

LAGUNA BEACH

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CELEBRATING
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Meet the movers and shakers of 2016

Bubbling Over

'Tis the season for Champagne to steal the spotlight on cocktail menus around town.

By Victoria Kertz

Nothing kicks off an elegant party like a chilled flute of Champagne (or sparkling white wine or prosecco). And there's no better marker of the celebratory holiday season than the sound of a Champagne cork popping. Invigorating, crisp and light, a glass of bubbly is also the perfect companion to the season's savory canapes and decadent meals. And it's no wonder that the beverage flows on the holiday party circuit; what could be more festive than a toast of fizz-filled flutes and an effervescent sip to bring a smile to your lips?

Dating back to the 19th century, cocktail artisans have been sprucing up the traditional glass of Champagne with a litany of innovative ingredients, from the subtle to the colorful and aromatic. A creative bartender knows what makes a good thing even better, and the inventiveness continues today in some of Laguna Beach's favorite bars and restaurants.

Below, five local bartenders and chefs have generously shared their recipes for tantalizing sparkling concoctions that will take your upcoming gathering or celebration to the next level this season—whether at home or out on the town.



LUMBERYARD

CITRUS FLOAT

- 1 ounce Aperol
- 1 ounce St-Germain
- 1 segment (wedge) of orange
- 1 segment (wedge) of grapefruit
- 6 ounces sparkling white wine

Combine Aperol, St-Germain and fruit segments with ice in a shaker. Shake, strain and pour into an ice-filled, 12-ounce red wine glass. Top with sparkling white wine and serve with a straw.

**SPLASHES RESTAURANT
AND BAR AT SURF &
SAND RESORT**

LA BONNE VIE

- 1 ounce Ketel One Vodka
- 1 ounce St-Germain
- 1 ounce freshly squeezed grapefruit juice
- 2 ounces Champagne

Combine vodka, St-Germain and grapefruit juice in a shaker with ice. Shake, strain and pour into a chilled martini glass. Top with Champagne.

SIMPLE SYRUP

- 1 cup sugar
- 1 cup water

In a small saucepan, combine the water and sugar. Bring mixture to a boil and stir until all the sugar has dissolved. Let cool before adding to any cocktails. (Note: Making smaller portions of the simple syrup isn't feasible due to the blending and boiling involved. Save leftover syrup for other festive cocktail recipes.)



**TAVERNA PIZZERIA
AND RISOTTERIA**

APEROL FIZZ

- 2 ounces Aperol
- ½ ounce lemon juice
- 1 ounce simple syrup (see recipe in sidebar)
- 1 egg white
- 2 ounces prosecco
- 1 slice of lemon for optional garnish

Combine Aperol, lemon juice, simple syrup and egg white in a shaker and shake for 10 seconds. Add ice and shake again. Strain and pour into a martini glass and top with prosecco. Garnish (optional) with a lemon twist.



NIRVANA GRILLE

LAVENDER FRENCH 75

- 3 ounces Champagne
- ½ ounce gin
- ½ ounce lemon juice
- ½ ounce lavender-rosemary simple syrup (see recipe below)
- 1 lavender sprig or lemon slice for optional garnish

LAVENDER-ROSEMARY SIMPLE SYRUP

Chop up a handful of lavender and rosemary sprigs, then follow directions in the Simple Syrup box. (Note: After you've brought the mixture to a boil and let it cool, remove the rosemary sprigs, but keep the lavender bits in the simple syrup.)

Pour the chilled lavender-rosemary simple syrup into the bottom of a Champagne flute. Next, add the lemon juice, gin and Champagne. Do not mix. Garnish (optional) with lavender or a lemon twist.

WATERMARC RESTAURANT

THE WATERMARC

- 2 ½ ounces pear-flavored vodka
- 1 ounce Hawaiian ginger syrup (see recipe below)
- 1 ounce Champagne or sparkling white wine
- 1 pear slice for optional garnish

HAWAIIAN GINGER SYRUP

Chop up 2 ounces of Hawaiian ginger, then follow directions in the Simple Syrup box. (Note: After you've brought the mixture to a boil and let it cool, remove the ginger pieces by straining the syrup.)

Combine vodka and Hawaiian ginger syrup in a shaker filled with ice. Shake well, strain and pour into a martini glass. Top with Champagne or sparkling white wine and garnish (optional) with a pear slice. *LBM*

