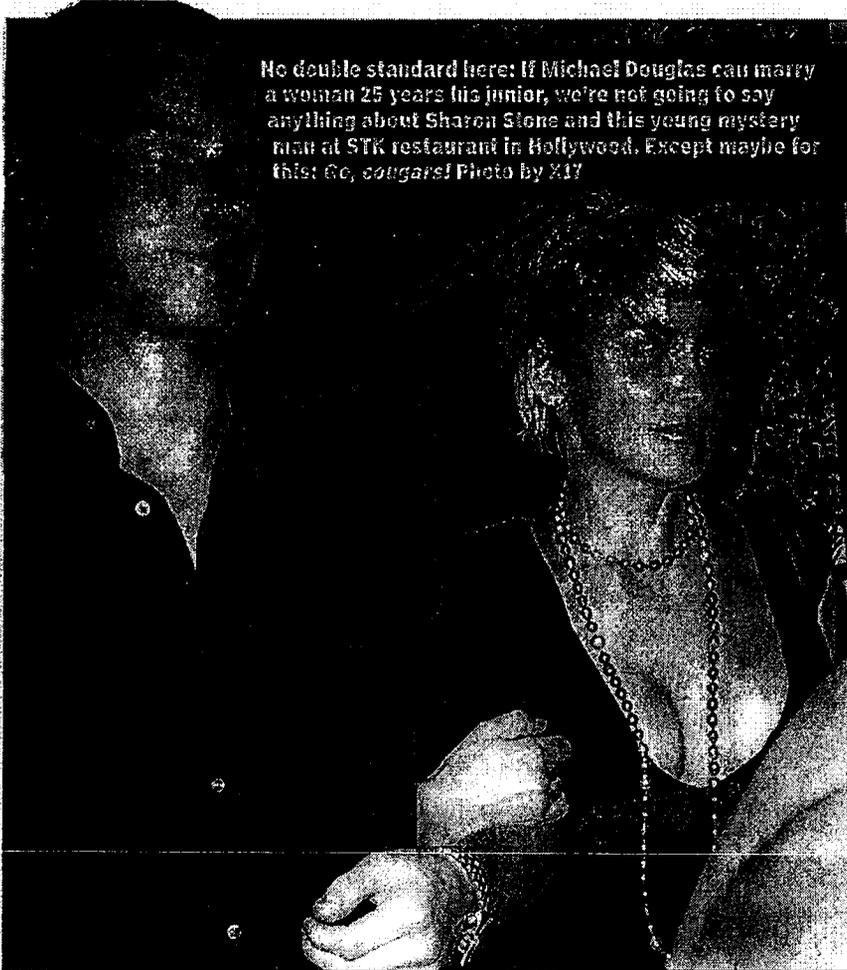
■ **Paris Hilton's** ex-boy-toy, Greek shipping heir **Stavros Niarchos**, hanging at the **HpnotiQ** Cinema Series screening of "Stranger Than Fiction" at the Surf Lodge in Montauk.

■ **Danity Kane** front woman and new "Hairspray" cast member **Aubrey O'Day** getting a new 'do at the Pierre Michel Salon.

■ A bushy-bearded **Joshua (Pacey) Jackson** strolling in SoHo, talking on his cell.

# DAILY NEWS

Date: Tuesday, July 01, 2008  
Location: NEW YORK, NY  
Circulation (DMA): 718,174 (1)  
Type (Frequency): Newspaper (D)  
Page: 16,17  
Keyword: Hipnotiq Liqueur



No double standard here: If Michael Douglas can marry a woman 25 years his junior, we're not going to say anything about Sharon Stone and this young mystery man at STK restaurant in Hollywood. Except maybe for this: *Go, cougars!* Photo by X17

# DAILY NEWS

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**It's a jungle out there! Brooke Shields** filmed scenes for her show "Lipstick Jungle" here in NYC. Photo by WireImage



**New York state of mind: Alicia Keys hit the Big Apple for the Michael Strahan/Dreier LLP Charity Golf Tournament pre-party at Tao.** Photo by Gilbert Carrasquillo/FilmMagic

## SIDE DISH

I was invited to take pictures!" Well, it's better than "Don't you know who I am? ..."

■ Men of leisure: Senate Majority Leader **Joseph Bruno**, who just announced that he won't seek reelection, and **Victor Ganzl**, who recently resigned as president and chief executive of Hearst Corp., dined at Patsy's Italian Restaurant in midtown. Spies overhead the two joking about what they'll do with their newfound free time.

■ Food fight! **Rihanna** was extra sweet at Guest House when pals decided to wipe pieces of a \$400 cake on her. The crooner — who was celebrating her "Good Girl Gone Bad" album rerelease

— jokingly returned the favor.

■ Comic **Sarah Silverman** is helping bring "The Match Game" back to TV, but insiders tell us she appeared on the pilot as a favor and has no plans to join the series as a regular. Said a source: "She's a massive fan of the original show and friends with the producer of this new pilot, so she wanted to help out."

■ Ahh, the breakfast of champions!

R&B superstars **Boyz II Men** ordered 25 Egg McMuffins from McDonald's before their recent performance on "Good Morning America."

■ Which singing ex-husband of an A-list

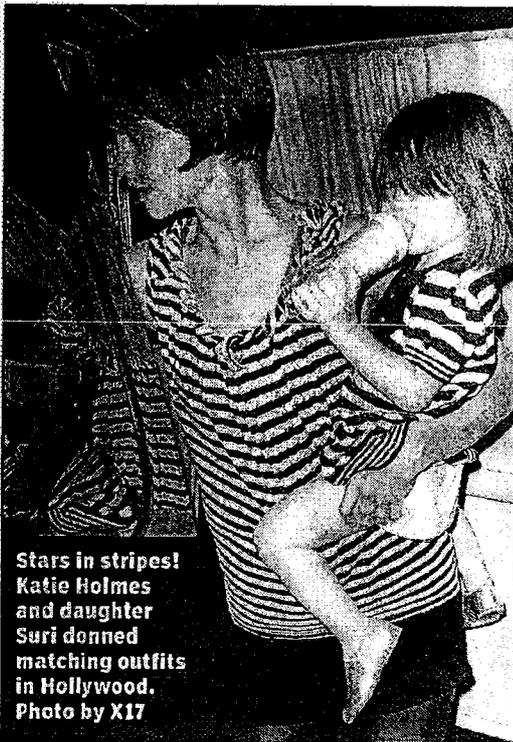
actress would rather have people think he's gay than admit that he cheated on her with a groupie?

■ **Lindsay Lohan's** father, **Michael**, says he's as eager as anyone to find out if she has a half-sister she didn't know about. As you may have heard, Michael had a romance in the mid-'90s with a Texas woman, **Kristi Kaufmann**, while he was separated from Lindsay's mom, **Dina**. Kaufmann tells OK! magazine that Michael has shirked his responsibilities to her 13-year-old daughter, **Ashley**. "We were in love," she tells OK! mag. "One morning, he told me to pack my things — we were going to run off together. I waited, but he never showed up." Michael denies he left Kristi in the lurch, and says he only recently found out about Ashley. He tells us that he took a DNA test yesterday morning. "I'll have the result within two weeks, and I'll clear this matter up," he says. "[Kristi] makes this claim of a year-long love affair, which is totally false. If the DNA results are negative, we plan on filing a defamation suit."

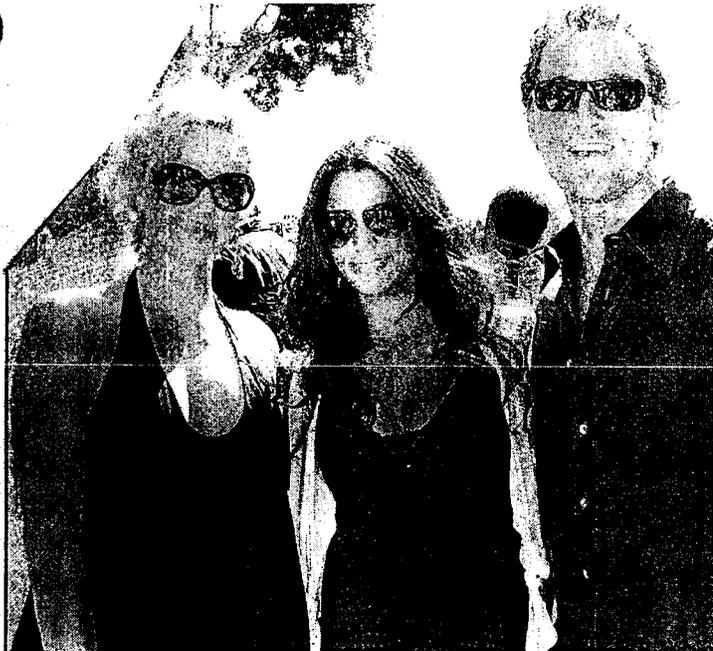
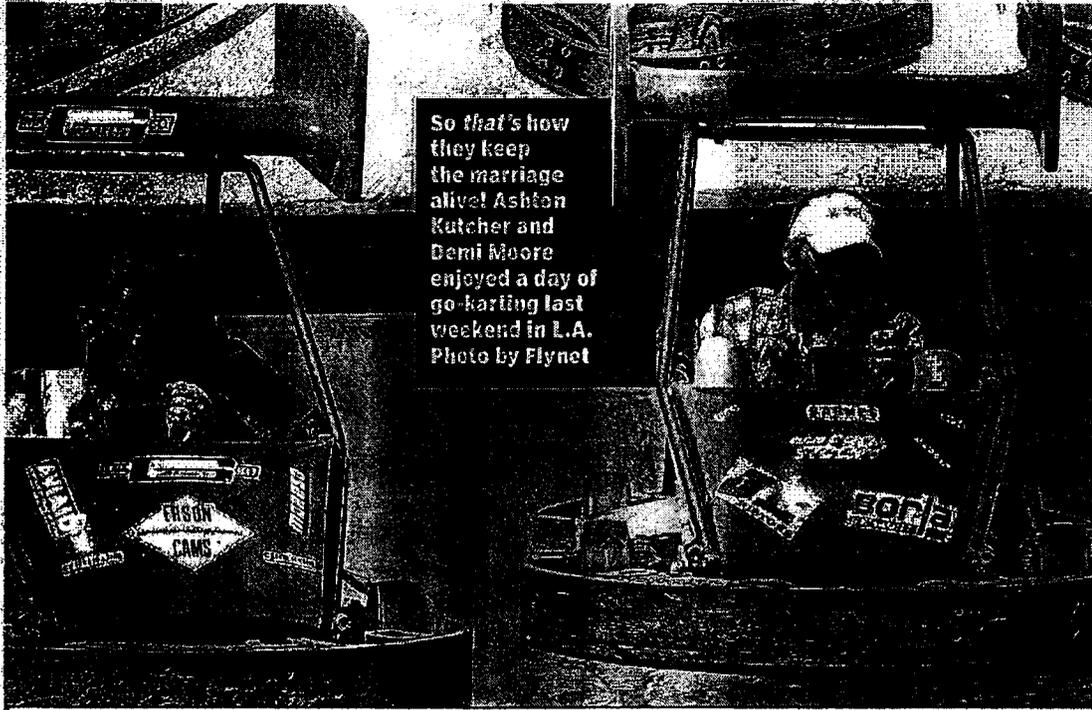
■ Wait in line? As if! **Jill Zarin** and **Ramona Singer** of "The Real Housewives of New York" cut in front of other party guests who were patiently waiting to be checked in at a Hamptons bash at The Estate. A spywitness says Singer even declared, "I'm a celebrity!"



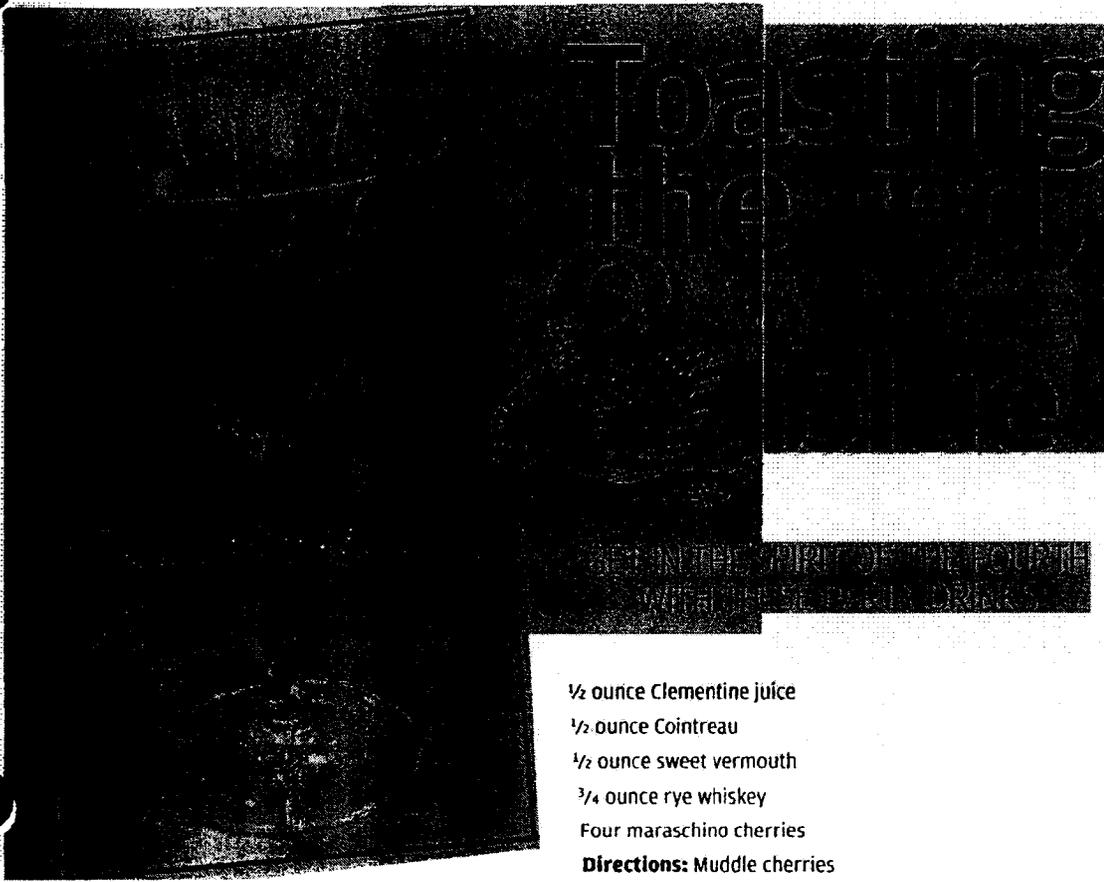
**Dina (top),  
Lindsay  
and Michael  
Lohan**



**Stars in stripes!  
Katie Holmes  
and daughter  
Suri donned  
matching outfits  
in Hollywood.  
Photo by X17**



**Three's company:** Charlize Theron joined Matthew McConaughey and his baby mama Camilla Alves at the Malibu screening of "Battle in Seattle." Photo by Donato Sardella/WireImage



By The Lounge Lizards  
 (Alexis Larsen and Craig Schrolucke)

**P**atriotic parties, relaxed picnics, smokin' barbecues, explosive fireworks and all-American parties are synonymous with the Fourth of



July. With the holiday falling on a Friday this year, creating the perfect three-day weekend, there's extra incentive to do it up right. We're here to help.

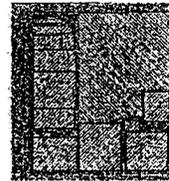
The party theme is a no-brainer — red, white and blue. The scrumptious, mostly grilled menu and fantastic guest list can probably be planned with one eye closed. But this year, why not go the extra mile and extend it to the drinks?

Give a shout out to Old Glory and wow your guests with these red, white and blue recipes that sizzle with exotic flavors.

- ½ ounce Clementine juice
- ½ ounce Cointreau
- ½ ounce sweet vermouth
- ¾ ounce rye whiskey
- Four maraschino cherries

**Directions:** Muddle cherries at the bottom of glass. Mix ingredients in a cocktail shaker and strain into a rocks or Collins glass, and garnish with lemon zest and cherry.

It may not seem like honoring the country, but stop and think about this one: On July 4, 1778 — the second anniversary of the country's independence — a guy by the name of George Washington ordered a double ration of rum for troops wishing to celebrate the nation's freedom. Still not convinced? On July 4, 1777, an elaborate celebration was staged. Music, dinner, a parade and fireworks were accompanied by many toasts — one for each state of the union at the time. The Virginia Gazette wrote in its July 18 edition: "After dinner a number of toasts were drunk, all breaking independence, and a generous love of liberty, and commemorating the memories of those brave and worthy patriots who gallantly exposed their lives, and fell gloriously in defense of freedom and the righteous cause of their country."



Our founding fathers toasted then, and we toast now.

To celebrate 232 years, we've pulled together some recipes to help you and your friends celebrate America's birthday in style.

Be safe, be good and may the Fourth be with you.

Chat with the lounge lizards about your favorite recipes, places to go in town or anything else on your mind at [www.daytondailynews.com/loungeizards](http://www.daytondailynews.com/loungeizards).

## red

You could always go with a simple strawberry daiquiri or margarita for your red theme. If you have drinkers and nondrinkers at the party, a simple vodka cranberry cocktail or mocktail might fit the bill. Here are a couple recipes you may not have thought about.

### The Lounge Lizards American-o

The War for Independence was a bitter fight, and the Americano – first served in the 1860s in Gaspare Campari's bar in Italy – is a bitter, bitter creation. Termed the Americano after Italians saw a surge in American tourists to enjoy the drink, the Lizards had to tone things down with this new spin on an old favorite (not our favorite, but apparently enough folks from the United States liked it that

the cocktail was re-named in their honor).

- 1/2 ounce Campari
- 1/2 ounce sweet Vermouth
- 1 ounce Cointreau
- 1 ounce Clementine juice
- Splash of club soda
- Splash of grenadine

**Directions:** Pour Campari, sweet Vermouth, Cointreau, Clementine (or orange) juice over ice in a rocks or highball glass. Add a splash of club soda and grenadine for deeper red color. Garnish with an orange twist.

### Lounge Lizards spin on the cherry patriot recipe from SKYY vodka

- 1 ounce vodka
- 1/2 ounce cherry juice
- 1 ounce freshly squeezed lemon juice



A standard martini or classic gin and tonic would work if you're in a hurry. So would a pina colada or mintless mojito if you have a little more time (although the color would be a little off and a mojito just isn't a mojito without mint). Here are several drinks that guests probably won't be expecting.

### Yankee Doodle

- 1 1/2 ounce grape vodka
- 1 teaspoon raw sugar
- 4 slices of freshly peeled ginger
- 5 large green grapes
- Top with soda

**Directions:** Muddle grapes, ginger and sugar in pint glass. Add ice and vodka. Shake vigorously and strain into

cocktail glass over fresh ice. Top with soda and garnish with raspberries and blueberries.

– Recipe from SKYY vodka

### Rosemary lemon fizz

- 1 1/2 ounces citrus vodka
- 1/2 organic rosemary sprig
- 1/2 ounce meyer lemon juice
- 1/2 ounce lemongrass simple syrup
- Dash of soda

**Directions:** Muddle rosemary with lemon juice and simple syrup. Add ice and vodka, and shake. Strain over fresh ice in a rocks glass and top with soda. Garnish with a fresh rosemary sprig.

**Lemongrass simple syrup:** 9 stalks of lemongrass (chopped), zest of 1 lemon, 2 cups white sugar and 2 cups water. Instructions: Stirring contents so they don't burn, bring water, lemongrass, sugar, lemon to a boil. Reduce heat to low and simmer 10 minutes or until sugar completely dissolves into the boiling water. Refrigerate 2 hours. Strain. Cover and refrigerate until ready to use.

– Recipe from SKYY vodka, simple syrup recipe from <http://cookingresources.suite101.com>

A Blue Hawaiian or Blue Lemonade would work in a pinch, but the All-American or Blue Mojito is the way to go if you can find the time. A great garnish idea if you can find it in the store, is a star fruit cut up into 1/4 inch slices and floated at the top of the drink.

### All-American blue with Lounge Lizards twist

2 ounces vodka  
 1 ounce blue Curacao  
 1 ounce Cointreau  
 2 ounces white grape juice  
 Splash of soda

**Directions:** Pour all ingredients except soda in a shaker and shake hard. Pour into a highball glass with the ice and garnish with a lime or green apple slice.

— Modified recipe from SKYY vodka

### Blue mojito

2 ounces rum  
 1 ounce Hpnotiq  
 1 ounce simple syrup  
 2 lime wedges  
 12 mint leaves  
 Soda water

**Directions:** Muddle mint leaves, lime wedge and simple syrup. Add ice, rum and Hpnotiq; shake. Pour into Collins glass. Top with soda water. Garnish with lime wedge. Shake over ice; strain into martini glass.

— Recipe from Hpnotiq

### A red, white and blue cocktail

#### The Superman

1 1/2 ounces citrus vodka  
 1/2 ounce lemonade  
 1/2 ounce blue Curacao  
 1/4 to 1/2 ounce of grenadine

**Directions:** Mix the Curacao with 1 shake, then strain into the glass. Mix the vodka and lemonade the same way, and layer on top, pouring mixture over the bottom of a spoon

so it doesn't splash and mix layers together. Slide grenadine into the bottom of the glass. It will layer in bands and will be the star of the show ... until the fireworks get under way, at least.

— Recipe from Indianapolis bar Nicky Blaine's

### Another option for the Fourth

#### The snow-cone cocktail

Dede Wilson, contributing editor for Bon Appetit, writes, "It's frozen, it's fun, it's the party drink of the season. Think granita with a kick. And there's no need to dust off the Snoopy snow-cone machine for these fun summer party aperitifs." That was enough to sell us on the idea. Here's what you need for two snow-cone concoctions:

#### Creamsicle crush

4 cups of ice  
 1/2 cup thawed orange juice concentrate  
 1/2 cup Grand Marnier  
 3 tablespoons vanilla vodka

#### Blueberry thrill

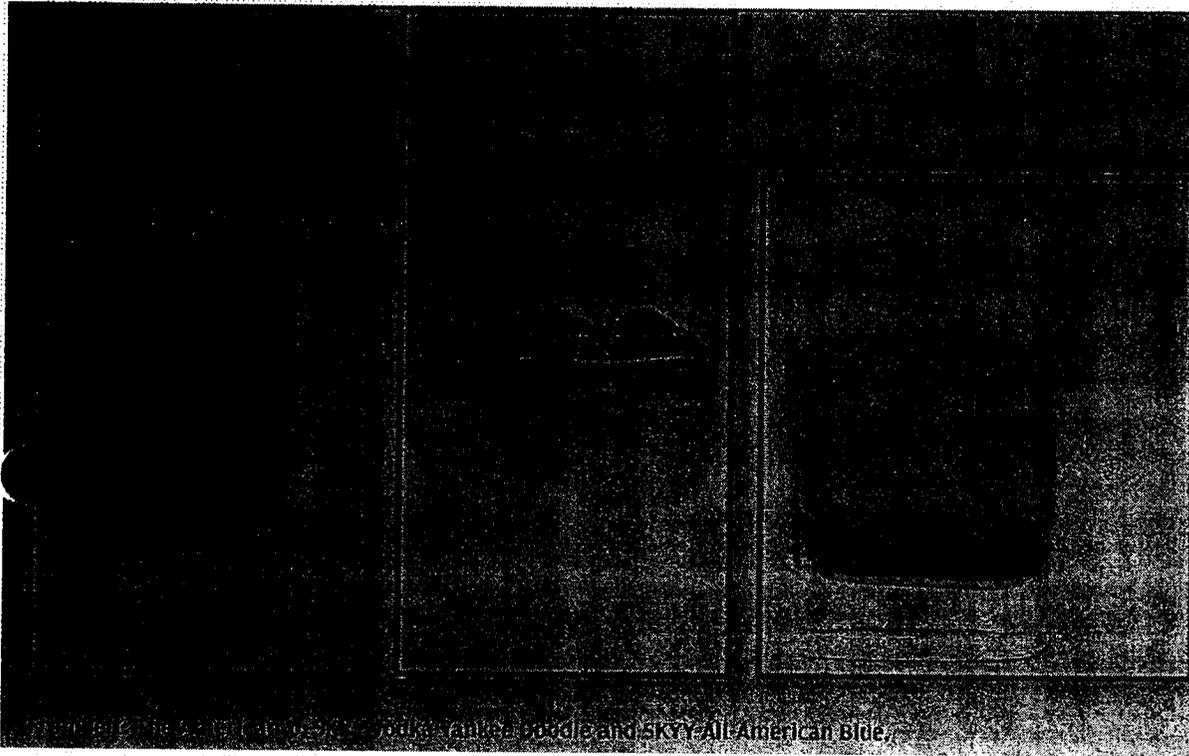
4 cups of ice  
 1 cup vodka  
 1 tablespoon sugar  
 1 cup frozen blueberries

**Directions:** For 4 snow-cone cocktails, simply shave 4 cups of ice with the grater blade of a food processor. Using an ice cream scoop, pack approximately 1 cup of shaved ice into a paper snow-cone cup (or cocktail glass), then drizzle with our concoctions here. Serve immediately.

**Creamsicle crush:** In a small pitcher, mix 1/2 cup thawed orange juice concentrate, 1/2 cup Grand Marnier, 3 tablespoons vanilla vodka. Stir to combine.

**Blueberry thrill:** In a medium bowl, mix 1 cup vodka and 1 tablespoon sugar. Add 1 cup frozen blueberries. Let sit for 15 minutes. Strain through a fine mesh strainer into a small pitcher.

— Recipe from Dede Wilson, Bon Appetit



As article appeared in publication

# SEEN & HEARD

AUDRINA PATRIDGE drank Gray Goose vodka while raising money for the Piven Theater Workshop at the Underground in Chicago on June 27.



STAVROS NIARCHOS stopped by the Hpotiq Cinema Series at the Surf Lodge in New York's Hamptons on June 29.



ALICIA KEYS wowed the audience when she pulled retired N.Y. Giants player Michael Strahan onstage to sing with her at Tao during his charity event on June 28 in NYC.

KATHERINE HEIGL's husband, JOSH KELLEY, had a night out at the Rockit Bar & Grill in Chicago on June 28.

DAVID SPADE bought Belvedere martinis at the Official UFC After-Party on July 5 at Mandalay Bay in Las Vegas.

Heroes' KRISTEN BELL took a break from her busy schedule and picked out a necklace from Gap's new jewelry collection on June 30 in NYC.



WILLIAM from the Black Eyed Peas partied with friends at NYC hotspot Mansion on June 11.

RYAN SEACREST hung out with Epic Records president Charlie Walk while drinking Snapple Antioxidant Water at The Estate in N.Y.'s Hamptons on July 4.

SERENA WILLIAMS treated herself to some chocolate popcorn at the Dale and Thomas store in Palm Beach, Fla., on June 10.



# HEAVEN HILL

## HEAVEN HILL DISTILLERIES OFFICIALLY OPENS NEWLY EXPANDED BERNHEIM DISTILLERY

World's Largest Independent Family-Distilled Spirits Producer Increases Producing Capacity by 40% in Response to Unprecedented Demand

Heaven Hill Distilleries, Inc., the Bardonia, Kentucky-based holder of the world's largest inventory of aging Bourbon whiskey, officially re-opened its newly expanded Bernheim Distillery June 2<sup>nd</sup> in a ceremony attended by Louisville Mayor Jerry Abramson and U.S. Congressman John Yarmuth.

The markedly increased demands both domestically and internationally for Bourbon and other American Whiskeys in general, as well as Evan Williams, Elijah Craig, Rittenhouse, and Heaven Hill, Rittenhouse Bernheim Original Wheat Whiskey brands in particular, Heaven Hill has increased its production capacity by 40% while still maintaining the seven-generation traditional process overseen by father and son Master Distillers Parker and Craig

Beam. The expansion, which included the addition of a new grain handling system, a new mash cooker, and four new fermenters, will eventually create 15 new jobs in addition to the 34 currently employed at what is generally considered the most technologically advanced major American distillery. The expansion has increased both the square footage and the output of the distillery by approximately 40%, positioning the company well for the expected worldwide growth projected over the next five years in the American Whiskey category.

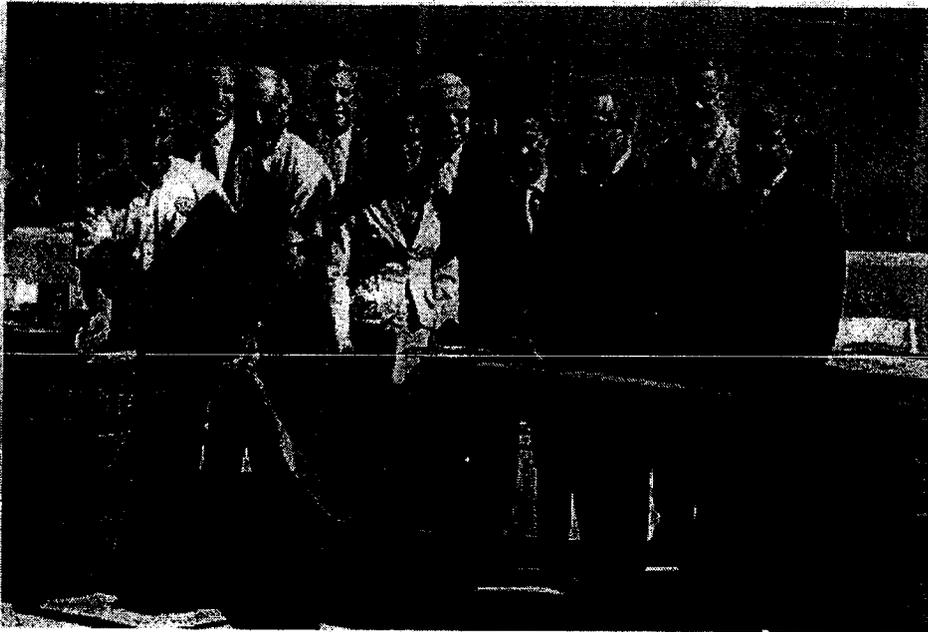
"We are both proud and excited to be completing this major expansion to our Bernheim Distillery facility in Louisville," commented Heaven Hill president Max L. Shapira.

"This investment in the future of our company is true evidence of our confidence in the economic vitality of the community, and of our confidence in our industry, our brands and our business. And we are par-

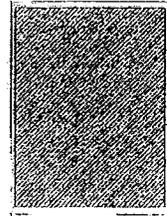
ticularly honored that Mayor Abramson, Congressman Yarmuth, and representatives of Councilman George Unseld's office and the California Neighborhood could be here to share in this proud moment with us."

Founded in 1934, Heaven Hill Distilleries, Inc. ([www.heaven-hill.com](http://www.heaven-hill.com)) is the nation's largest independent, family-owned marketer and producer of distilled spirits products. Aging in its facilities is the second largest holding of Kentucky whiskey in the world. Heaven Hill's diversified portfolio includes: The Christian Brothers Brandy; Evan Williams Kentucky Straight Bourbon Whiskey; HPNOTIQ Liqueur; Whaler's Rum; Burnett's Gin and Vodka; Dubonnet Aperiol; PAMA Pomegranate Liqueur; Scotch Whiskies; Canadian Whiskies; vodka; gins; rums; tequilas; cognacs; liqueurs; cordials; and dessert wines. Heaven Hill is based in Bardstown, Ky.

Heaven Hill reminds you to "Think Wisely. Drink Wisely."



Heaven Hill officials and local dignitaries cut the ribbon on the multimillion dollar expansion project at Heaven Hill's Bernheim Distillery. Left to right, Master Distiller Craig Beam, Director of Corporate Planning Allan Latts, Master Distiller Parker Beam, Louisville Mayor Jerry Abramson, Director of Marketing Kate Latts, Executive Vice President Harry J. Shapira, Director of Sales Analysis Andy Shapira, President Max L. Shapira, Greater Louisville Inc. President and CEO Joe Reagan, U.S. Representative 3<sup>rd</sup> District of Kentucky John Yarmuth.



(eat/drink)

# cool cocktails

Beat the heat with these *brrr-eezy* drinks

—Cathy Cassinos-Carr



The drink: **hpnotiQ**

The *lowdown*: HpnotiQ liqueur, shaken and served with a splash of Champagne and a lemon twist

The restaurant: Ink Eats and Drinks, 2730 N St., Sacramento

Tingly on the tongue, this refreshing drink combines the fizzy fun of Champagne with a sky-blue view.



The drink: **latin lemonade**

The *lowdown*: Skyy vodka, Malibu coconut rum, pineapple juice and lemon juice, served with a cherry

The restaurant: Célestin's Restaurant & Voodoo Lounge, 1815 K St., Sacramento

It may look like an innocent glass of lemonade, but the coconut rum gives it a playful kick, conjuring visions of a tropical island far, far away.

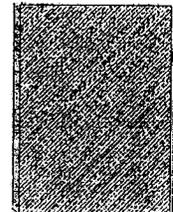


The drink: **peartini**

The *lowdown*: Absolut Pears vodka, apple juice, fresh lemon juice and cranberry juice, garnished with a plump red cherry

The restaurant: Crush 29, 1480 Eureka Road, Roseville

This drink packs potent pear pizzazz and a surprisingly powerful punch.



COCKTAILS

# Patriotic potables in color

## Try something new on Independence Day

BY CRAIG SCHROLÜCKE AND ALEXIS LARSEN

Cox News Service

Patriotic parties, relaxed picnics, smokin' barbecues, explosive fireworks and all-American parties are synonymous with the Fourth of July. The party theme is a no-brainer — red, white and blue. Go the extra mile and extend it to the drinks.

### Red

You could always go with a simple strawberry daiquiri or margarita for your red theme. If you have non-drinkers at the party, a simple cranberry mocktail might fit the bill.

### The Lounge Lizards American-o

- 1/2 oz. Campari
- 1/2 oz. sweet Vermouth
- 1 oz. Cointreau
- 1 oz. orange juice
- Splash of club soda
- Splash of grenadine

Directions: Pour Campari, sweet Vermouth, Cointreau, orange juice over ice in a rocks or highball glass. Add a splash of club soda and grenadine for deeper red color. Garnish with an orange twist.

### Cherry Margarita

- 1/2 cup cherries, pitted and mashed, or 2 oz. fresh cherry puree
- 1 oz. simple syrup
- 1 oz Fresh lime juice
- 3/4 oz. cointreau
- 1 1/2 oz tequila
- Lime wedge for garnish

Combine all ingredients into an ice filled mixing tin. Shake and strain into a chilled glass. Garnish with a lime wedge.

Combine the zest of one lime with several teaspoons of rock salt.

Rub a lime wedge around the rim of the glass. Dip into the zest salt mixture. Fill the glass with ice.

In a cocktail shaker mash the



WWW.YUMSUGAR.COM

### Cherry Margarita

cherries with the simple syrup and lime juice. Add the other ingredients and shake to combine. If using the puree shake to combine.

Pour into prepared glass and garnish with a lime wedge.

— Modified from Patron

### White

A standard martini or classic gin and tonic would work if you're in a hurry. Here's a drink that guests probably won't be expecting.

### Yankee Doodle

- 1 1/2 oz. grape vodka
- 1 teaspoon raw sugar
- 4 slices of freshly peeled ginger
- 5 large green grapes
- Top with soda

Directions: Muddle grapes, ginger and sugar in pint glass. Add ice and vodka. Shake vigorously and strain into cocktail glass over fresh ice. Top with soda and garnish with raspberries and blueberries.

— Recipe from SKYY vodka

### Blue

A Blue Hawaiian or Blue Lemonade would work in a pinch, but the All-American or Blue Mojito is the



way to go if you can find the time.

## All-American blue with a twist

2 oz. vodka  
1 oz. Blue Curacao  
1 oz. Cointreau  
2 oz. white grape juice  
Splash of soda

Directions: Pour all ingredients except soda in a shaker and shake hard. Pour into a highball glass with the ice and garnish with a lime or green apple slice.

— Modified recipe from SKYY vodka

## Blue Mojito

2 oz. rum  
2 oz. Hpnotiq  
1 oz. simple syrup  
2 lime wedges  
12 mint leaves  
Soda water

Directions: Muddle mint leaves, lime wedge and simple syrup. Add ice, rum and Hpnotiq; shake. Pour into Collins glass. Top with soda water. Garnish with lime wedge. Shake over ice; strain into martini glass.

— Recipe from Hpnotiq

## A red, white and blue cocktail

### The Superman

1½ oz. citrus vodka  
1/2 oz. lemonade



WWW.HPNOTIQ.COM

## Blue Mojito

1/2 oz. blue Curacao  
1/4 to 1/2 oz. of grenadine

Directions: Mix the Curacao with 1 shake, then strain into the glass. Mix the vodka and lemonade the same way, and layer on top, pouring mixture over the bottom of a spoon so it doesn't splash and mix layers together. Slide grenadine into the bottom of the glass. It will layer in bands and will be the star of the show.

— Recipe from Indianapolis bar Nicky Blaine's

## Planet Hollywood



### The Dazzling Daytime Emmy Suite and More

By Anita Talbert

More About the Dazzling Daytime Emmy Suite... Our fabulous and unique vendors included New Zealand's Denie Heistand, the world-renowned healer and creator of 100% Natural Electric Body Healthy Skin Care®. He gifted stars with his Skin Elixir, Body Spray and Body Polish. The lovely Maria Conchita Alonzo spent a few extra moments massaging the elixirs into her skin, especially when she learned that the products were based on New Zealand Colostrum (mother's milk)!

Beverly Hills' own Eyelash Extension Guru Daniel Dinh, whose clientele includes Madonna, Beyonce, Janice Dickens, and Naomi Campbell to name a few, was booked. Erin Hamilton, the lovely daughter of Carol Burnett waited patiently for her lash extension session. Afterwards Hamilton fluttered her eyes showing me how natural they were. Indeed she looked lovely.

We all know hair is everything on the red carpet, which is why we were thrilled to have HAI-Elite's new-age ceramic hair styling tools, the most state-of-the-art, top-notch Digital Curling Iron, HAIonic Turbo Dryer, and DigiStik. All these professional tools are the latest innovative technology that saves hair from damage while styling it. Celebrity Hair Stylist Edward Teitel demonstrated the new HAI-Elite tools on Adrienne Curry, Marcy Ryan and scores more female stars.

It was a divine experience to have Heavenly Sinful Jewels show off their dazzling jewelry line of diamonds and gold for the angel in your heart and the devil on your

shoulder. Their Twisted and Pure collection. Tracy Bingham borrowed a fabulous skull and crossbones diamond necklace for her trot down the red carpet. Very Tracy! Tammin Sursook borrowed a fabulous piece for the red carpet as well.

Everyone wanted something by Sensual Mystique Lingerie! They featured their sexiest lingerie for the stars; their corsets were very popular. Stunning star of "The Young & The Restless" Nadia Bjorlin held up a beautiful black and red-ribboned corset for her handsome co-star beau Brandon Beemer, who enthusiastically approved.

Melody Thomas Scott missed the fashions while having her teeth whitened, so she re-scheduled her Emmy rehearsal to come back to our suite.

Guests further accessorized with stunning belts and cuffs adorned with Swarovski crystals by Oklahoma designer Nicole Barr, of the prominent Barr oil family.

Model In A Bottle creator Jill Stevens explained to the Daytime stars how their make-up wouldn't smudge all day using her great finishing product. Christian LeBlanc seemed especially interested.

For two very special A-list stars, The Luxury Collection gifted a magnificent trip to Hotel Marques de Riscal located in El Ciego, Spain. "I can't believe I'm going to Spain - I've never been there," said Daytime icon Diedre Hall when she was gifted with a four-night stay at the Hotel Marques de Riscal. I asked her to send me a postcard.

Inspired by old-world Parisian influence, Hotel Le Petit, located in

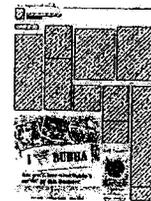
West Hollywood, offered complimentary accommodations in its premiere suites! Sam Ruben, host of the KTLA morning show, was thrilled with the two-day stay for him and his wife.

Sedona Rouge Hotel & Spa offered luxury accommodations; Caribbean Escapes also offered 5-star resort stays to select A-list stars with a choice of Central America, Caribbean and Mexico.

"This was the best suite we have ever attended!" said Don Diamond. "This generosity is overwhelming!" said Ernie Hudson. Within a few days, Glo to Sleep received a wonderful letter from Hudson raving about his amazing improved sleep quality from their mask.

After teeth whitening, hydra facials, lash extensions and make-up, the finishing touch was manicures & pedicures. It was fun to see the hunky guys as well as the ladies enjoying Nailtini's beauty "bar" featuring their hottest lacquer "cocktail" menu for nails.

Stars not only got the tops in beauty, fashion and lifestyle, but culinary masters Michael Ferradine and Raymond Sage of Sage Restaurant and Lounge, in a breathtaking ambience in Whittier, satiated their appetites. Aroma Café Culture featured Lavazza Blue, a decadent selection of coffee and espresso beans, while chocoholics got lavish 2-pound boxes of European-style chocolates by world-renowned chocolate, Bodega Chocolates. Daytime star Leblanc couldn't resist taking a faux bite out of an entire Bodega chocolate display. Choconella gave fabulous jars of their heart-healthy antioxidant delicious chocolates, especially keyed for women's libidos. The Cheesecake Factory provided the ultimate fla-



vored-cheesecakes. To top it off, our exciting bar offered Hypnotic Liqueur and PAMA Pomegranate Liqueur, as well as a special Tequila bar featuring Vinomex's Hacienda de Chihuahua, a gourmet super premium Tequila. Select stars received handsome collector's bottles of Hacienda De Chihuahua; tequila aged in new French white oak barrels.

Fred was there. He's the super pure, premium spring water of choice for New York's glitterati in the hot flask packaging; Fred was so popular he disappeared at noon on the second day.

In our Dazzling Daytime Emmy Suite, VIP Bags everyone got Oliver Napa Valley's to-die-for Orange Honey Grilling Sauce, with a blend of many natural ingredients.

Other services and gifts were provided in our VIP Gift bag including Poleci Couture Clothing (who gave VIP shopping privilege discount cards to the stars), Beautorium bags, Porsche Design, Tarte Enbrightenmint, Twisted Silver, Honest Tea, Fancy Flip Flops, Syrup Swimwear; Friar Tux, Lowd Suga' Boutique Jewelry Designs handcrafted by "Days Of Our Lives" star Arianne Zucker and more.

They were the nicest and most appreciative stars I've ever had in any suite I've ever produced

**OMOROSA MANIGAULT-STALLWORTH** .... Recently called to thank me for inviting her to my Dazzling Daytime Emmy Suite where she was generously gifted by all our wonderful vendors. This smart, attractive woman has a franchise going with Donald Trump, who obviously likes the fact that she is "good TV". Stallworth's next venture on TV is with Trump as her life-coach; she told me a little about the adventures he sends her on, like being sent

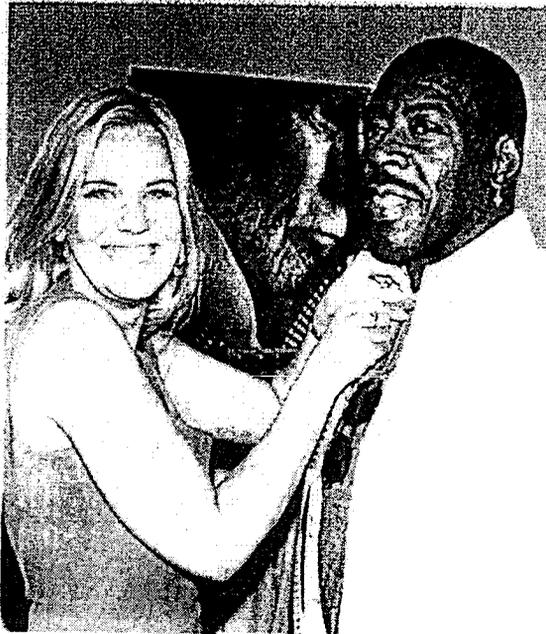
to New Orleans and talking with city officials about post-Katrina plans that Trump has to build there, and how of course she doesn't follow his orders. "He advises me on everything, including getting me married off", says Stallworth, I doubt that it will happen for a while as she's got her plate full. Next thing up is Stallworth's book entitled *The Bitch Switch*, published by Phoenix Books, it's a guide on how to turn it on and off, and it should be an interesting read. "People don't realize that I work and that I have a real job. I am always on a plane to Washington and then back to New York... Stallworth is a full-time political fundraiser and is presently working on Senator Barack Obama's campaign

**TONY DANZA WAS CELEBRATING** ....What appeared to be his birthday with two lovely ladies that could have been his wife, girlfriend... don't know much about Danza's personal life, but they were a happy trio. "It's not my birthday", proclaimed Danza, "We are celebrating something else." With a single candle in the dessert, it may have been one year of anything.

Nuff said.



*'The Young & The Restless' stars,  
Brandon Beemer and Nadia Bjorlin.*



*Ernie Hudson getting an  
Eton of Sweden t-shirt.*

» YOU MAKE IT

**Chuck Norris**

2 oz. HpnotiQ liqueur      1 oz. Johnnie Walker  
2 oz. cognac      Red Label Scotch whisky

Combine HpnotiQ with cognac in a highball glass over ice. Top with Johnnie Walker. Prepare for a roundhouse kick to the mouth.



# Hook some good bargains at new Bonefish Grill

## Food for Thought

By LEN LEAR

I don't know how on earth they are going to fill most of their 270 seats on weeknights, but the new 6,000-square-foot Bonefish Grill, which opened June 23 in the Marville Shopping Center at 4889 West Chester Pike in Newtown Square, definitely offers excellent fresh seafood entrees for much less than the price of comparable dinners at Center City seafood restaurants like Oceanaire, McCormick & Schmick, Devon Seafood Grill or the recently closed Striped Bass.

For example, for \$14.70, you can get a beautiful piece of Atlantic salmon, seasoned and cooked over a wood-burning grill and served with a choice of lemon butter sauce, chimichurri, mango salsa or pan-Asian. A longfin tilapia is also just \$14.70. All entrees except pasta dishes are also served with a seasonal vegetable and a side dish like garlic mashed potatoes, potatoes au gratin, herbed jasmine rice or steamed vegetables. For an extra \$2.80, you can add a Caesar salad, house salad or cup of corn chowder with lump crabmeat.

The most expensive menu entree, meat or seafood, is the Chilean sea bass at \$23.50. I thought that might be fairly expensive until I went shopping a few days later in a gourmet food market in Lafayette Hill and noticed that a pound of Chilean sea bass, already cooked, was selling for \$18.95!

For those who may not be familiar with the name, Bonefish Grill is a corporate chain connected with Outback Steakhouse, with dozens of restaurants in the eastern U.S. There is one other one in the Greater Philadelphia area, in

Willow Grove. The chain was started in St. Petersburg, Fla. in 2000 by two veteran restaurateurs.

Every day, Bonefish Grill offers a variety of at least eight fresh fish entrees to choose from. A company spokesman insisted that the fish is flown in fresh, inspected for quality and hand-cut daily. "The key component is how the fish is handled," said Tim Curci, one of the founders. "Our commitment is to provide customers with fish as fresh as it can possibly be."

In addition to the four sauces mentioned earlier, a customer may choose from many toppings to go with the grilled fish. A daily special of Atlantic swordfish (\$19.20) truly was special, effusive with flavor and topped with sautéed spinach, bacon and gorgonzola cheese, but a daily special of Arctic char (\$18.20), while delicate and mild tasting, was overcooked, with a few bites close to being burned.

There are also lots of chicken, pork and beef entrees, but ordering meat at Bonefish Grill is like going to an ice cream store that offers 56 flavors and ordering vanilla. Some of the meat entrees are also priced quite reasonably. For example, a sirloin steak entree is \$14.50, and a thick boneless pork chop topped with cheese, roasted garlic, prosciutto and a mushroom marsala wine sauce is \$13.90.

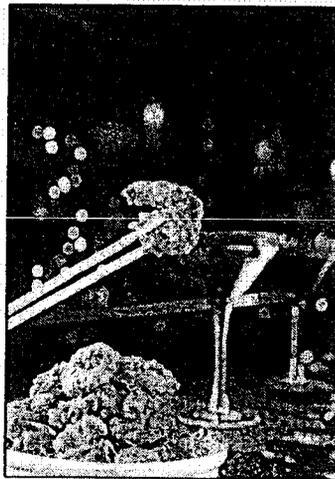
Although the entrees offer enough food for the average NFL defensive lineman (we wound up doggie-bagging quite a bit), there are some very tasty appetizers, soups and salads. Our favorite was the "bang bang shrimp," which are crispy and tossed in a creamy, spicy sauce. And the portion is quite substantial for \$8.50.

Desserts such as chocolate macadamia nut brownie cake served with raspberry sauce, vanilla ice cream and fresh

whipped cream (\$5.70) and deep dish key lime pie with graham cracker and roasted pecan crust (\$5.70) are dreamy, and each is easily enough for two people.

The interior's modernistic design features lots of dark wood and hand-blown glass amber lamps. There are two community tables located in the bar area, which has two big-screen TVs and music that is sometimes too loud. Our server, Haley, was very knowledgeable and personable, although the dishes came out with the speed of a fast-food restaurant. The kitchen is obviously trying to get you in and out as quickly as possible. The list of wines by the glass contains some clunkers. A Kendall Jackson Chardonnay was decidedly mediocre for \$11.50.

There are lots of interesting fruity martinis available. Our favorite by far was the one with Bacardi rum, HpnotiQ liqueur and pineapple juice (\$7.40). For more information, call 610-355-1784 or visit [www.bonefish-grill.com](http://www.bonefish-grill.com).



"Bang bang shrimp" is one of the best buys at the new Bonefish Grill in Newtown Square's Marville Shopping Center.



# MARKET WATCH

Date: Friday, August 01, 2008  
Location: NEW YORK, NY  
Circulation (DMA): 50,572 (N/A)  
Type (Frequency): Magazine (9Y)  
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Keyword: Hpnotiq Liqueur

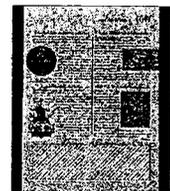
## Vente Gris Musical, Hpnotiq Dishes Out Dough, St. Pauli Girl Offers Model Trip...

Vente Gris is celebrating its 175th anniversary with a consumer promotion that gives consumers the chance to win local live songs from up-and-coming artists through code-linked bottles taken around Vente wines. In addition, the immediate program to launch a consumer sweepstakes that awards the winner a trip to its anniversary concert. As for drinkers, they can become \$100,000 richer through a sweepstakes on Hpnotiq.com that allows them to enter codes found under the cork stoppers of specially marked bottles. Consumers will receive \$500 cash prizes or branded T-shirts. The contest runs through the summer, while supplies last.

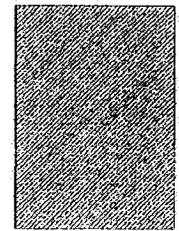
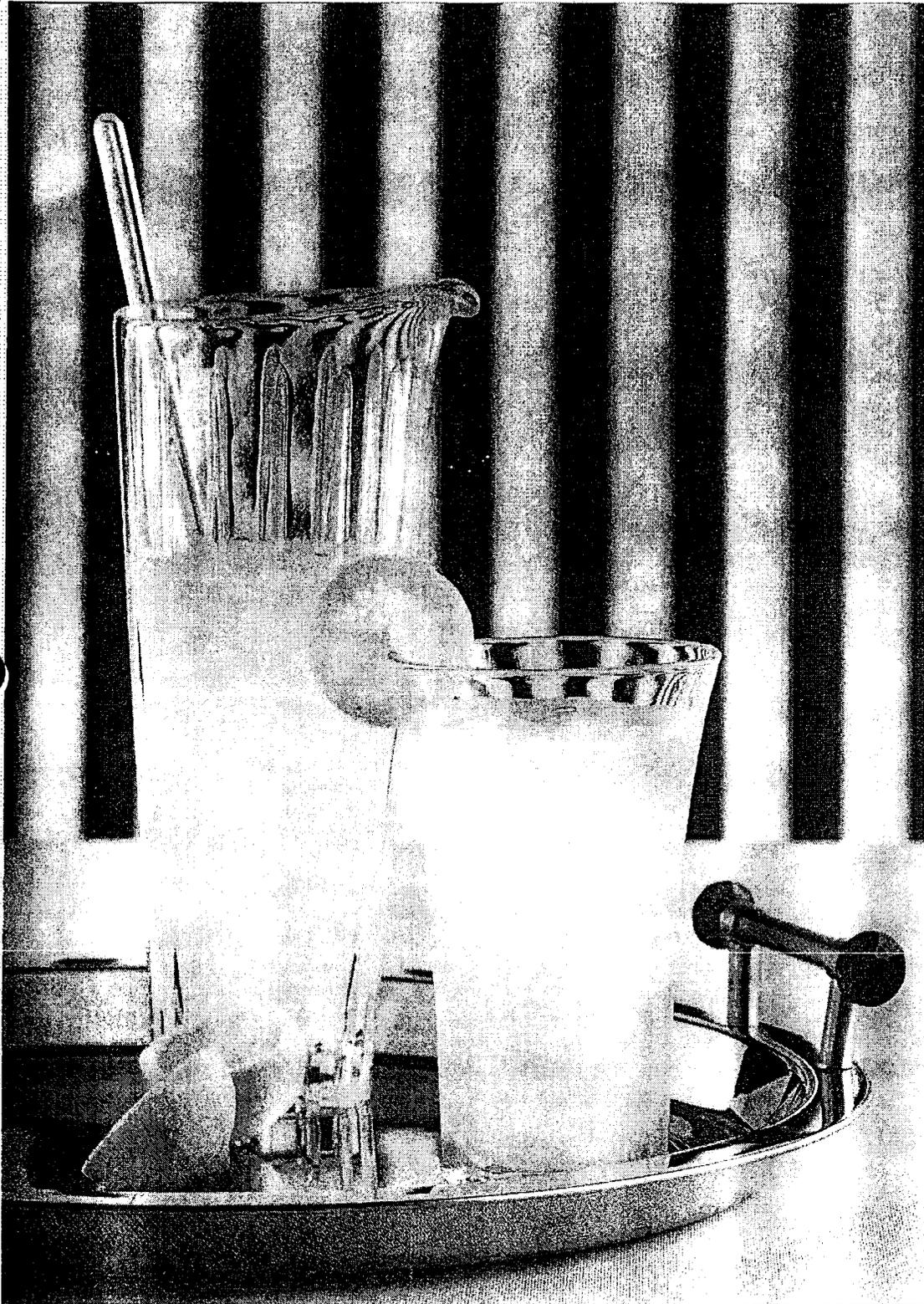
St. Pauli Girl has launched a promotion that offers one winner a trip for two to the casino and photo shoots of its 2009 spokesmodel. With Maxim magazine as a partner, the contest runs through July 31st at Maxim.com. P.O.s displays supporting the contest are available to off-premise operators. Icehouse fans could win a trip for four to Reykjavik, Iceland, by submitting entry codes from specially packaged Icehouse cases through July 28th at the Web site Icehouse.com. The grand-prize trip includes hotel accommodations and spending money.

mw

—J.M.



Date: Friday, August 01, 2008  
Location: DALLAS, TX  
Circulation (DMA): 206,737 (N/A)  
Type (Frequency): Magazine (6Y)  
Page: 34,35,36,37,38  
Keyword: HpnotiQ Liqueur



# Cool Aides

No need to break a sweat when the heat index starts rising. Instead, refresh yourself with these juicy new libations for summer sipping.

THE LIVIN' WAS EASY AS I INHALED THE mingled fumes of mesquite charcoal and marinated lamb and sipped a potent concoction of gin, Aperol, Meyer Lemon Vodka, and limoncello. Ah, summertime!

Then a blast of wind blew reality, with a splash of icy rain, over me and the grill, and I found myself standing on my wet back porch in a cloud of soggy meat smoke reflecting on the sad fact that summertime was still three months away. But just for a moment, that cocktail had put me right in the sun on a lazy summer afternoon.

Such is the power of a cleverly mixed libation. Cocktails were concocted to change the inner scene — which, of course, alters the social one, too — and make reality, or for that matter fantasy, just that much better. And while the classic cocktails can do that throughout the year

(that's why they're classics, right?), there's a whole world of drinks that have affinities with certain times of the year, enhancing or countering the seasonal extremes.

Summer calls for specific qualities in a cocktail: bright intensity and clean, refreshing flavors that linger and shift tone as they fade like a long twilight. Citrus of all kinds and fresh herbs such as mint are never out of place.

Let's face it, the classic summer drink is and always will be the great, the noble, the sublime gin and tonic. Having said that, even the pleasure of a fine G&T can grow dull with repetition, and that begs an obvious question: What are some other terrific summer drinks?

Yes, yes, umbrellas. And fruit juice. You can't deny the infernal efficacy (meaning to say, damn good on a hot day) of a mai tai, daiquiri.

By Rod Smith  
 Photography by Greg Milano

*Go from subtle to wow with a refreshing spiked lemonade this summer.*

## NEW ON THE SUMMER SCENE

*Defy the dog days  
with these cool drinks.*

or margarita. And with plenty of ice, I might add. I'm not a knee-jerk purist, and slushy versions of the tropical classics made in a blender with lots of ice are all right by me. Likewise, fresh fruit is a plus. Here's to the strawberry margarita, especially if you make it with Herradura or Patrón Silver tequila and a fine orange liqueur like Patrón Citrónge.

Yet there's always something new under the sun. Cocktailians are a progressive lot, enthusiastically toasting the future with the latest and most interesting tipples.

### SOMETHING NEW

One of the biggest trends in this summer's imbibing is Aperol. A kinder, gentler version of the classic Italian bitter Campari, Aperol has long been one of the most popular aperitivos in Italy but was only released in the United States in 2006. A lighter shade of red than its big sister, it echoes Campari's flavor profile with an elegant balance of sweet and bitter,

with much less weight on the palate and at one-half the alcohol (just 11 percent). If Campari were crimson velvet, Aperol would be brilliant rosy silk.

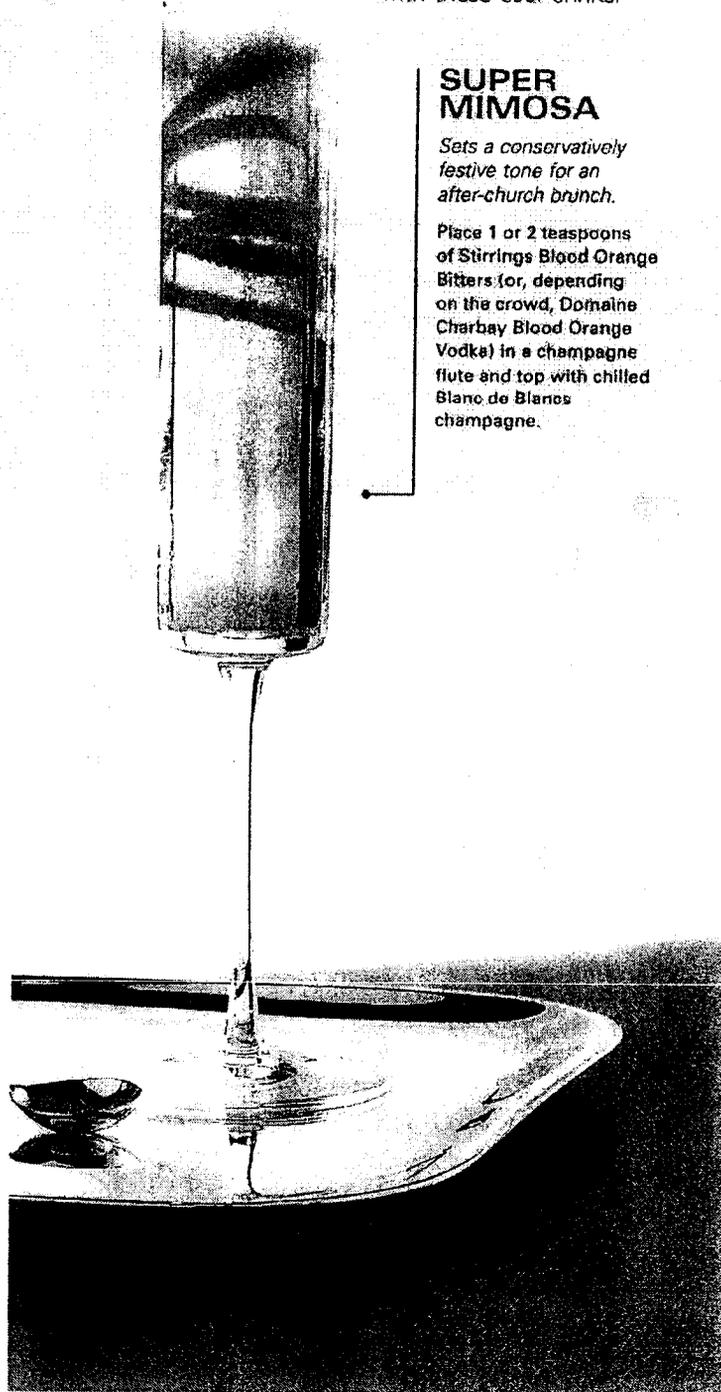
Like Campari, Aperol is lovely on the rocks but even better mixed with gin, especially a fresh, gentle one like Hendrick's, with its high-toned cucumber and rose petal scents, or a mild but snappy juniper-driven one such as Bluecoat.

Every summer seems to have its favorite fruit liqueurs. Already ahead of the pack this year is Patrón Citrónge, the best thing to happen to oranges and alcohol since Cointreau hit the bar more than a century ago. Obviously, Patrón devised it to do justice to its magnificent tequila in a margarita (the company promotes a watermelon margarita that is quite tasty), but it quickly displaced Cointreau, Grand Marnier, and other standards among cutting-edge mixologists. I'm

### SUPER MIMOSA

*Sets a conservatively festive tone for an after-church brunch.*

Place 1 or 2 teaspoons of Stirrings Blood Orange Bitters (or, depending on the crowd, Domaine Charbay Blood Orange Vodka) in a champagne flute and top with chilled Blanc de Blancs champagne.



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### HPNO

*The dreamy blue color alone is refreshing, and the lemon vodka is a built-in breeze.*

Fill a chilled shaker with ice. Shake 4 parts Hpnotiq and 1 part Hangar One Buddha's Hand. Pour into chilled glasses, and splash in a little soda or sparkling mineral water.

### SUMMER DREAM

*A favorite with dinner guests.*

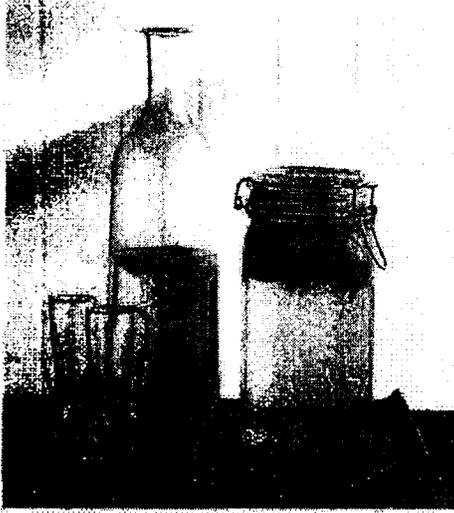
In a chilled mixing glass, blend 4 parts gin, 2 parts Aperol, 1 part Charbay Meyer Lemon Vodka, and 1 part limoncello. Pour into two ice-filled glasses.

### POST-MODERN MARGARITA

*Forget the mix, just use fine tequila, fresh lime juice, and a good orange liqueur.*

Fill a chilled shaker with ice. Pour in 4 parts silver tequila (such as Herradura or Patrón), 1 part orange liqueur (Citronge or Cointreau), and the juice of 1 lime. Shake like crazy to get that thin layer of ice, and pour into two chilled glasses with sea-salted rims.





**LIMONCELLO**

For the try-it-at-home types who like to make their own.

- 2 cups sugar
- 3 cups water
- 10 organic lemons (important because you're using the skins, where pesticide residues lurk)
- 1 liter high-proof vodka or Everclear (I prefer a high-quality vodka such as Ketel One or organic Square One)

Bring sugar and water to boil in a saucepan, stirring until sugar dissolves. Turn off heat. Zest the lemons carefully to avoid white pith beneath the yellow skin. Juice the lemons with a squeezer to avoid pulp. Add zest and juice to syrup in the saucepan, bring back to boil, and immediately remove from heat. Pour lemon syrup into 1.5-liter fruit jar with sealable lid. Add vodka. Put jar in cool, dark place and try to forget about it for two or three weeks, then add a fining agent such as Super-Kleer (available online or from homebrew supply stores) and let rest for a few days. Carefully siphon off clear liquid into presentation bottle.

also impressed by HpnotiQ, a tasty, glacier-blue blend of vodka, Cognac, and tropical fruit juices.

This year there's a convincing seasonal buzz in cocktailian circles about limoncello, the southern Italian cordial made from lemons. The limoncello's been around for a long time without producing a ubiquitous commercial brand, but there are several excellent ones available in the U.S.

My current favorite, Caravella, presents pure lemon flavor with a keening tang and just the right balance of sweetness and acidity. Italians drink straight shots after dinner to brighten the palate and mood after the richness of pasta sauces and red wine. American drinkers have embraced it not only in that role, but also as a moderate-alcohol drink that's particularly refreshing on ice, with a splash of soda. It's a great way to spike fresh lemonade, and can also bring a refreshing summery dimension to a cosmo or other mixed drink. In a happy convergence of trends, limoncello marries beautifully with Aperol and Campari, as well as dry vermouth.

**HEARTY ADDITIONS**

The new mixologist's culinary sensibility is another influence informing summer '08 in cutting-edge bars and on hipper patios and porches. A natural evolution of the foodie culture, it combines a top-shell sensibility (using premium spirits even for the lowliest well drinks) with a dedication to fruits, vegetables, and herbs that are seasonal, fresh, preferably local, and organic where possible. For example, look for Bloody Marys made with organic heirloom tomatoes, celery, and peppers from the local farmers market.

Artisan creativity is the order of the day for our new liquid chefs, who are likely to be making, say, their own syrups from things like blue

ginger and lemongrass, and candying local cherries in small batches. The rocks in your glass may well be double-frozen water from a local spring. And don't be surprised to encounter a margarita glass rimmed with red Hawaiian sea salt.

Summer socializing lends both excuse and venue to trying new summer drinks and trying to create new twists on old favorites. Of course, the real old favorites are the tried-and-true classics, and for good reason. The drinks that cut right through the heat and chill the mood as well as the parched throat are those that follow the time-honored precepts of the gin and tonic, the mojito, the mai tai, and the margarita. That is, a focused blend of engaging flavors, transparently crisp on the palate, with an innocent kiss of sweetness and a countervailing bite.

Well-defined and time-honored drinks like that have just a few components and thus require the highest contribution from each. You may reasonably think that the G&T has been long since perfected, but here's the good news: It hasn't, yet. The few lovely pieces of that sublime puzzle — gin, tonic, and lemon or lime — offer a nearly infinite range of combinations among various gins, tonics, and citrus varieties. My current favorite G&T, for example, is made with Junipero gin (a bracing blast of juniper from San Francisco), Fever-Tree tonic (with the subtle bite of real quinine bark and cane sugar instead of the ubiquitous and evil high-fructose corn syrup), and a long squeeze of a yellow-ripe Tahitian lime (think overtones of coconut).

Stay cool, drink well, and, oh, yeah, keep your shaker, glasses, and booze in the freezer when not in use. ♦♦

*Bob Smith, a former wine columnist for The Los Angeles Times and San Francisco Chronicle, has received two James Beard Foundation awards for writing about wine and spirits.*

## Foraging at the DNC Round 2

Through August, restaurants at the Brown Palace Hotel and Spa (321 17th St.) are dishing out favorite foodstuffs from notable Democratic politicians. For a taste of Barack Obama's potluck turkey chili, a recipe that the presidential hopeful has been toying with since college, or pan-seared Colorado bison medallions with whiskey-tortilla sauce, the dinner served on the final evening of the 1997 G8 Summit in Denver, head to the **Ship Tavern**. The lively watering hole is also rolling out banana cream pie, allegedly one of former President Bill Clinton's favorite desserts.

At **Elyngton's**, patrons can pay tribute to Jimmy Carter and his daily square meal in the White House — a sandwich, a cup of soup and a salad topped with Roquefort dressing.

■ If you like polls — and who doesn't? — belly up to a bar stool at **Panzano** (909 17th St.) to cast your vote in the restaurant's "cocktail poll." Barack Obama supporters should liquefy themselves with the Blue Bama — **HpnotiQ**, Absolut Vanilia, Sprite and fresh muddled blueberries — served on the "Baracks." If you're a wayward Republican lost in a lagoon of liberals, drown your sorrows in the Right Wing Johnny — Charbay raspberry vodka, cranberry juice, Cointreau and fresh muddled raspberries — poured "up-tight." Every Friday until the presidential election (Nov. 4), the bar will post the results based on whichever cocktail sells better that week. I predict a landslide.

■ The sailor crew at **Jax Fish House** (1539 17th St.) will host an "OBAMA-RAMA Acceptance Speech Non-Partisan" television viewing bash in the bar Thursday evening for the gazillions of disgruntled people who tried but failed to snag tickets to Obama's speech at Invesco Field at Mile High. The party, which includes Obama bingo and word games (whenever Obama roars, "Yes we can!" for example, barflies will get a free drink), begins when the speech does. During convention week, Jax will also add a late-night happy hour from 10 p.m. to midnight with \$1 oysters, \$2.50 Coors Light and \$4 wine specials.



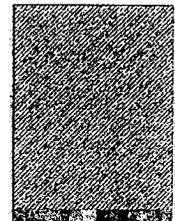
COCKTAIL

## Blue Pig Martini

RICK RADUNS shakes up a tropical treat.

We discovered **HpnotiQ** while looking for something that could add the color blue to the signature cocktail at our restaurant, the Blue Pig Tavern. The liqueur—a blend of vodka, cognac, and tropical fruit juices—has a light and slightly grapefruit-like flavor but without the sour taste. I use a splash of pineapple juice to add just the right amount of sweetness and a subtle tropical note to the drink. That, combined with the color and the starfruit hanging on the rim, makes you feel just a little closer to the beach outside our door. *Rick Raduns is the assistant food and beverage director at Congress Hall Hotel in Cape May, New Jersey. [congresshall.com](http://congresshall.com)*

PHOTOGRAPHY: ERIC ADAM VODKES



## World of celebrity spirits a mixed bag

By Jason Wilson  
Washington Post

Normally, I am not impressed by what celebrities do. But despite myself, I became very excited a few weeks ago when I read that Dr. Dre soon will launch a cognac called *Aftermath*. I became further excited to learn that Snoop Dogg has also entered the cognac market. He will be in partnership with Landy Cognac, a drink that, until now, was famous mostly for its bottle, shaped like a curvy woman's torso draped in a tiny red fabric dress.

In the past, Snoop Dogg and Dr. Dre have proven to be relatively credible arbiters of spirits. After all, they could have name-dropped any old gin in the 1994 hit "Gin and Juice," but they chose to call for Tanqueray (rhyming it, in fact, into cultural consciousness). It remains an excellent choice for nearly every gin cocktail.

Most other celebrities, however, I would not take drinking advice from.

Take Danny DeVito. The guy shows up on "The View" (allegedly drunk on (allegedly) limoncello, and very soon afterward, a Danny DeVito-branded limoncello hits the market.

I had high hopes for this one. But,

sadly, it tastes mostly of sugar and left a strange, sugary sediment in the glass.

Take Donald Trump. Would you buy a premium vodka from an avowed teetotaler who once told *Esquire*, "I've never understood why people don't go after the alcohol companies like they did the tobacco companies"? Yet a couple of years ago, Trump launched a vodka brand, boasting that it was quintuple-distilled.

Well, Trump's vodka tastes like something distilled five times: nothing.

Take Willie Nelson, who has a bourbon brand called Old Whiskey River. Now, you might think that Willie Nelson and bourbon would be a no-brainer. Unless, of course, you consider the *New Yorker* profile a few years back in which Nelson admitted he doesn't really drink much anymore. Frankly, the bourbon tastes like it was made for someone who's more into soy mochas than whiskey.

Perhaps the most successful celebrity spirits have been made by rockers. Former Van Halen frontman Sammy Hagar recently sold a majority stake of his highly regarded tequila brand Cabo Wabo to Gruppo Campari for \$80 million. Motley Crue singer Vince Neil (also a

vintner with a 90-plus-rated cabernet sauvignon) peddles a pretty decent tequila called *Tres Ríos*; on the package is a photo of Neil in a cowboy hat and unbuttoned shirt. And Mansinthe — "the official Marilyn Manson Absinthe" — won gold at this year's San Francisco World Spirits Competition.

If the world of celebrity spirits is a mixed bag, the world of celebrity cocktails is even odder. The Paris Hilton, for instance, is a mix of vodka, orange vodka and Mountain Dew.

There are two recipes named for the rapper Flava Flav. One involves peach vodka, Sprite and pineapple juice. The other involves Hennessy cognac, electric-blue-hued *Hypnotiq* and Jagermeister, all to be poured "into a plastic cup," according to the online bartending site *DrinksMixer.com*.

Back in May, when hype over the "Sex and the City" movie was in full roar, *US Weekly* featured signature cocktails for each of the four ladies.

- The Charlotte: vodka, Frangelico hazelnut liqueur, Amaretto, Godiva chocolate liqueur and half-and-half.

- The Samantha: vodka, Sammy Hagar's Cabo Wabo anejo tequila, simple syrup and lime juice.

- The Carrie: vodka, triple sec, mango juice, lime juice and simple syrup.

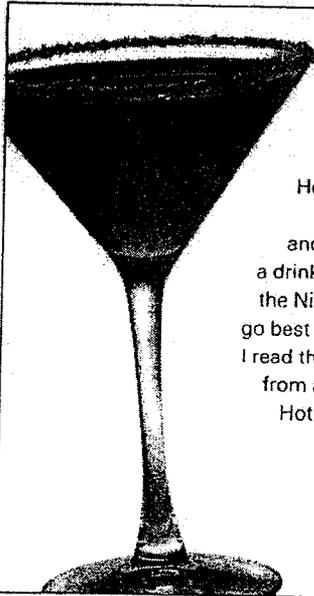
- The Miranda: vodka, Campari, pomegranate juice and triple sec.

Horrible cocktails all. Though probably better than the movie.

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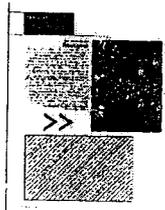


### NO PUNCTUATION RESTAURANT REVIEW!

Arizona's pool of absurdly named martinis hit *Titi!* when the stupendously named publicist Grazia Mautner invited me to Off the Hook Sushi & Martini Bar in Anthem to sample a Lucy in the Skyy which is Skyy and Hpnotiç (the preferred drink of felons) and pineapple juice and decorated with a rainbow sugar rim which makes it the equivalent of a drink that's been bedazzled so I'm not sure I'll drink it because there's also the Nice Coconuts or The Nutti martinis and I'm simply unsure which would go best with my I'm Hot You're Not roll or the Hot Piece of Bass and the more I read the more this feels like a sushi joint with a Jungian complex but coming from a co-owner who was an *Apprentice* contestant and runs a place called Hot Realty I shouldn't be surprised yet I'm still going to try it and if it goes well then *hooray!* and if it goes bad well sometimes shitake happens.

-JONATHON R. RAMSEY

More: 41111 N. Daisy Mountain Dr., Ste. 117, Anthem;  
623.551.6099; [www.offthehooksushiaz.com](http://www.offthehooksushiaz.com)



## SPIRITS

# Drink this and you'll see stars

**Whether it's Snoop, Trump, Paris or the girls from "Sex and the City," celebrities all seem to have their own drinks, labels or wineries.**

By JASON WILSON

Special to The Washington Post

Normally, I am not impressed by what celebrities do. But despite myself, I became very excited a few weeks ago when I read that Dr. Dre soon will launch a cognac called Aftermath. I became further excited to learn that Snoop Dogg has also entered the cognac market. He will be in partnership with Landy Cognac, a drink that, until now, was famous mostly for its label, shaped like a curvy woman's torso draped in a tiny red fabric dress.

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Take Danny DeVito. The guy shows up on "The View" (allegedly) drunk on (allegedly) limoncello, and very soon afterward, a Danny DeVito-branded limoncello hits the market. I had high hopes for this one, since the Web site even has a catchy jingle: "Danny DeVito's limoncello! It's a taste of life from this famous fellow!" But, sadly, it tastes mostly of sugar and left a strange, sugary sedi-

ment in the glass.

Take Donald Trump. Would you buy a premium vodka from an avowed teetotaler who once told Esquire, "I've never understood why people don't go after the alcohol companies like they did the tobacco companies"? Yet a couple of years ago, Trump launched a vodka brand, boasting that it was quintuple-distilled. Well, Trump's vodka tastes like something distilled five times: nothing.

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Both Trump's and Nelson's boozes are produced in partnership by Drinks Americas, the same company creating Dr. Dre's Aftermath cognac (and his soon-to-be-released "sparkling" vodka). I remain hopeful.

Perhaps the most successful celebrity spirits have been made by rockers. Former Van Halen frontman Sammy Hagar recently sold a majority stake of his highly regard-

ed tequila brand Cabo Wabo to Gruppo Campari for \$80 million. Motley Crue singer Vince Neil (also a vintner with a 90-plus-rated cabernet sauvignon) peddles a pretty decent tequila called Tres Rios; on the package is a photo of Neil in a cowboy hat and unbuttoned shirt, toasting consumers with a margarita. And Mansinthe — "the official Marilyn Manson Absinthe" — won gold at this year's San Francisco World Spirits Competition.

If the world of celebrity spirits is a mixed bag, the world of celebrity cocktails is even odder. Given that memorable cocktails are named after towns, weather, cars, flowers, animals, bodily functions and sex acts, it's surprising that in our celebrity-drunk culture there are not more named after actors and musicians. I vaguely remember, from college, something called an MC Hammer, a mix of vodka and Gatorade, but celebrity-named cocktails are few and far between.

One of the classic cocktails is the Mary Pickford, named for "America's Sweetheart," one of the first big-screen stars. The few cocktails named for contemporary celebrities are pretty trashy, which perhaps stands to reason. The Paris Hilton, for instance, is a mix of vodka, orange vodka and Mountain Dew. There are two recipes named for the rapper Flava Flav. One involves peach vodka, Sprite and pineapple juice. The other involves Hennessy cognac, electric-blue-hued HpnotiQ and



Jagermeister, all to be poured "into a plastic cup," according to the on-line bartending site Drinksmixer.com.

Back in May, when hype over the "Sex and the City" movie was in full roar, US Weekly featured signature cocktails for each of the four ladies, all of them, coincidentally, using Skyy vodka. (Three cheers for the editorial-advertising firewall!)

■ The Charlotte: vodka, Frangelico hazelnut liqueur, Amaretto, Godiva chocolate liqueur and half-and-half.

■ The Samantha: vodka, Sammy Hagar's Cabo Wabo anejo tequila, simple syrup and lime juice.

■ The Carrie: vodka, triple sec, mango juice, lime juice and simple syrup.

■ The Miranda: vodka, Campari, pomegranate juice and triple sec.

Horrible cocktails all. Though probably better than the movie.

None of those, however, holds a candle to the worst celebrity-inspired cocktail: Crunk Juice, the mix of cognac and energy drink (for example, Red Bull) that's advocated by rappers such as Lil Jon (on his CD titled "Crunk Juice"). Though it should be noted that he owns a California winery ("not no ghetto Boone's Farm; this is some real wine," he's said), Lil Jon also markets his own energy drink, called Crunk!!! (Those exclamation points are his, not mine.)

Ever since this column began, I have tried to make a palatable, sophisticated version of Crunk Juice. Over and over again, I have failed. Perhaps I've just been waiting for the right cognac.

■ This cocktail is named for "America's Sweetheart," one of the first modern, big-screen celebrities. It was created in the 1920s by a Cuban bartender in Havana, where Pickford was shooting a movie.

Be sure to use a light rum, such as Mount Gay Silver or Flor de Cana 4-Year Extra Dry. Adapted from "The Savoy Cocktail Book" (Constable & Co. Ltd., 1930).

## MARY PICKFORD COCKTAIL

*1 serving*

**Ice**

**1-1/2 ounces light rum**

**1 ounce unsweetened**

**pineapple juice**

**1 teaspoon maraschino**

**liqueur**

**1/2 to 1 teaspoon grenadine**

**Maraschino cherry, for garnish**

Fill a cocktail shaker halfway full with ice. Add the rum, pineapple juice, maraschino liqueur and grenadine to taste. Shake vigorously for at least 30 seconds, then strain into a cocktail (martini) glass. Garnish with the cherry.

*Nutrition per serving: 180 calories, 0 g protein, 14 g carbohydrates, 0 g fat, 0 g saturated fat, 0 mg cholesterol, 4 mg sodium, 0 g dietary fiber*

Printing imperfections present during scanning

# SEEN & HEARD

On August 12 new mom JESSICA ALBA picked up the new Country Road Kimono Wrap set and a sweet Striped Tee at Babystyle in LA.



KATIE LEE JOEL sipped a Hpnotiq and champagne cocktail after hosting the Bridgehampton Polo Tournament in N.Y.'s Hamptons on August 9.



ED WESTWICK dined on August 8 with a group of his friends at The Half King, a restaurant in NYC's Chelsea owned by *The Perfect Storm* author Sebastian Junger.

LINDSAY LOHAN and SAMANTHA RONSON partied in The Florida Room at Miami's Delano hotel on August 5.

JASON LEWIS danced with friends and sipped Belvedere martinis at Las Vegas hotspot The Nightclub on August 3.

BEYONCE shopped for new shades at the Solstice Sunglass Boutique in NYC's JFK airport with her assistant and her bodyguard on August 11



LYDIA HEARST-SHAW went to The White Tie Affair show at the Blender Theatre in New York on August 14.

LEIGHTON MEESTER enjoyed Don Julio cocktails at the Vitaminwater *Gossip Girl* season two launch party at N.Y.'s EMM Group Estate on August 8.

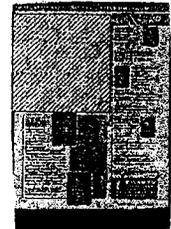
MATTHEW PERRY ordered a zero-calorie sparkling Tava while catching up with friends at Rick Fox's birthday party in Malibu on August 9



# Wilmer's dating a beauty queen

**W**ilmer Valderrama has a long list of gorgeous exes, but now he's snagged an actual pageant winner: Miss USA 2007, Rachel Smith (left). Wilmer, 28, and the Panama-born beauty, 23, were seen getting cozy at restaurateur Lonnie Moore's birthday party, hosted by HpnotiQ, at LA hotspot Les Deux on September 4. "They were flirting in a corner booth, whispering in each other's ears," an onlooker says. After a night of dancing and sipping cocktails, they left together at closing time.

Wilmer previously dated Mandy Moore, Lindsay Lohan and Ashlee Simpson-Wentz.



DINING/WHITE PLAINS

# Italian, Busy, Pricey

By ALICE GABRIEL

**C**AN White Plains really support another high-end restaurant? Judging from the packed sidewalk tables on a recent Friday night at Via Quadronno — a neo-Milanese *caffe* with poodle-trimmed topiaries and a shiny red Vespa propped up out front — the answer would seem to be yes.

The party extended indoors, where nearly every seat was taken; men in short sleeves and women in pretty dresses spun tagliolini al limone on forks and sipped \$22 brunello by the glass, while an Italian tenor's recorded voice soared above the general merriment.

Via Quadronno is fun — and the food can hit the high notes — but it will cost you (entrees start at \$36).

The L-shaped restaurant, the newest outpost for VQ Global (the brand is already familiar in New York, Miami, Tokyo and Hong Kong), gets the decor right — with azure tiles, terrazzo floors, vintage Italian posters, brocade banquettes and a rain forest's worth of orchids. Waiters wear white shirts and aprons and black bow ties, just as they do in Milan.

The Via Quadronno in Manhattan is known for its espresso-fueled breakfast scene and lunchtime paninis, but I visited the White Plains location at night, finding a dinner menu that is at once traditional and current. A dish of piccata di vitello al porcini — delicate scallops of veal tenderloin emboldened with porcini mushroom sauce — relied on a standard pairing, but the presentation had an appealing delicacy, with its neatly lapped veal slices, dollhouse vegetables and, yes, decorative pink orchid.

Other than the veal piccata, the second courses I sampled were disappointing. Grilled wild Canadian salmon had the dense flesh of a fish that had swum freely, but coarse black pepper distracted from the salmon's mild flavor. (I did like the beautiful small vegetables, sautéed in a little butter, that came with it.) Dainty pan-roasted chicken with rosemary sauce made a pretty presentation, but fell short of being memorable.

As courses arrive, diners might find

themselves asking a perfectly reasonable question: Does the food I'm eating justify the stiff tariff? I ordered the insalata primavera, which despite its hackneyed reference to spring, promised "seasonal greens with seasonal vegetables." It proved a delightful, wholesome show of tiny mixed greens; slim, snappy green beans; fresh-shucked corn; tart green apples; nutty Pecorino cheese; and mellow vinaigrette. Fifteen dollars? Worth every cent.

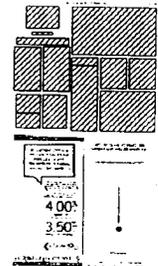
And those silken folds of San Daniele prosciutto ornamented with sugar-sweet ribbons of cantaloupe made to look like a perfect damask rose? Twenty-two dollars? Who's counting? But this muddy-tasting branzino with its sticky, over-rich mustard cream sauce — \$36? Call my lawyer!

In all fairness, there are a few things I'd go back for, especially if someone else pays. To start, I'd order the beautiful, milky mozzarella and organic tomato wedges drizzled with fruity olive oil. Or I'd choose the full-flavored breasola, served with wisps of arugula and generous shavings of parmigiano. I might also opt for the earthy black-eyed beans tossed with shrimp and brightened with lemon. And a side of crispy roasted new potatoes would definitely be in order.

Pastas are the most attractively priced offerings on the menu. Potato gnocchi the size of minimarshmallows were a little tough, but tossed with peppery arugula and crunchy shrimp, they made an honest dish. The "signature" lasagna was simple and satisfying. But where was the lemon in the tagliolini al limone? All but devoid of its namesake ingredient, the dish was mostly about heavy cream. Risotto with radicchio and green peas — a special — was all about pungent, overripe gorgonzola.

Pacing was a problem. Antipasti came in a hurry, but pastas lagged behind. After a long hiatus, a side dish arrived and sat alone on the table for a full five minutes before second courses materialized, by which time we'd drunk the glasses of wine we'd hoped to pair with them.

The wine list, with its broad selection of wines by the glass, covers Italy from the Sud Tirol to Sicily. By the glass, I



liked the 2006 Lagrein rosé from Alois Lageder, with its strawberry and rhu-  
barb notes (\$11); the steely 2004 Greco  
di Tufo "Cutizzi" from Feudi di San Gre-  
gorio (\$15); and the ripe plum flavors of  
the 2003 Chianti Classico Riserva from  
Vigna Vecchia (\$11).

Desserts — a roll of the dice — includ-  
ed an achingly sweet lemon meringue  
tart and a lychee semifreddo frozen  
hard as a rock. Others drew raves: the  
deep, dark, warm-chocolate soufflé with  
preserved cherries tucked inside; a  
warm pear glazed with honey and grap-  
pa, served with dreamy hazelnut gela-  
to; buttery peach tart; and tiramisu — a  
huge, square portion — light-textured  
and brazenly rich.

### Via Quadronno

199 Main Street  
White Plains  
(914) 288-9300  
[www.vqny.com/wp.html](http://www.vqny.com/wp.html)

#### GOOD

**THE SPACE** Milan comes to White Plains,  
with terrazzo floors, vintage Italian post-  
ers, brocade banquettes and a rain for-

est's worth of orchids. Most of the tables  
are well spaced; a few are far too close.

**THE CROWD** Spirited, well dressed and  
presumably well heeled. Service was  
mostly friendly and professional; one  
waitress showed impatience with a din-  
er's indecisiveness but was also on top of  
the details.

**THE BAR** Specialty cocktails (\$12 to \$14) in-

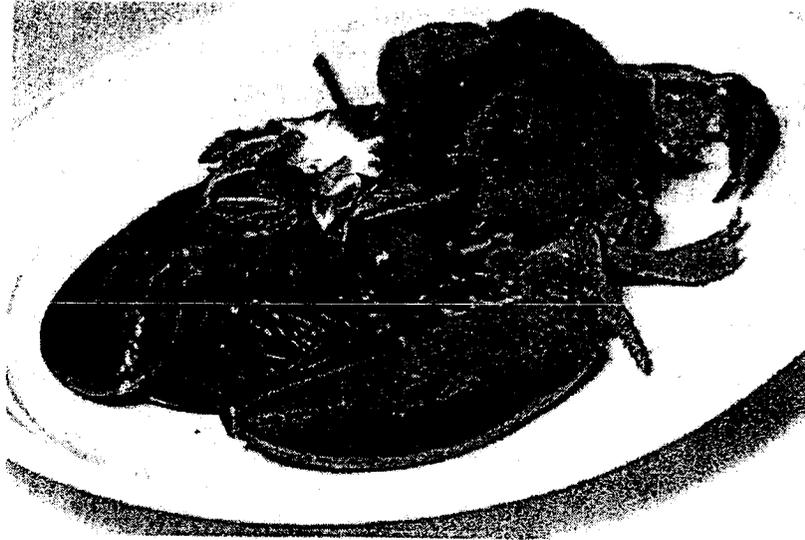
clude a particularly good blue mojito  
made with Bacardi rum, Hypnotiq liqueur,  
lime juice, brown sugar and strong mint.  
The bar menu features assorted cheeses  
and cured meats.

**THE BILL** Antipasti, \$13.50 to \$22. Pasta, \$16  
to \$25. Entrees, \$36 to \$42. Desserts, \$7.50  
to \$16.

**WHAT I LIKED** Salad primavera, buffalo  
mozzarella and organic tomatoes, bresa-  
ola with arugula and parmigiano, prosciut-  
to with melon, lasagna, veal piccata, roast-  
ed new potatoes, tiramisu, glazed pear  
with hazelnut gelato, chocolate soufflé,  
fresh peach tart.

**IF YOU GO** Open Tuesday, Wednesday and  
Thursday, 8 a.m. to 10:15 p.m.; Friday, 8  
a.m. to 11:15 p.m.; Saturday, 9 a.m. to 11:15  
p.m.; and Sunday, 10 a.m. to 10:15 p.m.

Reviewed Sept. 21, 2008



**SEEING RED** The menu calls this dish's signature ingredient "angry lobster."



PHOTOGRAPHS BY ALAN ZALE FOR THE NEW YORK TIMES

**MILAN IN SUBURBIA** Via Quadronno's offerings include Australian lamb chops, top left, drizzled with sweet red wine.

Printing imperfections present during scanning

# RAPHAEL YAKOBY PRESENTS NUVO, WORLD'S FIRST SPARKLING LIQUEUR

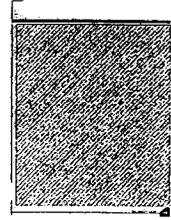
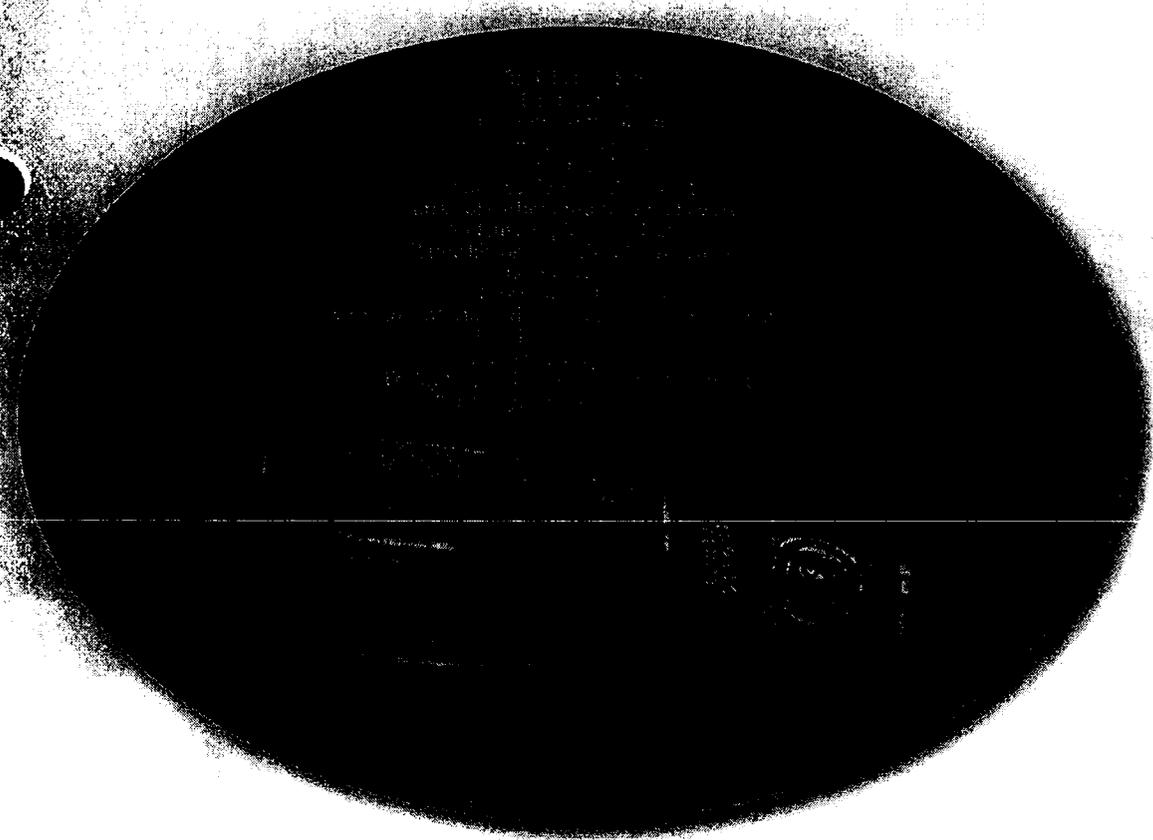
BY ILENA RYAN  
PHOTO BY TINA GUIOMAR

Raphael Yakoby's experience in the beverage industry began shortly after college, when he started importing wines from the state of Georgia. In the interest of expanding into the spirits industry, Raphael began working on his first liquor creation, HPNOTIQ. After selling HPNOTIQ, Raphael took a year's sabbatical to consider what he wanted to create next. Noticing the dominance of liquors on the market geared toward men, he decided to create a product that would inspire the female consumer. A product that combined the purity of a spirit with the elegance of a champagne, that encompassed beauty and luxury. It took Raphael two-and-a-half years to develop NUVO Sparkling Liqueur, the world's first sparkling liqueur and the first of its kind in the liquor industry.

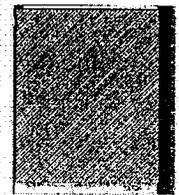
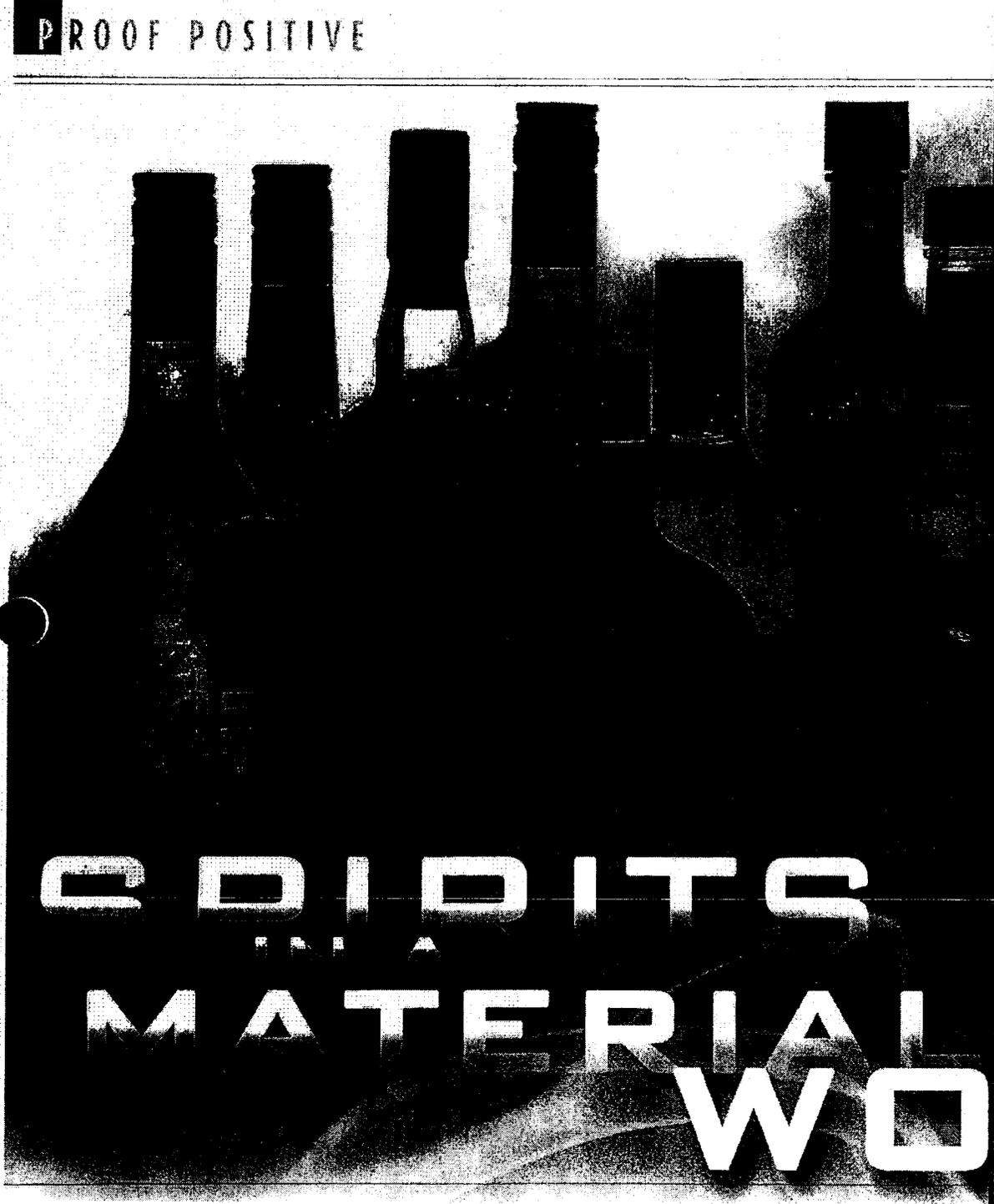
With packaging inspired by the perfume industry, NUVO is designed with small details aimed at the female consumer, such as the soft pink hue of the cap and the soft pink hue of the beverage. NUVO is the perfect accessory for a stylish and sophisticated lifestyle, and the attention to detail in the packaging makes it a statement piece at any party.

Mixed with vodka and a small amount of delicate French sparkling wine, this ultra-premium sparkling liqueur is blended with natural fruit nectar. The wine is predominately chardonnay with a touch of pinot noir. It is infused with raspberry, peach and strawberry fruits to reveal a vivacity and elegance that leaves the palate refreshed.

NUVO celebrates the pleasure of people getting together with friends and sharing beautiful moments. Cheers, and enjoy!®



PROOF POSITIVE





PROOF POSITIVE

Quintessential Cocktails

Long Island Iced Tea



From 1990 to 1997, spirits consumption in the United States, the world's largest market, plunged by an eye-popping 27.3 percent. Entire distilling communities were affected, jobs in the spirits sector were lost forever, longstanding careers ended, companies downsized or closed down and peripheral brands disappeared. The global distilled spirits industry had tumbled into a black hole

that had been created by the spin of cyclical taste patterns and a generational changing of the guard.

Then in 1998, the tide turned for spirits. Consumption rose by just under two million cases, a meager uptick, but it was enough to kick off a full decade of sustained and vigorous growth. Today, one out of every three bottles of beverage alcohol sold in the U.S. is whiskey, brandy, liqueurs or white spirits. The beverage industry soothsayers at The Beverage Information Group predict that by 2011, growth in spirits case sales will be closing in on 109.5 million, a 30.4 percent gain from 1998.

In a spectacular display of resilience and adaptation, the distilled spirits industry came hurtling out the other end onto a sprawling boulevard of exciting and unparalleled opportunity. So what led

Pictured at left and on the next pages are Paul Pacutt's picks for the most influential spirits brands introduced on the market in the last ten years—Influential, meaning not just rapidly rising sales but also any of these factors: buzz, excitement, trendiness, celebrity affiliation and impact on cocktail culture.



CUTTING-EDGE COCKTAIL TECHNIQUES

- **FAT WASHING** is when a spirit is marinated with an oily fat character without making it greasy. An accompaniment, one might think a fatty bit of meat or fried chicken and soak in it the spirit for several hours. After allowing it to sit in a refrigerator, the fat coagulates. The liquid is strained through filter paper, the oil and vinegar flavors and textures to cocktails.
- **FOAMS**, most typically protein or egg white foams, inject richness to the texture of cocktails. Foams can likewise be used as a method to garnish a cocktail, lending a pillowy level that is sensually pleasing.
- **INFUSION** is a new/old technique of steeping fruits, herbs, bees and spices in any type of spirit to add flavor and sometimes texture.
- **SPHERIFICATION** is the creation of tiny gelatinous globes that have liquid inside them. The globes or "pearls," as they are sometimes called, can add flavor but are employed more for visual intrigue to cocktails or Champagne. This is for more advanced bartending situations where presentation is important.

—F. PAUL PACUTT

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**Cosmopolitan**

The Cosmopolitan hit the new-cocktail jackpot. Rarely has a cocktail craze lasted so long, so strong, so widely. The Cosmo's roots are in the Ocean Spray company's 1960s marketing campaign for cranberry juice. Somehow, *New York* magazine ended up giving me credit for the drink, which just isn't true, even though I did popularize a version using Cointreau and fresh lime juice, here, which became something of the standard. Today, although no longer the go-to drink for trendsetters in New York City and London, the Cosmopolitan is still one of the most popular drinks worldwide. —D.J.

- 1½ ounces citrus vodka
- ½ ounce Cointreau
- 1 ounce cranberry juice
- ½ ounce fresh-squeezed lime juice
- Orange peel, preferably flamed, for garnish

Shake the vodka, Cointreau, cranberry juice, and lime juice with ice. Strain into a chilled cocktail glass and garnish with the orange peel, flamed for dramatic effect.

to such a stunning turnaround?

**Enlightenment and buzz**

In the middle years of the 1990s, it seems an epiphany of sorts occurred in the consciousness of American consumers *en masse*. All those years of honing up on fine wine (and to some degree craft beers)—from understanding the importance of vintage and terroir to comprehending the precise rigors of wood management in aging—created a new type of American consumer.

These enlightened drinkers desired new challenges that fine wine and handcrafted beers could no longer satisfy. They became fascinated by liquids with higher alcohol levels and greater diversity of character, such as those found in single-barrel bourbon, vintage Armagnac, single-malt Scotch, XO-level Cognac, oak-aged rums, and añejo Tequilas.

Suddenly, restaurants that had formerly only featured winemaker dinners began offering their patrons events such as single-malt Scotch tastings and master distiller dinners, super-premium vodka and caviar tastings and samplings of Cognac versus Armagnac. By 2000, on-premise events that focused on upper echelon spirits became as popular as wine or beer events for many restaurants around the nation.

During the same period, the proliferation of spirits expositions raised the profile and buzz-level of spirits. Confident aficionados flocked to WhiskyFest, Whiskeys of the World and Whisky Live! as well as international spirits competitions like the San Francisco World Spirits Competition and International Wine & Spirit Competition in London. An upsurge in sales, driven by keen consumer interest, was an inevitable outcome.

The public, fascinated by high-end spirits (\$15–\$25 per bottle) in the mid-1990s, had no other option but to graduate to super-premium spirits (\$25–\$50) by 2000 and then quickly to ultra-premium spirits



**LEADING BRANDS OF SPIRITS IN THE UNITED STATES IN 1988 AND 2007**

Twenty years difference saw significant changes among the top-selling spirits sold in America. In 1988, more than half of the roster was "brown" with whiskey and liqueur holding prominent spots. In 2007, only three whiskeys were on the list, and the top list is more geared to mixed drinks, as "white" spirits (from vodka to gin) dominate the list.

*Source: Beverage Digest 2008, The International Beverage Group, Stamford, CT*

1988 SPIRITS LEADERS	2007 SPIRITS LEADERS
1. Vodka	1. Bacardi Rum
2. Canadian Whisky	2. Seagram's Gin
3. Jim Beam Kentucky Straight Bourbon	3. Captain Morgan Spiced Rum
4. Canadian Club Blended	4. Absolut Vodka
5. Canadian Whisky	5. Jack Daniel's Tennessee Whiskey
6. Pappy Vodka	6. Crown Royal Blended
7. Jim Beam Kentucky Straight Bourbon	Canadian Whisky
8. Seagram's Gin	7. Jose Cuervo Tequila
9. Jack Daniel's Tennessee Whiskey	8. Grey Goose Vodka
10. DeKuyper Canadian Whisky	9. Jim Beam Kentucky Straight Bourbon
	10. Seagram's Gin

PROOF POSITIVE

**Yuzu Gimlet**

This drink isn't as hearty as simple as the traditional parties prepared, because it involves sweeteners that probably aren't on your bar shelf, or less just yet. Also, there are three zests—yuzu, fresh lime and preserved lime—that I've balanced with three sugars—sugar,

- 1/4 ounce 45-proof gin
- 1/4 ounce 45-proof Manzanillo Liqueur
- 1/4 ounce 45-proof triple sec
- 1/4 ounce yuzu juice
- 1/4 ounce fresh lime juice
- 1/4 ounce preserved lime juice

1/4 ounce triple syrup (steaven pure simple syrup) (optional)

This drink is best served chilled in a coupe glass.



(\$50 and up) by 2002–2003. The appeal of product uniqueness and individuality fueled the furnaces that created luxury spirits. Sixty dollar bottles of designer vodkas, \$5,000 rare Cognacs and \$2,000 very old Scotch whiskies appeared with regularity by 2004–2005.

**The chic barkeep**

From New York City's Rainbow Room high atop Rockefeller Center to San Francisco's Harry Denton's Starlight Room on the 21st floor of the Sir Francis Drake Hotel, cocktails made or "built" (as the masters

would refer to it) in the traditional way, employing the best spirits and freshest ingredients, christened a new era for mixed drinks that continues over a decade later. As a natural outgrowth of spirits appreciation, this explosion of interest in the authentic, nineteenth century American invention, the cocktail, is another reason for the spirits boom that began in the mid-1990s.

In fact, the current Cocktail Age shows no signs of downshifting as trend after trend comes and goes in the blink of a Martini stir. While all eyes still are focused on cocktail classics and proper technique, new and innovative procedures, like molecular mixology, foaming, fat-washing and spherification (see sidebar for details), are also blazing new trails for the mixed drink culture.

And then there are the maestros of modern cocktails, homegrown mixologists such as Dale DeGroff, Audrey Saunders, Tony Abou-Gamh, Jacques Bezuidenhout and Cary Regan. What the celebrity chef was to the 1950s and 1990s, the star mixologist is now. And what's uniformly observed amongst these elite cocktail-makers is their insistence on the use of only fresh juices, fresh fruits, and other flavorings as well as employment of top-notch spirits.

The prevailing Cocktail Age is attractive to both younger consumers who are smitten with the intricacy of molecular mixology or spherification, as well as to more established drinkers. I refer here to the fogies over 50 (yeah, we too) who can recall the olden days of the Moscow Mule, Tiki Punch and Screwdriver.

Whether enjoyed straight and unadulterated or in a cocktail, spirits are the libations of sophisticated choice at the moment. It is fair to say that whiskey, brandy, white spirits and liqueurs are reaching an apex of grassroots popularity that hasn't been seen since before Prohibition (1919-1933). The last twenty years of change have proven beyond a shadow of a doubt that when given the education, the products and the opportunity, consumers, like you, dictate taste and fashion. ■





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57°F, Few Clouds

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## Sparkling Nuvo

October 15, 8:39 PM  
by Kelly Hightower, Cocktails Examiner

1 comment

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There is no mistaking from first glance that Nuvo is for women. From the design of the bottle to the pink hue of the liqueur itself, everything screams femininity.

Three years in the making, this unique liqueur starts with vodka that is made from the finest grain and purified spring water from France. It is triple distilled and lightly carbonated. Then peach, strawberry, and passion fruit nectars are added. Finally a touch of French sparkling wine.

Made for drinkers of champagne and cosmos, Nuvo would make a great bachelorette party drink, but could easily be sipped during a formal bridal shower.

According to it's website, Nuvo is: "Ideally served over ice in a beautiful champagne flute." However, this versatile beverage can be enjoyed a number of ways.

### NUVO Sparkling Cosmo

- 2 parts cold NUVO Sparkling Liqueur
- 1 part premium vodka

Stirred, not shaken and served chilled in a martini glass.

### NUVO Dream

NUVO with strawberry puree, served in a martini glass and garnished with strawberries.

### NUVO Belini

NUVO with a splash of champagne, served in a champagne flute over ice.

### Neuvo Cuervo

- 1 part Jose Cuervo
- 3 parts NUVO

Served over ice in a rocks glass. Garnish with a lime.

### Black Code

NUVO with a splash of Hennessy, served on the rocks

Nuvo is made by Raphael Yakoby, who also created the highly popular Hpnotiq liqueur. It is available in 3 sizes; 200ml around \$10, 375ml around \$20, and 750ml around \$30.

Cheers!  
drinkexaminer@gmail.com

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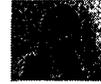
Post

Stacey: I tried Nuvo recently at a party and found the taste to be almost sickly sweet. I tried it with a juice mixer and it still tasted terrible and had almost a chemical aftertaste - I mean just how do they get it to be that glowing pink color, it must be artificial! This is definitely not a drink for



Nuvo 15% alcohol

## Kelly Hightower Cocktails Examiner



Do you get overwhelmed at the liquor store? Dread when the waiter asks what drink you'd like? Kelly Hightower is here to help you navigate the world of spirits and cocktails so you can order like a pro and mix drinks with the best of 'em.

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Interview with Ted Brauer, Absinthe Master Distiller

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me. I'll stick to straight vodka and avoid expensive scary gimmicks.  
 October 16, 9:22 AM

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October 16, 9:42 PM  
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 Topics: Ted Breaux, Lucid Absinthe, Wormwood Society

**How To Turn a Presidential Debate Into a Drinking Game**

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October 16, 11:45 AM  
 It may be a day late and with this economy a dollar short, but this is still funny as hell. My apologies, I wish I had found this sooner. I think the general principal can still be applied to any speeches given in the coming weeks and on election night. Cheers! drinksexaminer@gmail.com... Read More  
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**Banana Split**

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October 14, 3:54 PM  
 Summer maybe over, but that doesn't mean you can't enjoy a nice frosty treat. Banana Split 1/2 oz Banana Rum 1/2 oz Cheery Vodka 1/2 oz Vanilla Vodka 1/2 oz Crème de Cacao Milk Fill a 16 oz glass with ice, then add all liquors. Top... Read More  
 Topics: Banana Rum

**What the hell is Ciroc Vodka thinking?**

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October 10, 2:39 PM  
 Classy and trashy. Ciroc Vodka gets both with their celebrity spokesperson "Diddy". Classy: Here is their latest ad featuring Diddy with a nod to Frank Sinatra. Trashy: If you dare check out Diddys "blog". Be warned there... Read More  
 Topics: Diddy and Ciroc Vodka, Diddy and Sinatra

**Think Pink, Drink Pink**

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October 7, 10:18 PM  
 With October being Breast Cancer Awareness Month, I though I would share some pink recipes you might want to try to toast your favorite breast cancer survivor. The first recipe is something I created in honor of my aunt. The Survivor Cocktail is... Read More  
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**Drinks that sound like they could be Elvis movies**

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October 1, 7:29 PM  
 Here are the drink recipes for the post on testing your Elvis Movie IQ. How did you do? High Roller 1 1/2 oz vodka 3/4 oz Grand Marnier orange liqueur 2 - 3 drops grenadine syrup 4 oz orange juice Shake Grand Marnier, vodka and orange juice in a cocktail... Read More

**Elvis inspired drinks**

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September 30, 5:18 PM  
 I thought it would be fun to post some Elvis inspired cocktails. I hope you enjoy these. Thank you, thank you very much. Elvis 1/4 oz Amaretto 1/4 oz Lime juice 1/4 oz Southern Comfort 1/4 oz Triple sec Pour ingredients over ice... Read More  
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**Test your Elvis Movie IQ**

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September 30, 4:57 PM  
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**For Paul Newman: The Golden Sunset**

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September 27, 12:00 PM  
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**TASTE: EATING, DRINKING AND ENTERTAINING**

# Perfect potions

*Halloween cocktails get crazy, colorful*

BY CHRIS KRIDLER  
FLORIDA TODAY

**H**alloween gives some people a taste for blood, eyeballs and glowing green liquids, especially if they come in the form of cocktails.

Besides being a big holiday for the kids, Halloween is also a big party night for grown-ups, who have their own kinds of treats. Catering to this demand, liquor companies come up with beautiful, name-branded, creepy cocktails, many of which we're sharing here.

We also made one ourselves, actually modifying a recipe we found online. The Candy Corn Cocktail is one of those sweet-like-candy drinks for people who don't drink, and it's the sort of thing that can sneak up on a girl. We recommend having just one. It looks pretty served in layers but tastes best stirred up.

Meanwhile, hotspots such as The Getaway Martini Bar and Lounge in Suntree, which has a Halloween party Oct. 31, have been working on spooky drinks of their own. The Getaway's featured cocktail for Halloween is a Pumpkin Martini, with vanilla vodka, pumpkin spice liqueur, and butterscotch schnapps. The taste evokes seasonal pumpkins, and as a bonus, it's orange.

Owner Peter Fancher says they tested about eight recipes for Halloween, and this one came out the best.

"The main thing I'm looking for is taste, and the second thing would be color," he says. "And if we can get it to match perfect..." Then they get something like the Pumpkin Martini.

Want to play evil mixologist at home? Here are some not-so-secret formulas to try. ■

Contact Kridler at 242-3633 or ckridler@floridatoday.com.

## Bottoms up!

Check out more spooky cocktail recipes for Halloween, 4E

### THE MAD-EYE MARTINI

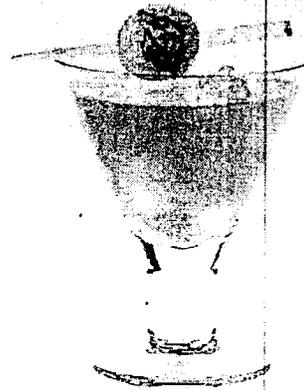


Photo courtesy of HpnotiQ

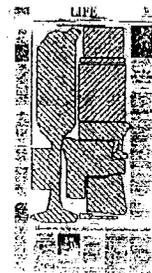
- ½ ounce **HpnotiQ liqueur**
- 1 ounce super premium vodka
- 2 ounces lychee juice

**For eyeball:**

- 1 canned grade AA lychee in syrup, drained
- ¼ teaspoon cherry, strawberry or raspberry preserves
- 1 blueberry

Shake liquids with ice; strain into a martini glass. Garnish with a lychee eyeball.

To make the eyeball, dry lychee and fill with raspberry preserves. Place blueberry, blossomed end facing out, into cavity and skewer.



## THE HALLOWEEN HPNOTIST

- 2 ounces Hpnotiq ▶
- 1 ounce super premium vodka
- Splash of lemon juice

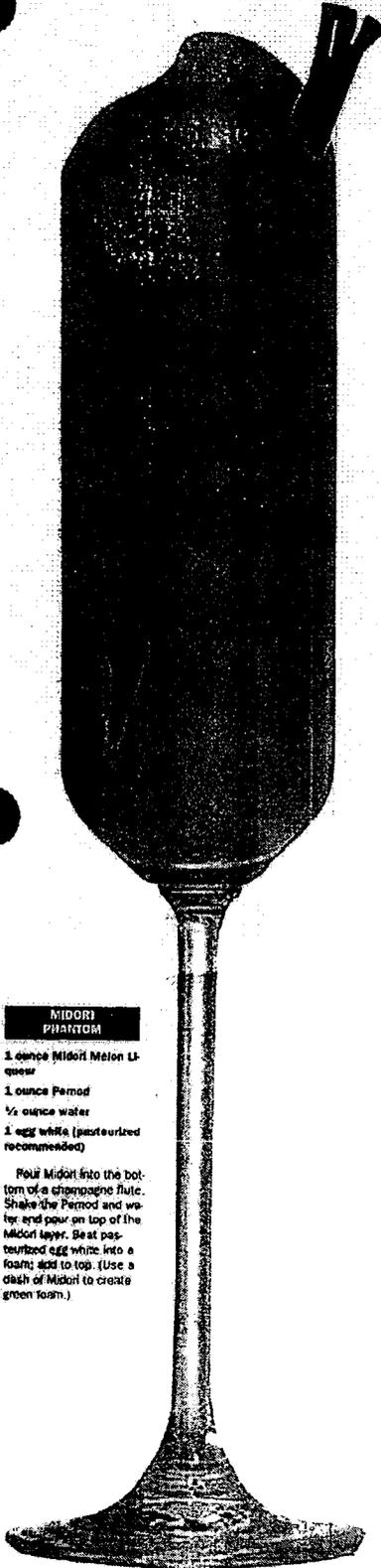
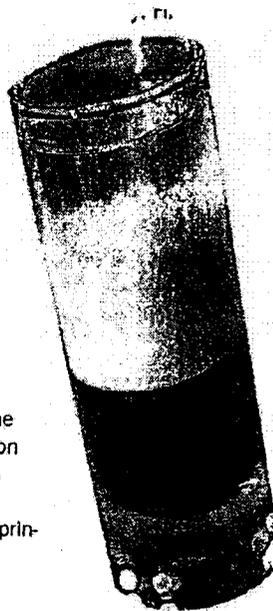
Combine ingredients and pour into a cocktail glass. For the extra-spooky effect, add a glow-stick garnish.



## JACK O' LANTERN

- 1/2 ounce 1800 Select Silver Tequila ▶
- 1/2 ounce Baileys Irish Cream
- 1/2 ounce Kahlua
- Cinnamon for sprinkling

Carefully layer this shot with Kahlua on the bottom, Baileys in the middle and the 1800 Select Silver Tequila on the top. Light the tequila on fire and let burn for 15 seconds. Blow out the flame, sprinkle with cinnamon.



## MIDORI PHANTOM

- 1 ounce Midori Melon Liqueur
- 1 ounce Pernod
- 1/2 ounce water
- 1 egg white (pasteurized recommended)

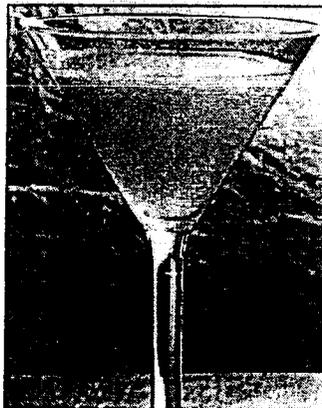
Pour Midori into the bottom of a champagne flute. Shake the Pernod and water, and pour on top of the Midori layer. Beat pasteurized egg white into a foam; add to top. (Use a dash of Midori to create green foam.)

## PUP-KINTINI

- 1/4 ounce lime juice
- 2 ounces Bulldog Gin
- 1/2 ounce cardamom simple syrup
- 1 ounce orange juice
- 2 dashes Angostura bitters

Pour gin, lime juice, syrup, orange juice and bitters into ice-filled cocktail shaker. Shake generously; strain and pour into martini glass.

(To make the syrup, boil 1 cup water and 1/4 cup whole cardamom; stir in sugar and dissolve; remove from heat and let cool. Store in refrigerator for three days, then remove cardamom.)



Chris Kridler, FLORIDA TODAY



## FINLANDIA VAMPIRE JUICE

- 2 ounces Finlandia Lime Vodka
- 4 ounces tomato juice
- 1/2 teaspoon fresh horseradish
- Splash of steak sauce
- Splash of hot sauce

### ◀ Garnish with eye ball radish

Mix ingredients in a tall glass with ice.

To make ice "eyeballs": Peel radishes, leaving thin streaks of red skin on to represent blood vessels. Using the tip of the vegetable peeler, or a small knife, carefully scoop out a small hole in each radish, roughly the size of an olive. Stuff a green olive, pimento side out, in each hole. Place one radish eyeball in each section of an empty ice cube tray. Pare the radishes down a bit to fit, if necessary. Fill the tray with water and freeze overnight.

## CHAMBORD CANDY APPLE MARTINI

- 1 ounce Chambord Black Raspberry Liqueur
- 1 ounce Finlandia Vodka
- 3/4 ounce apple schnapps

### Splash of Tuaca Liqueur

Shake ingredients with ice and strain into a martini glass.

Rim the glass with caramel and garnish with an apple slice.

## VAMPIRE KISS MARTINI

- 1 1/2 ounces Finlandia vodka, chilled
- 1 1/2 ounces Korbel Champagne
- 3/4 ounce Chambord Black Raspberry Liqueur

Rim a martini glass with red sugar or garnish with raspberry syrup.

Pour vodka and half of the Chambord in a martini glass, top with Champagne, and pour the remaining Chambord over the back of a spoon to make it float.

## FRANKENTINI COCKTAIL

- 2 parts Pearl vodka
- 1 part white crème de cacao
- Splash of crème de menthe

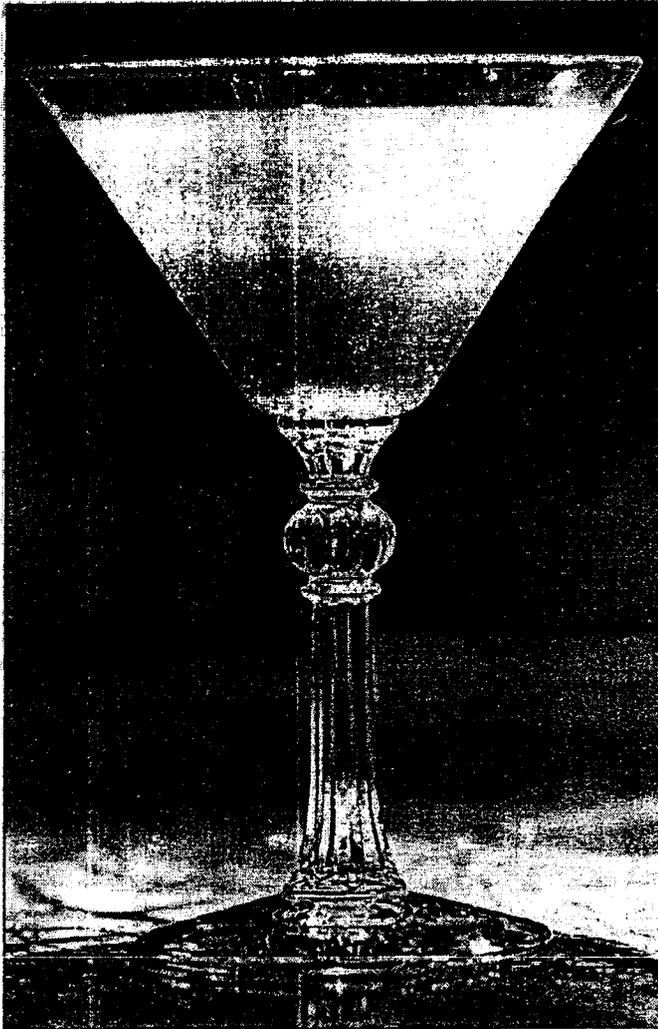
Combine ingredients and pour into glass rimmed with chocolate-flavored sugar or cocoa powder.

## BACARDI ZOMBIE

- 3 1/2 parts Bacardi Superior Rum
- 1 part grenadine
- 1 part triple sec
- 2 parts sour mix
- 2 parts orange juice

Shake all ingredients with ice and pour into tall glass. Float small portion 151 rum on top. Garnish with fresh fruit.

## CANDY CORN COCKTAIL



Chris Kridler, FLORIDA TODAY

**1½ ounces coconut cream**  
**1½ ounces orange juice**  
**1½ ounces banana liqueur (yellow color)**  
**½ ounce white rum**

Chill ingredients. Pour each in order, layer by layer, carefully over the back side of a spoon into a martini glass. Top with white rum. Serve with stirrer, since it looks good layered but tastes best stirred up.

# Tricky Treats — so fun to eat!

By ARLENE BURNETT  
Pittsburgh Post-Gazette

Most of these Halloween recipes are geared for children — a little gross and scary — but could be fun for an adult party, too.

It's not hard to make gross food on purpose — and it can be lots of fun this time of year.

(Some of these recipes are for adults only!)

## PECAN CARAMEL SPIDERS

(Tested by the Pittsburgh Post-Gazette)

The original recipe includes homemade caramel. I shortened the recipe and prep time by using Kraft Caramel Bits.

1-1/2 cups toasted pecans

11-ounce package Caramel Bits

5 ounces thin black licorice strands, cut into 2-inch pieces

6 ounces semisweet chocolate, chopped

4 ounces milk chocolate, chopped

Chocolate curls or jimmies, optional

Line 2 baking sheets with waxed paper and lightly spray with nonstick spray. Mound 30 small clusters of pecans (about 3 or 4 pecans) each spaced a couple inches apart on the pan.

Ladle a couple tablespoons of warm caramel over some of the nut clusters, to make the spider bodies. Then press 6 pieces of licorice into the warm caramel to make the legs. Repeat with the remaining caramel and licorice. (It's helpful to have an extra hand here, since the caramel can set quickly. If caramel hardens, warm over very low heat.) Let spiders cool 15 minutes.

Meanwhile, put the chocolates in a medium heatproof bowl. Bring a saucepan filled with 1 inch or so of water to a very slow simmer; set the bowl over, but not touching, the water. Stir the chocolate occasionally until melted and smooth. Or put the chocolate in a medium microwave-safe bowl. Melt at 50 percent power in the microwave until soft, about 1 minute. Stir, and continue to heat until completely melted, 2 to 3 minutes more.

Spoon about 1 tablespoon of melted choco-

late on top of each spider.

Sprinkle with jimmies or chocolate curls, if desired. Let cool until firm.

Makes 30 spiders.

— FoodNetwork.com

## MUMMY BREAD

(Tested by the Pittsburgh Post-Gazette)

I make pepperoni bread for my family. It's easy when you use frozen bread dough. I found a lot of recipes for mummy bread online, which inspired this idea.

1 loaf frozen bread dough, thawed

3 to 4 ounces sliced pepperoni

4 ounces shredded mozzarella cheese

1 egg white

Preheat oven to 350 degrees. Roll dough into a 13-inch-wide-by-16-inch-long rectangle. Place the pepperoni slices down the middle of the dough lengthwise. Sprinkle cheese over the pepperoni.

Slice 1/2- to 1-inch strips about 5-1/2 inches long on each side of the dough. This will become the mummy's body. Fold the strips of dough alternately over the filling, tucking the ends of the strips underneath the bread.

Form a head at one end of the dough. Use pieces of pepperoni or small slices of green

See TREATS, A8

olives with pimentos for eyes.

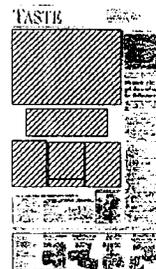
Brush with egg white and bake for about 25 minutes or until bread turns light brown.

Serve hot or at room temperature.

## GIVE-'EM-THE-EYEBALL CANDIES

(Tested by the Pittsburgh Post-Gazette)

These eyeballs are just scary enough, and they're good. Consider placing two chocolate wafers on a plate, then placing the eyeballs over those and use red licorice to make a mouth and black



licorice for eyebrows.

1/2 cup creamy peanut butter

3 tablespoons unsalted butter, cut into pieces

1-1/2 cups confecti-  
onier's sugar, sifted

6 ounces white chocolate coating, finely chopped

20 round brown candy-coated chocolate candies (such as M&Ms)

Red paste or gel food coloring

Line a jellyroll pan with aluminum foil, smoothing out wrinkles.

Coat foil with nonstick cooking spray.

With an electric mixer on medium speed, beat peanut butter, butter and confectioner's sugar until creamy and smooth.

Roll into 1-inch balls and place in prepared pan.

Freeze for 30 minutes.

Melt chocolate coating in a double boiler or microwave and stir until smooth.

Dip balls into chocolate one at a time until completely coated, using your fingers, two forks or chocolate dipping tools. Remove balls and let excess chocolate drip back into pot; place balls back on pan.

Press one candy into each ball; these are the eyeball's irises.

Chill until firm, about 30 minutes.

Tint the remaining chocolate coating with red food coloring. Scrape into a zipper plastic bag. Snip a small opening in a bottom corner of the bag and pipe bloody squiggles onto each eyeball. Chill until red chocolate is firm, about 15 minutes.

— Adapted from "Holiday & Candy Confections" by Dede Wilson

## BLOODY WORM SANDWICH

(Tested by the Pittsburgh

## Post-Gazette)

Children, especially boys, will love these sandwiches. The hot dogs curl into wiggly worms while cooking.

1 package hot dogs

1 package hamburger buns

1 tablespoon butter

Ketchup (I added a teaspoon of yellow mustard and 1/2 teaspoon of Worcestershire sauce)

Slice each hot dog in half lengthwise. Cut each half into thirds.

Melt about 1 tablespoon butter in a large skillet. Add the hot-dog slices and cook over medium heat until the hot dogs are hot and curled. Add 3/4 to 1 cup ketchup. Stir to combine.

Place the worms on a bun and serve.

Makes 8 worm sandwiches.

— Adapted from  
*Recipezaar.com*

## LADIES' FINGERS

(Tested by the Pittsburgh  
Post-Gazette)

The painted almonds make these so lifelike.

2 tablespoons red food coloring

30 blanched almonds

2 large eggs

1/4 teaspoon pure vanilla extract

8 tablespoons unsalted butter (1 stick), room temperature

1/2 cup confectioner's sugar

5 tablespoons granulated sugar

Pinch of salt

1-2/3 cups all-purpose flour

Heat oven to 350 degrees.

Line two baking sheets with Silpats or parchment paper and set aside.

Place food coloring in a shallow bowl. Using a small paintbrush, color one rounded half of each almond. Set aside to dry.

Separate 1 egg. Set aside the white. In a small bowl,

whisk together yolk, remaining egg and vanilla. Set aside.

In an electric mixer fitted with the paddle attachment, combine butter, confectioner's sugar, granulated sugar and salt. Beat on medium speed until well combined. Add egg mixture and beat until smooth, about 2 minutes. Add the flour and mix on low speed just until incorporated. Wrap the dough in plastic and chill until firm, 20 to 30 minutes.

Divide the dough in half. Work with one piece at a time, keeping remaining dough covered with plastic wrap and chilled. Divide the first half into 15 pieces. On a lightly floured surface, roll each piece back and forth with palms into finger shapes, 3 to 4 inches long. Pinch dough in two places to form knuckles. Score each knuckle lightly with the back of a small knife. Transfer fingers to prepared baking sheets. Repeat with remaining dough.

When all fingers are formed, brush lightly with egg white. Position almond nails; push into dough to attach.

Bake until lightly browned, about 12 minutes. Cool completely. Makes 30 fingers.

— *Marthastewart.com*

## FOR ADULTS ONLY ...

## HAUNTED BLEEDING HEART

(Tested by the Pittsburgh  
Post-Gazette)

If you want gross, here it is, adapted from the 1972 book "How to Play With Your Food," by Penn and Teller. The recipe uses a 6-1/2-cup Valentine heart gelatin mold. I made changes in the ingredients to fit my 2-1/2-cup mold.

I couldn't wait to invert the mold. The heart slid out easier than I expected (don't for-

get to coat the mold with cooking spray). What I saw was a glistening, dark red heart — veins included. And the reactions from friends were better than I expected, especially when the blood oozed out!

2 cups boiling water  
2 (3-ounce) boxes of cherry, raspberry or peach gelatin (I used cherry)

2 packages unflavored gelatin  
6 ounces evaporated milk  
Spray the mold with cooking spray.

Boil the water. Add the gelatins and stir until gelatins are completely dissolved. Add evaporated milk and stir until combined.

Cool to room temperature. Pour enough gelatin into the mold until it reaches 1- to 1-1/2 inches deep. Place the mold in the refrigerator until the gelatin is almost set (about 2-3 hours). Make the blood bag.

For the blood bag  
1/4 cup grenadine or other red liqueur  
1/2 cup light corn syrup  
6 drops red food coloring  
3 drops blue food coloring  
1 food-storage plastic bag (1 gallon)

Cut the zipper closure from the bag. Mix all ingredients in the bag. Twist the bag, making sure most of the air is removed, and tie in a knot. Snip off most of the end. Place the bag inside the mold, over the gelatin. Pour the remaining gelatin over the plastic bag.

Refrigerate until solid (overnight is best).

Remove the mold and invert on a platter. Return to the refrigerator until ready to serve.

— Adapted from "How to Play With Your Food," by Penn and Teller

## BULL'S-EYE FINOTINI (Tested by the Pittsburgh Post-Gazette)

1 ounce Osborne Fino Sherry  
4 ounces gin or vodka  
Shake ingredients with ice and strain into a martini glass. Garnish with bloody eyeballs and revel in the grotesqueness.

With a small knife (I used a zester), peel radishes, leaving thin streaks of red skin on to represent blood vessels. Scoop a small hole in each radish and stuff in a green olive, pimento side out.

### Optional:

Place a radish eyeball in each section of an ice-cube tray, fill the tray with water and freeze overnight.

— Freixenet USA

## HPNOTIQ'S MAD EYE (Tested by the Pittsburgh Post-Gazette)

Here's looking at you!  
These Halloween cocktails will add a few laughs to an adult Halloween party.

1/2 ounce Hpnotiq vodka  
1 ounce super-premium vodka

2 ounces lychee juice  
Shake with ice; strain into a martini glass.

Garnish with a lychee eyeball:

1 canned grade AA lychee in syrup, drained

1/4 teaspoon cherry, strawberry or raspberry preserves

1 blueberry (you can use frozen)

Dry lychee and fill with preserves. Place blueberry, blossomed end facing out, into cavity and skewer.

— Hpnotiq vodka



Scripps Howard News Service photo

These Ladies' Fingers are made of shortbread and dyed almond fingers. The eyeballs are made of peanut butter. They're frightenly delicious!

## Sipping with the stars

*If the Mary Pickford isn't your style, you'll always have Paris*

By JASON WILSON  
FOR THE WASHINGTON POST

**I**N the past, Snoop Dogg and Dr. Dre have proved to be relatively credible arbiters of spirits. After all, they could have name-dropped any old gin in the 1994 hit *Gin and Juice*, but they chose to call for Tanqueray. It remains an excellent choice for nearly every gin cocktail.

Most other celebrities, however, I would not take drinking advice from.

Take Danny DeVito. The guy shows up on *The View* (allegedly) drunk on (allegedly) limoncello, and very soon afterward a Danny DeVito-branded limoncello hits the market. It tastes mostly of sugar and left a sediment in the glass.

Take Donald Trump. Would you buy a premium vodka from a teetotaler who once told *Esquire*, "I've never understood why people don't go after the alcohol companies like they did the tobacco companies"? At a couple of years ago, Trump launched a vodka brand, boasting that it was quintuple-distilled. Well, Trump's vodka tastes like something distilled five times: nothing.

Perhaps the most successful celebrity spirits come from rockers. Former Van Halen frontman Sammy Hagar recently sold a majority stake of his highly regarded tequila brand Cabo Wabo to Gruppo Campari for \$80 million. Mötley Crüe singer Vince Neil (also a vintner with a 90-plus-rated cabernet sauvignon) peddles a pretty decent tequila called Tres Rios. And Mansinthe — "the official Marilyn Manson Absinthe" — won gold at this year's San Francisco World Spirits Competition.

If the world of celebrity spirits is a mixed bag, the world of celebrity cocktails is even odder. One of the classics is the Mary Pickford, named for one of the first big screen stars. But the few named for contemporary celebrities are pretty trashy. The Paris Hilton, for instance, is a mix of vodka, orange vodka and Mountain Dew. The Flava Flav involves Hennessy cognac, electric-blue-hued *Hpnqtq* and Jägermeister, all to be poured "into a plastic cup," according to Drinksmixer.com.



JULIA EWAN: WASHINGTON POST

**PRETTY IN PINK:** Grenadine lends the Mary Pickford its hue. Pineapple, maraschino liqueur and rum give the cocktail its flavor.

### MARY PICKFORD COCKTAIL

Adapted from *The Savoy Cocktail Book*

- Ice
- 1½ ounces light rum
- 1 ounce unsweetened pineapple juice
- 1 teaspoon maraschino liqueur
- ¼ to 1 teaspoon grenadine
- Maraschino cherry, for garnish

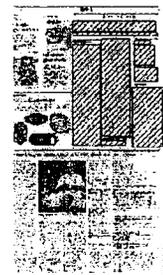
■ Fill a cocktail shaker halfway with ice. Add the rum, pineapple juice, maraschino liqueur and grenadine to taste. Shake vigorously for at least 30 seconds, then strain into a cocktail (martini) glass. Garnish with the cherry.

Makes 1 serving.



FOTOFEST

**AND IN BLACK AND WHITE:** Known as "America's Sweetheart," Canadian-born actress Mary Pickford was one of the first hugely famous movie stars.



# 6 drinks named after movies

**Kyle Spencer**  
Staff Writer

Do you ever get tired of that same old drink that you have time-after-time?

Here are a few mixed drink ideas that are worth a try that come with a special twist ... they are named after films.

## 1. STAR WARS

- 1 oz. Southern Comfort Peach
- 1 oz. Amaretto almond liqueur
- 1 oz. Sweet & Sour Mix
- 1 oz. Sprite
- Serve over ice

## 2. THE GODFATHER

- 1 ½ oz. Scotch Whiskey
- 3/4 oz. Amaretto almond liqueur
- Serve over ice

## 3. 007

- 1 oz. Stolli Ohranj Vodka
- 1 ½ oz. orange juice
- 1 ½ oz. 7-Up

## 4. WAYNE'S WORLD

- 1 oz. Jagermeister herbal liqueur
- 1/2 oz. Sambuca

## 5. TRANSFORMERS

- 1 Shot of Vodka
- 1/2 Shot of Hpnotiq
- Mix with a splash of orange juice and pour over ice.

## 6. THE INCREDIBLE HULK

- 1 ½ oz. Hennessy Cognac
- 1/2 oz. Hpnotiq Liqueur

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# Shakedown!

## We size up martini bars, sip by sip

By Lisa Arnett

**I**t's years past cutting-edge. But somehow, the faithful martini bar concept remains alive and kicking. There's still nothing like a lengthy list of specialty something-tinis to set girls-night-outers into a frenzy—and send purists mumbling about the downfall of plain old gin and vermouth.

The opening of Dirty Martini in River North, the latest addition to a pack of clubs named after the cocktail in question, prodded us to conduct our own far-from-scientific analysis.

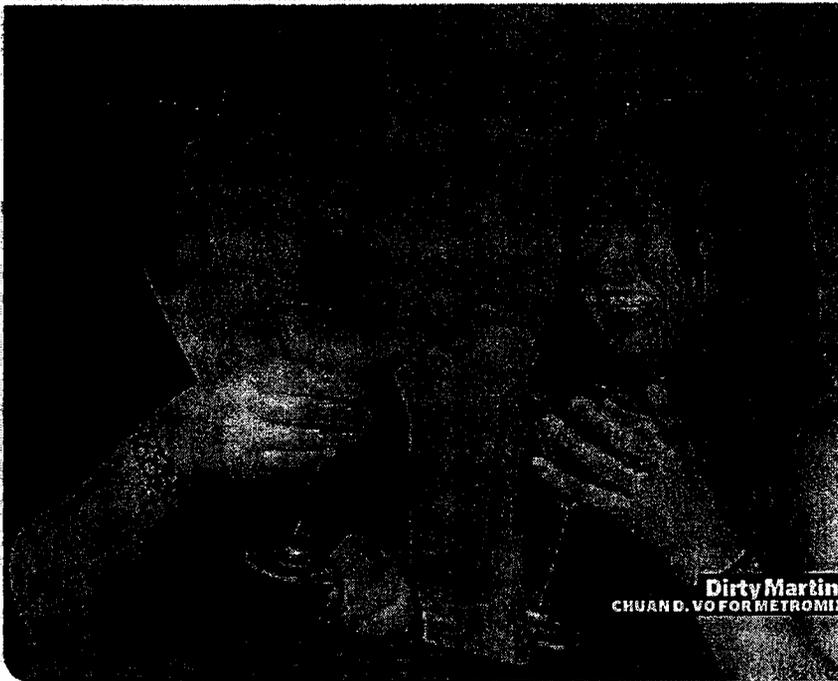
Dirty Martini 1125 W. Hubbard St. 312-661-1230	The Martini Bar 401 S. LaSalle St. 312-377-6111	Martini Park 151 W. Erie St. 312-640-0577	Martini Ranch 311 W. Chicago Ave. 312-433-9500	Tini Martini 2169 N. Milwaukee Ave. 773-269-2900
That friend who tries to look edgy, but just ends up looking dated (glass brick bar) and cheap (sparkly sheer fabric hanging from the walls).	Your colleague who's either insanely busy or surfing YouTube. It can be a ghost town early in the week or a hotbed of traders blowing off steam as the weekend nears.	A lounge singer. Slick, impeccably groomed and consistent—but not necessarily original.	Jessica Simpson. A bit country (cattle skull on the wall) and a bit glam (disco balls), with expensive taste (bottle service alcove cordoned off with velvet rope).	An incongruously image-conscious barfly. Owner Tiz Savino was scouting locations for a tanning salon when he decided to open a bar in this former Alcoholics Anonymous meeting place. Seriously.
Less than a month	5 years	1 year	15 plus years	6 years
32	36	25	56	62
SushiTini. Rice vodka, sake and ginger syrup.	Sparky. Absolut, Red Bull, 7-UP and cherry juice.	Coconut. Malibu rum, coconut water and lemon with a toasted coconut rim.	Zombie. Two kinds of rum, plus pineapple, lime and lemon juices.	Hypnotiq Breeze. Hypnotiq vodka, Malibu rum and pineapple juice.
Tiramisu Martini	SnickersTini, served with a mini Snickers bar (still in the wrapper, in our case).	Creamsicle Martini	Mint Chocolate Chip Martini	Krispy Kreme Martini
60 percent	30 percent	50 percent	80 percent	40 percent

\*DETERMINED BY TOTALLY UNSCIENTIFIC FIRST PERSON OBSERVATION.

LISA ARNETT IS THE METRO/MIK NIGHTLIFE AND SHOPPING EDITOR. L.ARNETT@TRIBUNE.COM

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## About.com Cocktails



### Colleen's Cocktails Blog

By Colleen Graham, About.com Guide to Cocktails

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## Saturday Sipping: Hpnnotiq and The Halloween Hpnnotist

Saturday October 11, 2008

Saturday Sipping is getting spooky this month and this week's cocktail is new, simple, unique and blue. What more could you want, right? This week we're talking about the lovely Hpnnotiq liqueur and The Halloween Hpnnotist.

The photo of this drink really explains the appeal of it: it glows and it's blue. We do love our blue cocktails and every year I get great [Halloween cocktails](#) from possibly the best blue liqueur available. Last year Hpnnotiq debuted the [Mad Eye Martini](#) and this year they have astonished us again with The Halloween Hpnnotist. The drink itself is simple and a great way to enjoy Hpnnotiq all year round: Hpnnotiq, vodka and lemon juice. The glow stick garnish transforms the ordinary into a Halloween delight and it works as a great stir stick if you need one. Pull out the costumes, turn on the black lights and have some spooky sips!



© Hpnnotiq Liqueur [Prev](#)

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## A haunted potion

Planning a Halloween party?

|||

Cider is for grade school kids. Pumpkin beer, good, but not gruesome enough. Impress your favorite group of ghouls with the mad-eye martini or Halloween Hpnotist on All Hallows Eve.

Both cocktails are made with HPNOTIQ, a vodka/cognac blend infused with tropical fruit juice. Garnished with bobbing fruits and berries, the mad eye's signature lychee

eyeball is the only accessory you need on Oct. 31.

To make the Halloween Hpnotist combine 2 oz. HPNOTIQ, 1 oz. vodka, a splash of lemon juice and or the extra spooky effect add a glow stick garnish.

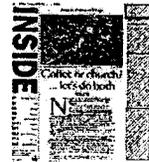
The mad-eye martini is 2 oz HPNOTIQ, 1 oz. vodka, 2 ounces of lychee juice. Shake with ice, strain into a martini glass. Garnish with a lychee eyeball that's one canned grade AA lychee in syrup, drained, a teaspoon cherry, strawberry or raspberry preserves, one blueberry. Dry Lychee and fill with raspberry preserves. Place blueberry, blossomed end facing out, into cavity and skewer.

Now say trick or treat?

For more scary sips visit [www.hpnotiQ.com](http://www.hpnotiQ.com).



Audrina Patridge from *The Hills* enjoys a mad-eye martini.



## Waitress served helping of generosity

### Strangers donate cash after learning she was swindled out of \$100

By JOHN BRANTON  
*Columbian staff writer*

When two customers ripped off server Lori Elliott for \$100 at Cisco's Mexican Restaurant & Lounge on a recent Saturday night, it revealed a disturbing slice of life — especially during bad economic times.

Elliott had to repay the restaurant for \$30 worth of drinks and \$70 in change the couple stole.

But on Monday, when a story appeared in *The Columbian*, several people stepped up to the plate to help:

■ A woman who declined to give her name dropped off \$100 for Elliott at the newspaper's front desk Monday morning. The woman said she'd been a waitress, so she knows Elliott has to work hard. And she wanted Elliott to know there are "good people in the world."

■ A Woodland schoolteacher called to learn where to send a \$25 check for Elliott. She said her daughter is a waitress. The daughter and her new husband are struggling and living with the caller.

"A \$100 loss would just devastate her right now," the caller said. "It's tough right now."

■ And when Elliott arrived at Monday at the restaurant on Coxley Drive in Orchards,

she found that a regular customer and a stranger who read the story had stopped by to donate a total of \$30.

"It really restores my faith in humans," Elliott said later. "It's sweet that someone would give their hard-earned money

and take the time to help a stranger, to make up for someone who stole it from me."

Elliott said she'll give the \$155 to two of her favorite causes:

■ **Innocence Project Northwest**, staffed by volunteer law students and attorneys, uses research and DNA evidence to investigate closed criminal cases. It has overturned the convictions of 12 innocent people, according to a Web page of the University of Washington School of Law.

■ **Old Dog Haven** specializes in finding homes for older dogs that have been abandoned.

GENEROSITY, Page A4

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■ **Old Dog Haven** specializes in finding homes for older dogs that have been abandoned.

## Bad conduct, hard times

Mirroring trends from New York to the West Coast, business is down at Cisco's, and some customers are tipping less, even when the service is good, Elliott said.

The male customer ordered a couple of fancy drinks made of Hennessy cognac and **HPNOTIQ** about 8 p.m. Sept. 27. His companion ordered Tequila Sunrises. The drinks totaled about \$30.

The man paid Elliott with a \$100 bill.

Elliott gave the man and his companion \$70 in change for their drinks, but then got distracted by a takeout order. She forgot to take the \$100 bill with her. The two customers quickly sneaked out, taking with them the \$100 bill.

Elliott said Tuesday that she's feeling good



about how it turned out. And she's still hoping the larcenous couple will be unmasked.

**JOHN BRANTON: 360-735-4513 or [john.branton@columbian.com](mailto:john.branton@columbian.com).**



**N. SCOTT TRIMBLE/The Columbian**

**Food server Lori Elliott lost \$100 when customers cheated her, but Columbian readers donated \$155 to recoup her losses. She was so touched by strangers' generosity, she will donate all the money to charity.**

Printing imperfections present during scanning

## Adults can drink in frightful fun as well

BY MARY CONSTANTINE  
constantinerm@knoxnews.com

Halloween's not just for children. Adults love to party too. If you're planning a grown-up bash consider serving one of these potent beverages.

### Midori's spider kiss

Chocolate syrup  
1 ounce Midori melon Liqueur  
1 ounce vodka  
1/2 ounce fresh lemon juice  
Grenadine

Take extra chilled chocolate syrup and draw a web inside an extra chilled cocktail glass. Chill until set. Put melon liqueur, vodka and lemon juice in shaker, mix and strain into glass.

Drizzle grenadine down the side of glass to create a blood effect. Garnish with chocolate dipped orange slice.

Source: Midori

### Dra-kahlua

1 1/2 part Kahlua

1/2 part cognac  
1/2 part triple sec  
1/4 part fresh lemon juice  
1/2 part simple syrup  
Blood orange wedge,  
garnish

Shake ingredients in cocktail shaker with ice.

Strain into chilled, half sugar-rimmed martini glass and garnish with wedge of blood orange.

Source: Kahlua

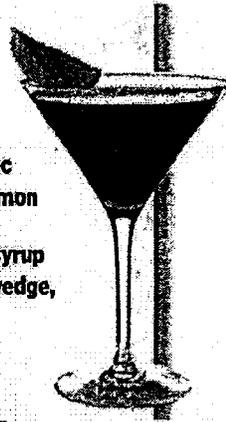
### Hpnotiq's mad eye

1/2 ounce Hpnotiq vodka  
1 ounce super-premium vodka  
2 ounces lychee juice  
1 canned grade AA lychee in syrup, drained  
1/4 teaspoon cherry, strawberry or raspberry preserves  
1 blueberry (you can use frozen)

Place vodkas in cocktail mixer with ice; Shake and strain into martini glass.

Dry lychee and fill with preserves. Place blueberry, blossomed end facing out, into cavity and skewer. Garnish with lychee eyeball.

Source: Associated Press



Mary Constantine may be reached at 865-342-6428.

## It's not hard to make gross food on purpose

By Arlene Burnett  
SCRIPPS HOWARD NEWS SERVICE

Most of these Halloween recipes are geared for children — a little gross and scary — but could be fun for an adult party, too. It's not hard to make gross food on purpose — and it can be lots of fun this time of year.

### PECAN CARAMEL SPIDERS

The original recipe includes homemade caramel. I shortened the recipe and prep time by using Kraft Caramel Bits.

- 1-1/2 cups toasted pecans
- 11-oz. package Caramel Bits
- 5 oz. thin black licorice strands, cut into 2-inch pieces
- semisweet chocolate, chopped
- 4 oz. milk chocolate, chopped
- Chocolate curls or jimmies, optional

Line 2 baking sheets with waxed paper and lightly spray with nonstick spray. Mound 30 small clusters of pecans (about 3 or 4 pecans) each spaced a couple inches apart on the pan.

Ladle a couple tablespoons of warm caramel over some of the nut clusters, to make the spider bodies. Then press 6 pieces of licorice into the warm caramel to make the legs. Repeat with the remaining caramel and licorice. (It's helpful to have an extra hand here, since the caramel can set quickly. If caramel hardens, warm over very low heat.) Let spiders cool 15 minutes.

Meanwhile, put the chocolates in a medium heatproof bowl. Bring a saucepan filled with 1 inch or so of water to a very slow simmer, set the bowl over, but not touching, the water. Stir the chocolate occasionally until melted and smooth. Or put the chocolate in a medium

microwave-safe bowl. Melt at 50 percent power in the microwave until soft, about 1 minute. Stir, and continue to heat until completely melted, 2 to 3 minutes more.

Spoon about 1 tablespoon of melted chocolate on top of each spider. Sprinkle with jimmies or chocolate curls, if desired. Let cool until firm.

Makes 30 spiders.  
Source: FoodNetwork.com

### MUMMY BREAD

I found a lot of recipes for mummy bread online, which inspired this idea.

- 1 loaf frozen bread dough, thawed
- 3 to 4 oz. sliced pepperoni
- 4 oz. shredded mozzarella cheese
- 1 egg white

Preheat oven to 350 degrees. Roll dough into a 13-inch-wide-by-16-inch-long rectangle. Place the pepperoni slices down the middle of the dough, lengthwise. Sprinkle cheese over the pepperoni.

Slice 1/2- to 1-inch strips about 5-1/2 inches long on each side of the dough. This will become the mummy's body. Fold the strips of dough alternately over the filling, tucking the ends of the strips underneath the bread.

Form a head at one end of the dough. Use pieces of pepperoni or small slices of green olives with pimentos for eyes.

Brush with egg white and bake for about 25 minutes or until bread turns light brown.

Serve hot or at room temperature.

### GIVE-'EM-THE-EYEBALL CANDIES

Consider placing two chocolate wafers on a plate, then placing the eyeballs over those and use red licorice to make a mouth and black licorice for eyebrows.

- 1/2 cup creamy peanut butter

- 3 T. unsalted butter, cut into pieces
- 1-1/2 cups confectioner's sugar, sifted
- 6 oz. white chocolate coating, finely chopped
- 20 round brown candy-coated chocolate candies (such as M&M's)
- Red paste or gel food coloring

Line a jellyroll pan with aluminum foil, smoothing out wrinkles. Coat foil with nonstick cooking spray.

With an electric mixer on medium speed, beat peanut butter, butter and confectioner's sugar until creamy and smooth.

Roll into 1-inch balls and place in prepared pan.

Freeze for 30 minutes. Melt chocolate coating in double boiler or microwave and stir until smooth.

Dip balls into chocolate one at a time until completely coated, using your fingers, two forks or chocolate dipping tools. Remove balls and let excess chocolate drip back into pot; place balls back on pan. Press one candy into each ball; these are the eyeball's irises.

Chill until firm, about 30 minutes.

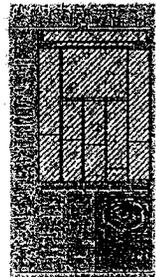
Tint the remaining chocolate coating with red food coloring. Scrape into a zipper plastic bag. Snip a small opening in a bottom corner of the bag and pipe bloody squiggles onto each eyeball. Chill until red chocolate is firm, about 15 minutes.

Source: Adapted from "Holiday & Candy Confections" by Dede Wilson

### BLOODY WORM SANDWICH

Children, especially boys, will love these sandwiches. The hot dogs curl into wiggly worms while cooking.

- 1 package hot dogs
- 1 package hamburger buns
- 1 T. butter



**Ketchup** (I added a teaspoon of yellow mustard and 1/2 teaspoon of Worcestershire sauce)

Slice each hot dog in half lengthwise. Cut each half into thirds. Melt about 1 tablespoon butter in a large skillet. Add the hot-dog slices and cook over medium heat until the hot dogs are hot and curled. Add 3/4 to 1 cup ketchup. Stir to combine.

Place the worms on a bun and serve.

*Makes 8 worm sandwiches.*

*Adapted from Recipezaar.com*

## LADIES' FINGERS

The painted almonds make these so lifelike.

2 T. red food coloring  
30 blanched almonds  
2 large eggs  
1/4 teaspoon pure vanilla extract  
8 T. unsalted butter (1 stick), room temperature  
1/2 cup confectioner's sugar  
5 T. granulated sugar  
Pinch of salt  
1-2/3 cups all-purpose flour

Heat oven to 350 degrees. Line two baking sheets with Silpats or parchment paper and set aside.

Place food coloring in a shallow bowl. Using a small paintbrush, color one rounded half of each almond. Set aside to dry.

Separate 1 egg. Set aside the white. In a small bowl, whisk together yolk, remaining egg and vanilla. Set aside.

In an electric mixer fitted with the paddle attachment, combine butter, confectioner's sugar, granulated sugar and salt. Beat on medium speed until well combined. Add egg mixture and beat until smooth, about 2 minutes. Add the flour and mix on low speed just until incorporated. Wrap the dough in plastic and chill until firm, 20 to 30 minutes.

Divide the dough in half. Work with one piece at a time, keeping remaining dough covered with plastic wrap and chilled. Divide the first half into 15 pieces. On a lightly floured surface, roll each piece back and forth with palms into finger shapes, 3 to 4 inches long. Pinch dough in two places to form knuckles. Score each knuckle lightly with the back of a small knife. Transfer fingers to prepared baking sheets. Repeat with remaining dough.

When all fingers are formed, brush lightly with egg white. Position almond nails; push into dough to attach.

Bake until lightly browned, about 12 minutes. Cool completely.

*Makes 30 fingers.*

*Source: Marthastewart.com*

## For adults only ...

### HAUNTED BLEEDING HEART

If you want gross, here it is, adapted from the 1972 book "How to Play With Your Food," by Penn and Teller. The recipe uses a 6-1/2-cup Valentine heart gelatin mold. I made changes in the ingredients to fit my 2-1/2-cup mold.

I couldn't wait to invert the mold. The heart slid out easier than I expected (don't forget to coat the mold with cooking spray). What I saw was a glistening, dark red heart — veins included. And the reactions from friends were better than I expected, especially when the blood oozed out!

2 cups boiling water  
2 (3-oz.) boxes of cherry, raspberry or peach gelatin (I used cherry)  
2 packages unflavored gelatin  
6 oz. evaporated milk

Spray the mold with cooking spray.

Boil the water. Add the gelatins and stir until gelatins are completely dissolved. Add evaporated milk and stir until combined. Cool to room temperature. Pour enough gelatin into the mold until it reaches 1- to 1-1/2 inches deep. Place the mold in the refrigerator until the gelatin is almost set (about 2-3 hours). Make the blood bag.

For the blood bag:

1/4 cup grenadine or other red liqueur  
1/2 cup light corn syrup  
6 drops red food coloring  
3 drops blue food coloring  
1 food-storage plastic bag (1 gal.)

Cut the zipper closure from bag. Mix all ingredients in bag. Twist the bag, making sure most of the air is removed, and tie in a knot. Snip off most of the end. Place the bag inside the mold, over the gelatin. Pour the remaining gelatin over the plastic bag. Refrigerate until solid (overnight is best).

Remove mold and invert on a

platter. Return to refrigerator until ready to serve.

*Source: Adapted from "How to Play With Your Food," by Penn and Teller*

### HPNOTIQ'S MAD EYE

1/2 oz. Hypnotiq vodka  
1 oz. super-premium vodka  
2 oz. lychee juice

Shake with ice; strain into a martini glass.

Garnish with a lychee eyeball:

1 canned grade AA lychee in syrup, drained  
1/4 teaspoon cherry, strawberry or raspberry preserves  
1 blueberry (you can use frozen)

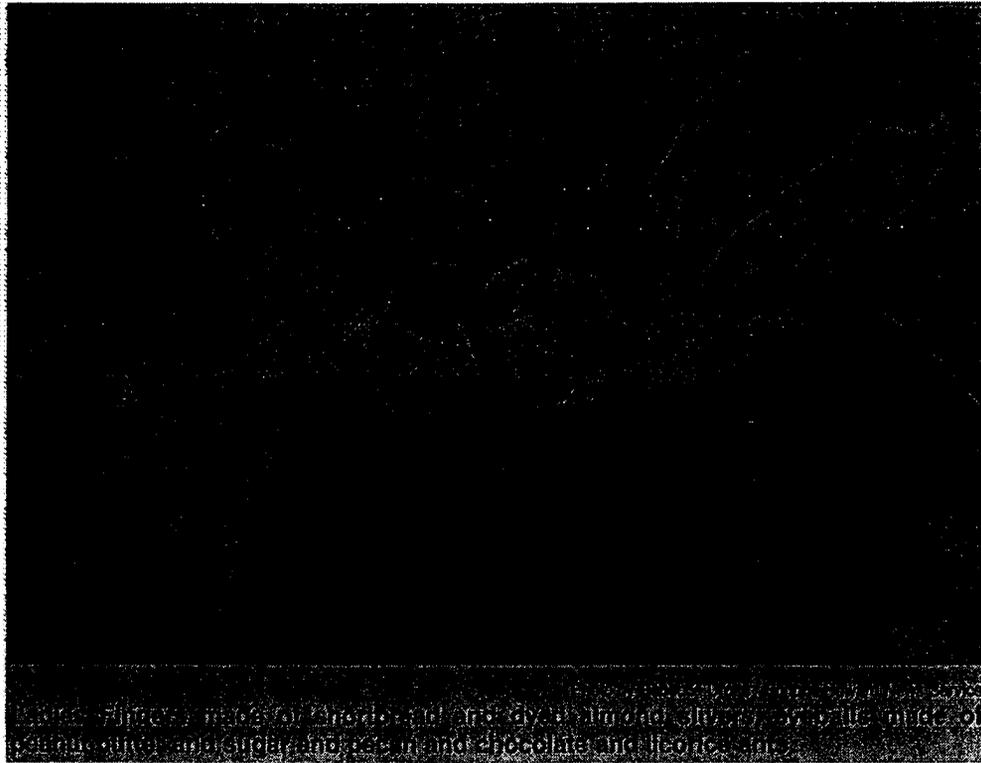
Dry lychee and fill with preserves. Place blueberry, blossomed end facing out, into cavity and skewer.

*Source: Hypnotiq vodka*

# The Press

LIVINGSTON COUNTY

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## Celebrity-inspired drinks not always toastworthy

BY JASON WILSON

SPECIAL TO THE WASHINGTON POST

Normally, I am not impressed by what celebrities do. But despite myself, I became very excited a few weeks ago when I read that Dr. Dre soon will launch a cognac called Aftermath. I became further excited to learn that Snoop Dogg has also entered the cognac market. He will be in partnership with Landy Cognac, a drink that, until now, was famous mostly for its bottle, shaped like a curvy woman's torso draped in a tiny red fabric dress.

In the past, Snoop Dogg and Dr. Dre have proven to be relatively credible arbiters of spirits. After all, they could have name-dropped any old gin in the 1994 hit "Gin and Juice," but they chose to call for Tanqueray (rhyming it, in fact, into cultural consciousness). It remains an excellent choice for nearly every gin cocktail.

Most other celebrities, however, I would not take drinking advice from.

Take Danny DeVito. The guy shows up on "The View" (allegedly) drunk on (allegedly) limoncello, and very soon afterward, a Danny DeVito-branded limoncello hits the market. I had high hopes for this one, since the website even has a catchy jingle: "Danny DeVito's limoncello! A taste of life from this famous fellow!" But, sadly, it tastes mostly of sugar and left a strange, sugary sediment in the glass.

Take Donald Trump. Would you buy a premium vodka from an avowed teetotaler who once told Esquire, "I've never understood why people don't go after the alcohol companies like they did the tobacco companies"? Yet a couple of years ago, Trump launched a vodka brand, boasting that it was quintuple-distilled. Well, Trump's vodka tastes like something distilled five times: nothing.

Take Willie Nelson, who has a bourbon brand called Old Whiskey River. Now, you might think that Willie Nelson and bourbon would be a no-brainer. Unless, of course, you consider the New Yorker profile a few years back in which Nelson admitted he doesn't really drink much anymore, claiming his wife got him "into rice milk and now soy milk, which I greatly enjoy. A soy mocha's a fine thing." Frankly, the bourbon tastes like it was made for someone who's more into soy mochas than whiskey.

Both Trump's and Nelson's boozes are produced in partnership by Drinks Americas, the same company creating Dr. Dre's Aftermath cognac (and his soon-to-be-released "sparkling"

vodka). I remain hopeful.

Perhaps the most successful celebrity spirits have been made by rockers. Former Van Halen frontman Sammy Hagar recently sold a majority stake of his highly regarded tequila brand Cabo Wabo to Gruppo Campari for \$80 million. Motley Crue singer Vince Neil (also a vintner with a 90-plus-rated cabernet sauvignon) peddles a pretty decent tequila called Tres Rios; on the package is a photo of Neil in a cowboy hat and unbuttoned shirt, toasting consumers with a margarita. And Mansinthe — "the official Marilyn Manson Absinthe" — won gold at this year's San Francisco World Spirits Competition.

If the world of celebrity spirits is a mixed bag, the world of celebrity cocktails is even odder. Given that memorable cocktails are named after towns, weather, cars, flowers, animals, bodily functions and sex acts, it's surprising that in our celebrity-drunk culture there are not more named after actors and musicians. I vaguely remember, from college, something called an MC Hammer, a mix of vodka and Gatorade, but celebrity-named cocktails are few and far between.

One of the classic cocktails is the Mary Pickford, named for "America's Sweetheart," one of the first big-screen stars. The few cocktails named for contemporary celebrities are pretty trashy, which perhaps stands to reason. The Paris Hilton, for instance, is a mix of vodka, orange vodka and Mountain Dew. There are two recipes named for the rapper Flava Flav. One involves peach vodka, Sprite and pineapple juice. The other involves Hennessy cognac, electric-blue-hued HpnotiQ and Jagermeister, all to be poured "into a plastic cup," according to the online bartending site Drinksmixer.com.

Back in May, when hype over the "Sex and the City" movie was in full roar, US Weekly featured signature cocktails for each of the four ladies, all of them, coincidentally, using Skyy vodka. (Three cheers for the editorial-advertising firewall!)

**The Charlotte:** vodka, Frangelico hazelnut liqueur, Amaretto, Godiva chocolate liqueur and half-and-half.

**The Samantha:** vodka, Sammy Hagar's Cabo Wabo anejo tequila, simple syrup and lime juice.

**The Carrie:** vodka, triple sec, mango juice, lime juice and simple syrup.

**The Miranda:** vodka, Campari, pomegran-



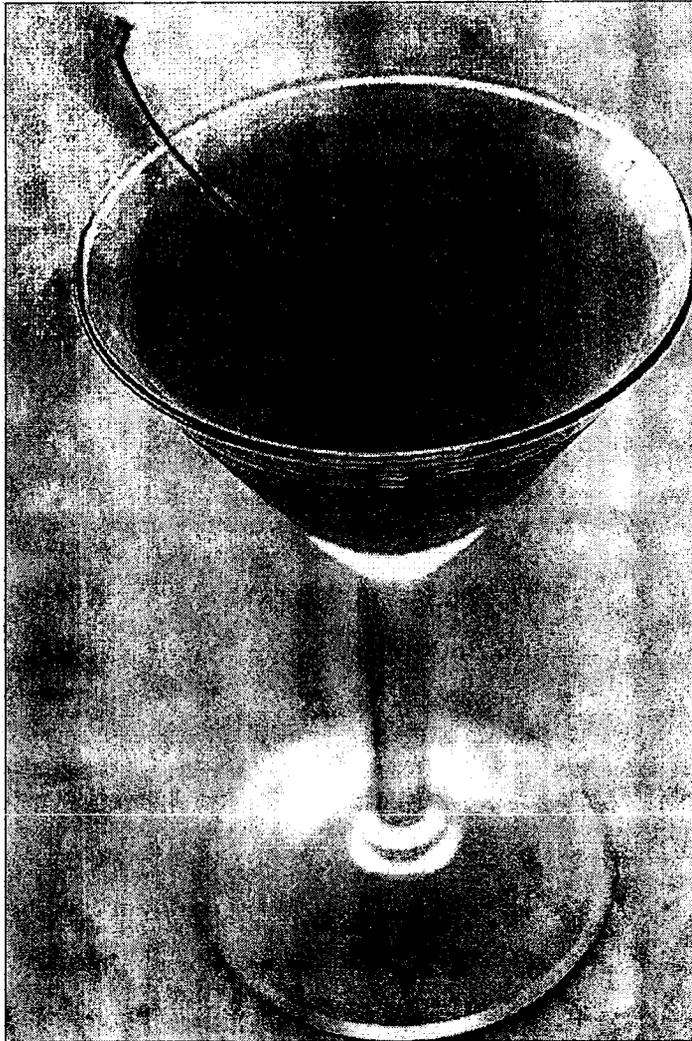
ate juice and triple sec.

Horrible cocktails all. Though probably better than the movie.

None of those, however, holds a candle to the worst celebrity-inspired cocktail: Crunk Juice, the mix of cognac and energy drink (for example, Red Bull) that's advocated by rappers such as Lil Jon (on his CD titled "Crunk Juice"). Though it should be noted that he

owns a California winery ("not no ghetto Boone's Farm; this is some real wine," he's said), Lil Jon also markets his own energy drink, called Crunk!!! (Those exclamation points are his, not mine.)

I have tried to make a palatable, sophisticated version of Crunk Juice. Over and over again, I have failed. Perhaps I've just been waiting for the right cognac.



JULIA EWAN/WASHINGTON POST

For the Mary Pickford cocktail, mix 1 ounce light rum with 1 ounce pineapple juice, ½ teaspoon maraschino liqueur and ½ teaspoon grenadine in a shaker with ice. Shake well. Strain into a martini glass. Garnish with a cherry.

## Drink To Me Only With Thine Eye



This Halloween delight and disgust your guests with a creepy cocktail perfect for the holiday. Even the most discerning witches and ghouls will appreciate your creativity in creating a drink so appropriate for the occasion. While not for the faint, the edible eyeball garnish will surely be the talk of the party.

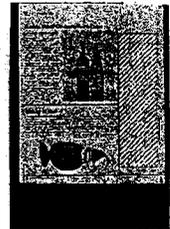
### **The Mad Eye Martini**

$\frac{1}{2}$  oz. **Hypnotic**  
1 oz. premium vodka  
2 oz. lychee juice

### **Lychee Eyeball**

1 canned grade AA lychee in syrup,  
drained  
 $\frac{1}{2}$  teaspoon cherry, strawberry or rasp-  
berry preserves  
1 blueberry

Create the eyeball by drying the lychee and filling with the preserves. Place blueberry, blossomed end facing out, into cavity and skewer. Combine the rest of the ingredients and shake with ice. Strain into a martini glass. Garnish with the skewered lychee eyeball.



# THIS MINUTE

YOU WANT TO KNOW ABOUT...

## Us & WeddingChannel.com's

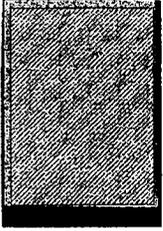
# Dream Wedding

Our winning bride and groom tie the knot in a posh \$100,000 affair

"I FELT LIKE A FAIRY TALE — I COULDN'T HAVE DREAMED it to be as awesome as it was," cancer survivor Courtney Dempsey-Courtney says of her September 19 nuptials. Back in July, the Tampa, Florida-based marketing rep, 33, and her insurance analyst beau, Gary Courtney, 37, were chosen from more than 4,200 entrants to win a \$100,000 dream wedding thrown by *Us* and WeddingChannel.com. And, indeed, their big day was perfect. As they swapped traditional vows — and Tacori rings — before 150 guests at the Westin Diplomat Resort in Hollywood, Florida, a rainbow shimmered overhead. Not that the couple saw it. "We didn't look at anything else but each other," Courtney says of her beautiful sunset ceremony officiated by a close friend. "It was the best moment of my life. I want to do it again!"



Courtney wore a \$2,100 Augusta Jones gown from Kleinfeld Bridal, and bridesmaids donned Jenny Yoo dresses.





## Local bars, liquor stores prepare for Election Day

By MARY STEGMEIR  
Courier Staff Writer

**WATERLOO** — On Tuesday, it'll all be over.

Prepare to say goodbye to the television ads, "Saturday Night Live" skits and blue state/red state discussions. On Election Day, the nation will finally choose: Obama or McCain.

Democrats and Republicans across the Cedar Valley will spend the night glued to the TV, watching the vote totals trickle in. And whether you're toasting victory or drowning your sorrows, patriotic foods and drinks will likely play a part in your night.

"People treat it like a holiday to some extent — somewhere between Columbus Day and Halloween," said Matt Van Ee, manager of the Cedar Falls Hy-Vee Wine & Spirits store. "It's not huge, but a lot of people

out there are getting excited about it."

Throughout the campaign season, Van Ee has supplied bubbly for political fundraising events. He expects to see a slight uptick in business this week as area legislators prepare for their own victory parties.

Several local bars are also set to accommodate political junkies on Tuesday. Jameson's Public House in downtown Waterloo will likely offer campaign-themed appetizers and drinks on the big night, said owner Buck Clark.

"We're kind of a political joint, so I do expect we'll see more people," he said.

This year, the Irish pub hosted presidential debate parties and served as a meeting place for local Dems. Vice presidential candidate Joe Biden and his wife, Jill, have spoken at

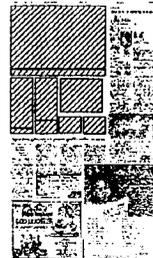
the establishment on separate occasions.

The big screen TVs at Beck's Sports Brewery in Waterloo will also be tuned to news channels on Election Day, said general manager Matt Guenther. Biden, along with Republican presidential candidates Fred Thompson, Mike Huckabee, Mitt Romney and Sam Brownback, spoke at the tavern in the months leading up to the state's caucuses.

Extra staff will be on hand Tuesday to accommodate the Election Day crowd, Guenther said.

"It's definitely a heightened atmosphere," he said. "Election time is a fun part of the year. ... Everybody wants to see where the future goes."

Contact Mary Stegmeir at 291-1482 or [mary.stegmeir@wcfcourier.com](mailto:mary.stegmeir@wcfcourier.com).



## A toast to democracy

Not part of a political party? Gather your favorite nonpartisan pals and celebrate with these cocktails, courtesy of Hpnottiq brand premium vodka.

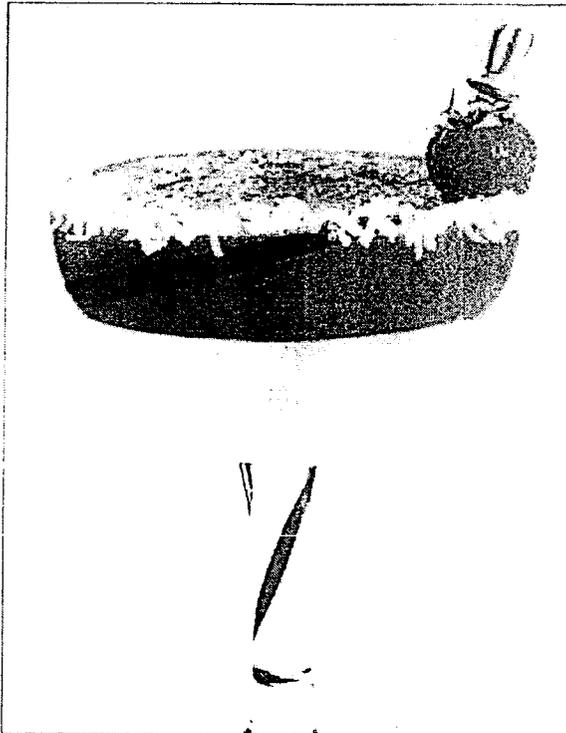
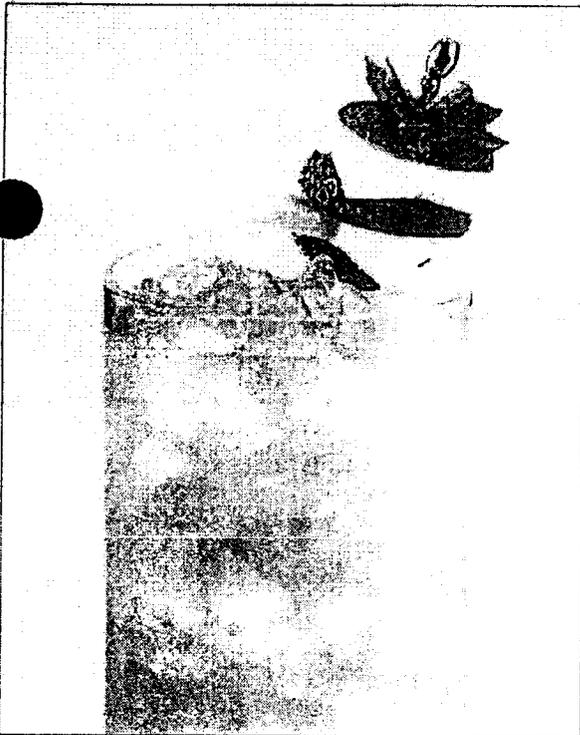
### Patriotic Margarita

1 ounce Hpnottiq  
1 ounce super premium dark rum  
1 ounce coconut milk  
1 ounce fresh lime juice  
1 ounce pineapple juice  
1 ounce sweetened strawberry puree  
1/2 cup crushed ice  
Combine rum, coconut milk, lime juice, pineapple juice and ice in blender. Pour Hpnottiq into a

margarita glass. Layer 2/3 of the blended mix over Hpnottiq. Blend remaining mix with strawberry puree, layer on top. Garnish with coconut or use salt-rimmed glass as a variation.

### Stars & Stripes

2 ounces Hpnottiq  
1 ounce Gin  
1 ounce Vodka  
1 ounce pineapple juice  
Splash of Lime Juice  
Mix all ingredients in a shaker with ice, pour into a Collins glass. Garnish with a strawberry and jicama cut into stars and stripes.



These election-appropriate drinks — Stars & Stripes, left, and Patriotic Margarita — feature Hpnottiq vodka.

COURTESY PHOTOS

Printing imperfections present during scanning

# the beverage network's HOLIDAY GIFT GUIDE\*

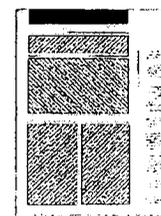
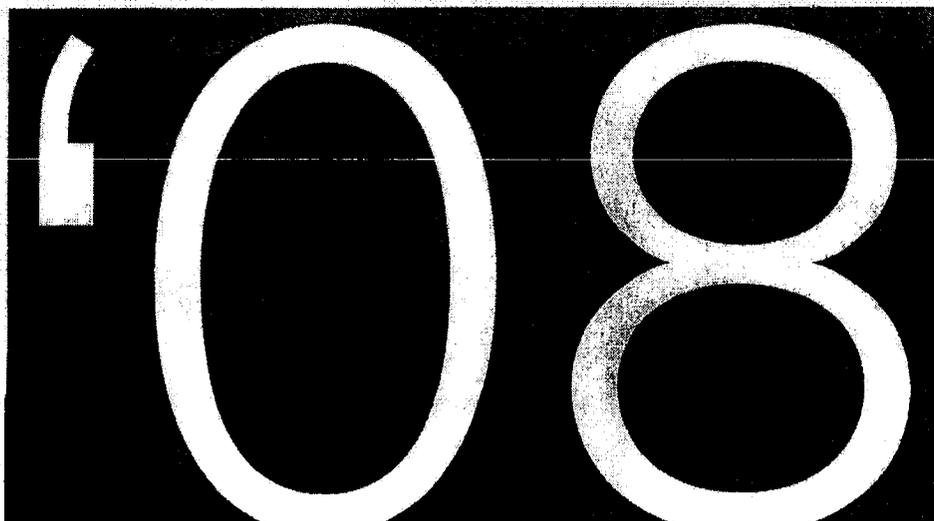
Once again, the holidays have quickly crept up on us. With the cooler air has come the anticipation of the busy, but jovial gift-giving season. This year, while worries of the economy loom over us as we gear up to make purchases, it is even more paramount to offer a diverse range of appealing products that jump out at customers who are putting more careful thought into their buying decisions.

The gift boxes featured on the next few pages are not only striking examples of beautiful packaging, but they are also tremendous values. When customers walk into your store, eager to buy a loved one the perfect present, they will gravitate toward these affordable luxuries, not only because the product features a quality wine or spirit, but also an elegant keepsake box, new glassware or even poker chips as a serendipitous bonus. There is clearly strong momentum in

off-premise sales right now, and these gift packs are bound to keep your store buzzing as customers appreciate the quality and added value of your offerings—and your fine taste—ideal for their entertaining and gift-giving needs.

Some of the brands highlighted here are premium, reaching out to the ever-growing demographic committed to "trading up." Some are tried and true favorites customers can't seem to get enough of year after year. Some are newcomers, exercising their marketing know-how and, of course, letting the products speak for themselves, to carve their distinct places in the competitive market. Whichever gift packs you choose to showcase in your store this season, make sure your staff is well-versed on their brand histories and flavor profiles to help your guests feel confident and informed about their choices.

Here's to a prosperous selling season!



'08

**Holiday Buying Guide  
 GIFT PACKS**

1. Warm up your guests with a matching Our...  
 attaché case. This...  
 you can also custom...  
 any unopened bottle.

2. Impress your guests with...  
 featuring...  
 blue-lined...  
 cocktail glasses.

3. David LaChapelle's...  
 grant design for Rémy...  
 V.S.O.P bottle is an...  
 classic nod to the Jazz Age.

4. Warm up a cold winter with...  
 1800 gift box featuring...  
 750ml bottle of 1800...  
 Reposado Tequila, a 50ml...  
 bottle of 1800 Silver Tequila...  
 and a branded shot glass.

5. Offer the #1 premium...  
 vodka in Russia with a 750ml...  
 bottle of Russian Standard...  
 Vodka, complete with a...  
 quality branded rocks glass.

6. Mix up the perfect vodka...  
 martini with the Grey Goose...  
 holiday gift pack including a...  
 branded cocktail shaker.

7. Sip in style with the...  
 Bombay Sapphire...  
 collector's edition...  
 martini glass.





## MONDAY

**PEAR TREE POLL** Keep voting at Kiehl's, where you can choose the next Pear Tree Corner product. The first 25 customers daily enjoy giveaways this week, while deciding whether future pear products should appear as bath soaks, hand creams or essence oils (free, 10 a.m.-3 p.m., 109 Third Ave., between 13th and 14th Sts., 212-677-3171).

**TWICE THE VICE** Talk about a caffeine buzz! Oren's Daily Roast and Heartland Brewery combine their love of coffee and beer to create Oren's Daily Porter, a limited-edition brew on tap at all Heartland Brewery stops this holiday season. (See [www.heartlandbrewery.com](http://www.heartlandbrewery.com) for locations.)

## TUESDAY

**SCREAM FOR DEAN** So what's next for Democrats and the President-elect? DNC Chairman and one-time Oval Office candidate Howard Dean visits the 92nd Street Y to dish about the new political landscape (\$27, 8 p.m., 1395 Lexington Ave., 212-415-5500).

**WALK OF HEROES** The New York City Veterans Day Parade honors American soldiers with a "Legacy of Honor" march up Fifth Ave. that also welcomes back the Intrepid Sea-Air-Space Museum (free, 11:30 a.m.-3:30 p.m., Fifth Ave. from 26th to 56th Sts., 212-693-1476).

## WEDNESDAY

**TURN UP THE HEAT** It's "bright knives, big city" with the season premiere of Bravo's "Top Chef" making its New York City debut. Tune in to the latest batch of hot-blooded chefs stirring up trouble in the Big Apple (10 p.m.).

## THURSDAY

**WITCHING HOUR** Shakespeare's "Macbeth" finds new life at Theater 311. The Roust Theatre Company tackles the melodrama in 90 taut minutes of violence, nudity and strong sexual content



directed by James Phillip Gates. Thru Dec. 6 (\$18, 8 p.m., 311 W. 43rd St., 212-868-4444).

**TRUNK SHOW** Bridal Reflections salon displays designer Romona Keveza's dazzling 2009 collection goes through Nov. 16. Plus, Keveza personally meets brides-to-be this Saturday and helps them pick their dream gown while sipping HpnotiQ cocktails. Reservations required (free, 10 a.m.-5 p.m., 286 Fifth Ave., at 30th St., 866-259-3678).

## FRIDAY

**EYE THIS SPY** You'll be shaken and stirred. Daniel Craig suits up again as delectable secret agent James Bond in the highly anticipated "Quantum of Solace," in theaters today.

**'SAW'-ABIDING CITIZENS** "Saw" fans salivating for more thrills will dig Sawmania, an ultimate fan experience taking over BLVD. Meet stars from all five flicks, take pix with the creepy puppet and more. Through Sunday (\$25-\$89, 10 a.m.-5 p.m., 199 Bowery, at Spring St., [www.sawmania.com](http://www.sawmania.com)).

**LET IT SNOW** Shoppers browsing the Columbus Circle holiday shops witness 15 minutes of indoor snowfall, courtesy of MagicSnow at the festive "Under the Stars" display. Weekends through Dec. 21. (free, 5 p.m., 59th St. and Columbus Circle, [www.shopsatcolumbuscircle.com](http://www.shopsatcolumbuscircle.com)).

*Nicole Lyn Pesce*

More big names entering the booze business

## Celebs like a label in their stable

BY JASON WILSON

WASHINGTON POST

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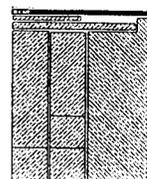
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**The Carrie:** vodka, triple sec, mango juice, lime juice and simple syrup.

**The Miranda:** vodka, Campari, pomegranate juice and triple sec.

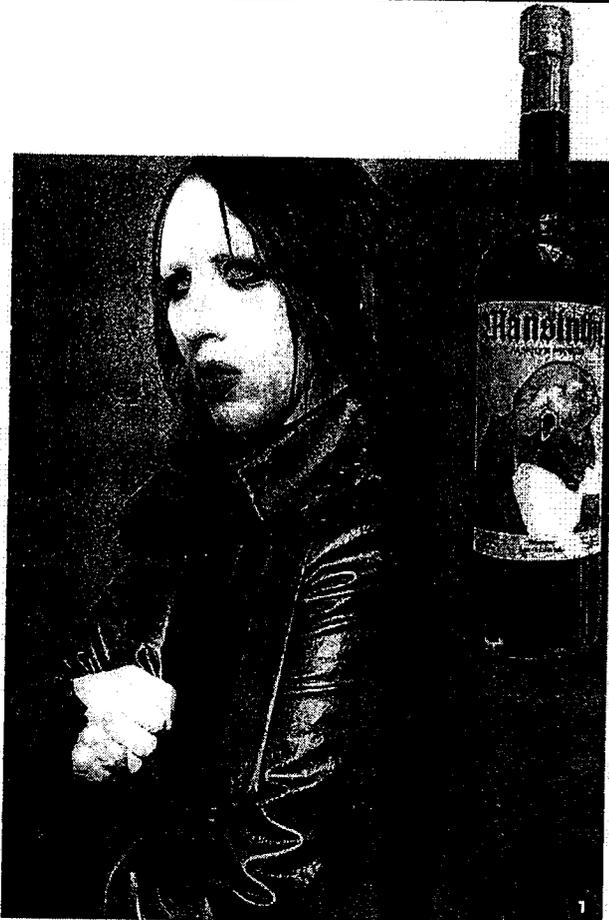
Horrible cocktails all. Though probably better than the movie.

None of those, however, holds a candle

to the worst celebrity-inspired cocktail:

Crunk Juice, the mix of cognac and energy drink (for example, Red Bull) that's advocated by rappers such as Lil Jon (on his CD titled "Crunk Juice"). Though it should be noted that he owns a California winery ("not no ghetto Boone's Farm; this is some real wine," he's said), Lil Jon also markets his own energy drink, called Crunk!!! (Those exclamation points are his, not mine.)

Ever since this column began, I have tried to make a palatable, sophisticated version of Crunk Juice. Over and over again, I have failed. Perhaps I've just been waiting for the right cognac.



COURTESY OF INTERCARE BEVERAGE



ETHAN MILLER/GETTY IMAGES



1. Shock rocker Marilyn Manson won gold at this year's San Francisco world spirit's competition with Mansinthe — "the official Marilyn Manson absinthe." 2. Motley Crue singer Vince Neil, photographed with wife Lia during a 2005 tasting for his highly rated Vince Vineyards wines, is also producing Tres Rios tequila. 3. Rapper Snoop Dogg recently entered the cognac market, partnering with Landy Cognac. 4. Dr. Dre is working on the launch of his "Aftermath" cognac.

# SHOOTERS

## NUTTY SCOTSMAN

Equal parts:  
Drambuie  
Amaretto

Layer Drambuie on Amaretto.

Isla Witherspoon  
Wilsonville, OR

## JACK HAMMER

1/2 oz. Jack Daniel's Old No. 7  
1/2 oz. DeKuyper Hot Damn  
Cinnamon Schnapps  
1/2 oz. Midori Melon Liqueur

Layer in shot glass.

Matt Meyers  
Mary's Bistro  
Mackinac Island, MI

## PERFECT STORM

1/2 shot Jagermeister  
1/2 shot Tuaca

Drop shot into Redbull. DRINK!!!

James Cason  
Corpus Christi, TX

## THE ROLLING BLACKOUT

3/4 oz. Midori  
3/4 oz. Bacardi 151  
splash Ocean Spray Cranberry  
Juice Cocktail

Shake and serve chilled as a shooter.

Neil Grunig  
Los Angeles, CA

## RED TIDE

1/3 Vodka  
1/3 Ocean Spray Cranberry  
Juice Cocktail  
1/3 Redbull

Matthew Jordon  
Fudpuckers Bar & Grill  
Destin, FL

## ALI BERRY

1 oz. Three Olives Berry  
1/4 oz. Ocean Spray Cranberry  
Juice Cocktail  
1/4 oz. Sour Mix  
1/4 oz. 7-Up

Good served frozen, on the rocks, or straight up.

Ali McGrath  
Spencer's Ali  
Oswego, NY

## 420

1/2 oz. Hypnotiq  
1/4 oz. Midori  
1/4 oz. Malibu Mango  
1/4 oz. Peachtree Schnapps  
1/2 oz. Energy Drink  
1/2 oz. 7-Up

Shake. Serve in shot glass.

Michele Hague  
De Oro Mine Company  
Spring Valley, CA

## BLACK BETTY

1 oz. B&B  
1 oz. Jagermeister

Combine in a shaker with ice; shake and strain into a shot glass.

Tim Gallan  
Indianapolis, IN

## APPLE PEAR BOMB

1/2 oz. Absolut Pear Vodka  
1/2 oz. Apple Pucker

Drop shot into 1/2 glass of Red Bull.

Rayanna Chojnacki  
Sicklerville, NJ

## SANTA SOBIESKI

1 1/2 oz. Sobieski Vodka  
1 oz. Marie Brizard Green  
Creme de Menthe

Layer in a shot glass. Top with a maraschino cherry.

Ryan Foley  
Washington, DC



## Bonefish Grill

**Address:** 6315 Multiplex Drive, Centreville, in the Marketplace at Centre Ridge Shopping Center.  
**Phone:** 703-815-7427; [www.bonefishgrill.com](http://www.bonefishgrill.com).

**Hours:** Monday-Thursday, 4-10:30 p.m.; Friday, 4-11:30 p.m.; Saturday, 2-11:30 p.m.; and Sunday, noon-10 p.m.

Each day, Bonefish Grill features fresh fish that's cut to order. The signature appetizer is Bang, Bang Shrimp, and there are daily fish and wine specials, as well as desserts such as chocolate crème brûlée. An example of a fish special is lobster Thermidor mahi mahi.

Customers may choose from four sauces to add to their seafood entrees: Mango salsa, chimichurri (South American pesto), Pan Asian and lemon butter. The most popular seafood dinner is sea bass, which ranges from \$19.50-\$23.50, depending on size.

"People can also make a meal out of a couple appetizers, like ahi tuna and mussels, if they'd like," said Joe Ortega, managing partner. "And we're known for our signature martinis; the most



BONNIE HOBBS/CENTRE VIEW

**Holding plates of filet mignon and lobster Thermidor mahi mahi are (from left) Bonefish Grill front house manager, Kandrick Jardine and bartender Diana Cabrera.**

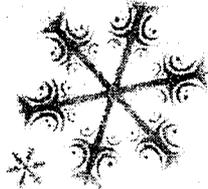
popular is the HpnotiQ Breeze."

Besides fish, diners may also enjoy pasta dinners from \$13-\$22, or main-dish salads such as the chilled asparagus salad for \$12.90.

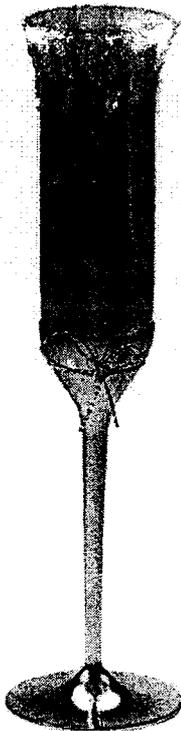
For holiday gift-giving, Ortega suggests gift certificates, which are sold in increments of \$25, \$50 and \$100. And for every \$100 of gift certificates purchased, the buyer receives a free \$20 gift certificate. Bonefish Grill will also make a wine basket consisting of two wine glasses and two bottles of someone's favorite wines for \$50-\$100.



# holiday cheers!



Photos and recipes: Skyy Vodka, Hpnotiq



'Tis the season to be jolly, and we have some great new recipes featuring infusion vodkas to get you into the spirit.

### Tinsel Bellini

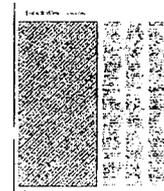
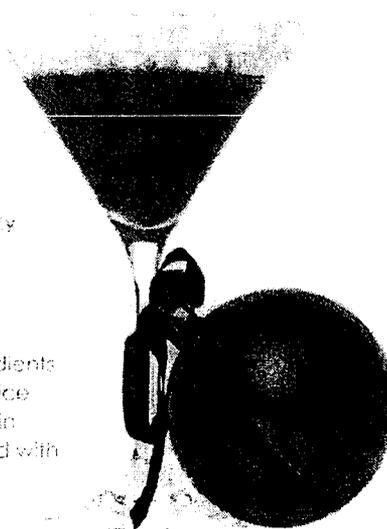
- 2 oz. Hpnotiq
- 1 oz. Limoncello
- 1 oz. Champagne
- Splash of lime juice

To mix: Rim the Champagne flute with a light coat of sugar. Pour chilled Hpnotiq, Limoncello, and Champagne into the champagne flute. Add a splash of lime juice.

### Merry Cherry

- 2 oz. Skyy Infusions Cherry
- 1/2 oz. Irish cr me
- 1/2 oz. chocolate liqueur
- 1 oz. half and half

To mix: Combine all ingredients in a tall mixing glass. Add ice and shake vigorously. Strain into a martini glass rimmed with coconut shavings.



## SIPPER

# New cocktails for the holiday season

New wave of drinks contains less alcohol and more ingredients such as fruit juices and herbs

BY JANE MILZA  
STATEN ISLAND ADVANCE

In years past, wine was the beverage most often paired with food. When 2008 got underway, beer fans took the theory in their direction — matching artisan beers with various food flavors.

Heading into 2009, bartenders are using their talents as culinary artists. Experimenting with different tastes and textures much like a chef would do, they now are bringing classic cocktails to the dining room table.

The new wave of cocktails often contain less alcoholic spirits and more secondary ingredients, such as fruit juices and herbs. This makes them lighter and more com-

patible with food. As a result, the new wave cocktails can be sipped throughout a meal or with a medley of hors d'oeuvres.

### HOLIDAY LIBATIONS

Here are two new cocktails for the 2008 holiday season developed by the makers of Hpnotiq. Bottled in France, Hpnotiq is a blend of premium vodka and natural tropical fruit juices with a touch of Cognac added.

Not only do the cocktails' names reflect the season, but their flavors are exotic sounding as well. The Tinsel Bellini and the Jack Frost Martini are throwbacks to traditional cocktails, but here, they are given contemporary twists.

With barometers and mercury falling day by day, the warmth of a cocktail while sitting by the fireplace at a holiday party seems like a chic alternative to a traditional Christmas or New

Year's Champagne toast.

### HPNOTIQ TINSEL BELLINI (Serves 1)

- 2 ounces Hpnotiq
- 1 ounce Limoncello
- 1 ounce Champagne
- Splash of lime juice

Rim the Champagne flute with a light coat of sugar. Pour chilled Hpnotiq, Limoncello and Champagne into the flute. Add a splash of lime juice.

### JACK FROST MARTINI (Serves 1)

- 2 ounces Hpnotiq
- 2 ounces super premium vodka
- Splash of orange liqueur, such as Cointreau
- Splash of lime juice

In a shaker, shake with ice the Hpnotiq, vodka, orange liqueur and lime juice. Strain into a martini glass.



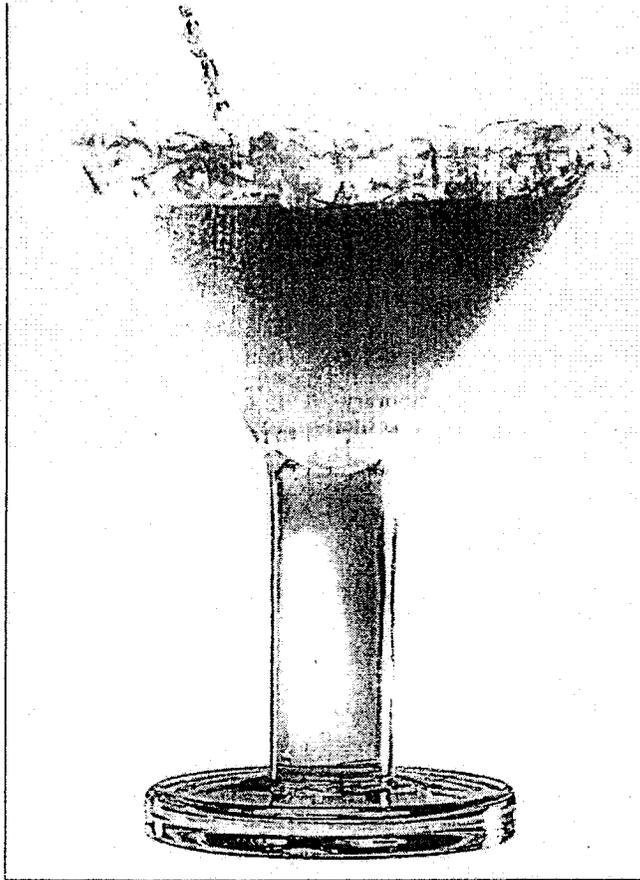


PHOTO COURTESY OF HPNOTIQ

Jack Frost Martini

Printing imperfections present during scanning

**BE RELIABLE SOURCE** | Amy Argetsinger and Roxanne Roberts

## Stalking the Elusive Holiday Wingding

**I**t's not just you: There really are fewer holiday parties this year. To make up for it, we committed to going to as many as possible over 10 days or so — and bringing you the highlights.

**Irish Embassy, 12/4, 9:04 p.m.** Oh, look, they hired a dancer! A handsome young green-shirted man who breaks into a masterful jig to the lilting sounds of a Celtic combo. Oh, wait, maybe not: The flutist just asked him to please cut it out. Now that's a party!

**Hudson Institute, 12/10, 6:55 p.m.** Other people's office parties can be grim affairs. But here they've sexed up a blah conference room with green lights and an open bar serving wicked-strong cocktails (vodka and HpnotiQ?), potato chips as addictive as crack. Who's that dashing preppy by the bar? **Scooter Libby!**

**RIAA/PhRMA/Entertainment Software Association, 12/10, 9:50**

We time it poorly, arriving at the club just after **Mix Master Mike** wraps his set. "He really had the crowd on their feet," marvels a friend. Great. Now, three hours of open bar/no food are taking a toll: A young agency staffer informs us that we are the most beautiful and interesting person in the room.

**British ambassador's residence, 12/15, 7:05 p.m.** Top-shelf champagne. Quail egg-and-cucumber canapes. A 15-foot tree decorated with a frostlike tinsel and only one ornament — Saint Nick — on top. We have so much to learn from the British.

**White House, 12/16, 5:15 p.m.** There are a few things the federal government does extremely well, and one of them is eggnog. And potato pancakes. And grapefruit-avocado salad. We have so much to learn from the Texans. The First Couple's practice of spending every hour of their countless parties receiving a line of near-strangers (at this soiree, journalists) waiting to get a photo has always seemed the worst part of a very bad job. But

tonight, in the 15 private seconds we spend with him and **Laura**, the man who dodged a flying shoe is loose, jaunty, warm, witty. Eye on the finish line, sir! And Merry Christmas.

**QUOTED**

“

**“It sucks. I used to be governor of New York.”**

— **Eliot Spitzer** to a *Financial Times* writer who asked, at a N.Y.C. holiday party, how he's enjoying writing his new *Slate.com* column on government and finance. The ex-gov did smile when he said it.

