

# LIQUID

LIVING

Issue 5 | 2011



**40+** Cocktail Recipes

The Best of the East-Meets-West

Love Potions:  
A Taste of Romance

India's Spice  
Taiwan's Nice

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# CONTENTS

## FEATURES

### 12 **The Best of the East-Meets-West**

Elizabeth An, Crustacean Restaurants' Queen of Hearts, explains step-by-step how to bring the sophistication of fine Asian dining to your table and bar.

### 16 **Making Sense(s) Of Sake and Asian Spirits**

A practical guide to tasting, pairing and understanding the complex world of "rice" wine, with insights from Yuji Matsumoto, Joe Camm & Henry Sidel

### 30 **A River Runs Through It**

The rich, hearty red wines from Spain's Ribera del Duero's growing region reign are a true discovery, thanks to the region's climate and terrain.

### 20 **Shelf Life: Asian Invasion**

From the subtle to the stunning, everything you need for your bar from Asia.

### 22 **Measuring Up: Orient Expressions**

You don't need a passport to taste the best of Asian spirits and spices—just a few good recipes and some delicate garnishes.

### 24 **Now We're Cooking... with Rice Wine**

A conversation-starting favorite dish of New York City restaurateur and noted Asian food expert Ed Shoenfeld surprises in its ease of preparation.

### 26 **Brews News**

Thor Cheston's suggestions—channeling chocolate and champagne—are sure to make even the most fickle beer drinker fall in love!

### 28 **Gadgets And Goods**

Skip the box of chocolates and opt for imaginative, eye-opening gifts that show your love for your special someone and the art of a good cocktail.

### 34 **Quick Shots: Passionate Pages**

The term "happy couples" doesn't just apply to people, as these books on wine pairing and cocktail recipes reveal.

### 36 **Measuring Up: A Taste of Romance**

Chocolate...cream...champagne...cognac...strawberries...cinnamon...all your romantic cocktail favorites in liquid form!



Pg. 44



Pg. 12

## DEPARTMENTS

### 4 **Stepping into Liquid: No Time Like the Present**

An escape from the winter blues and everyday routines can be as close as your liquor cabinet or favorite store.

### 8 **Sip-Lebrity**

Love need not be complicated, as Stanley Tucci, Quentin Tarantino, Patrick Dempsey and Lucacris reveal in their seasonal entertaining suggestions.

### 10 **Fast Tracks**

DJ Andy Caldwell's in the mood for love, and he has a carefully prepared and ambient play list to prove it.

### 38 **MixMaster**

New York City's Rodney Landers re-invents a classic cocktail with a nod to history and a great way to practice his home bar do's and don'ts.

### 40 **Souvenirs: Northern India's Spice and Taiwan's Nice**

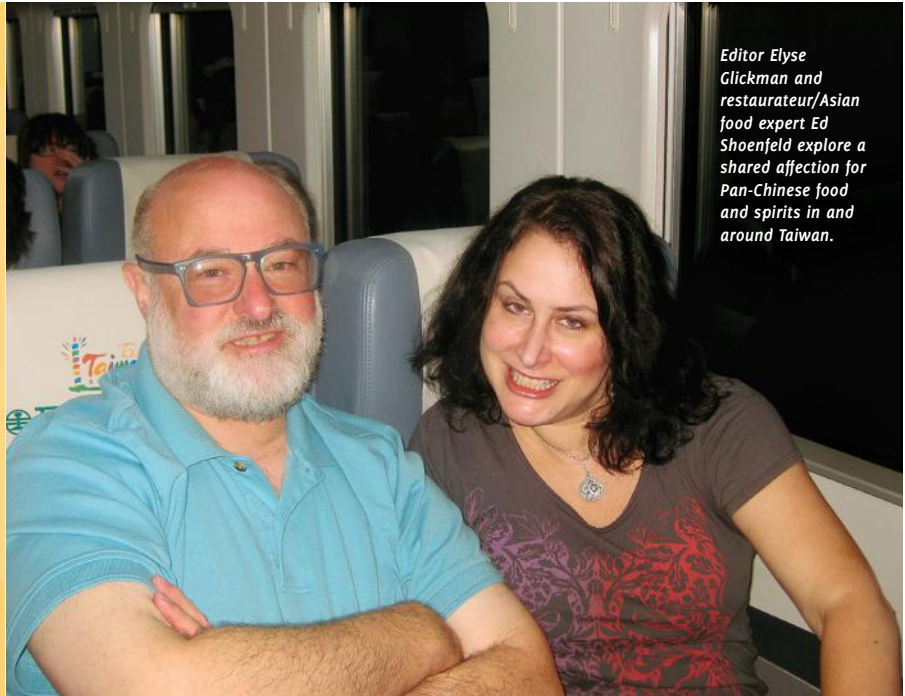
Add interesting, exotic cocktails to the many reasons why these very different countries should be on your must-visit list.

### 46 **The Last Drop**

Tru Love



Editor Elyse Glickman and restaurateur/Asian food expert Ed Shoenfeld explore a shared affection for Pan-Chinese food and spirits in and around Taiwan.



Pg. 22

#### Did you know...

"The word Champagne is so full of meaning, so desirable that it has always provoked envy."--  
Marlena Dietrich

The popular liqueur Domaine de Canton was inspired by a 19th-century recipe for ginger-infused white Cognac first in French Indochina (modern-day Vietnam).

The cultivation of Lychees, a staple of modern Asian cocktails, is said to date back as far as 2000 B.C., and originated in southern China, Malaysia and northern Vietnam.

According to one legend in the 1930s, a woman named Marguerite Hemery frequented Los Dos Republicas, a Matamoros restaurant, whose bartender composed a special drink to woo her.

## No Time Like The Present

Is there a cure for the wintertime blues? You bet there is! Thousands, in fact.


That's why those of us who love entertaining always have nifty excuses to invite friends and family over during the three months that span New Year's and the first day of spring. Valentine's Day, Groundhog Day, sports championships, Chinese New Year, Hollywood Award Show viewing parties...you name it. There is a cocktail, beer or wine suited for every excuse to get people to stop by.

However, you don't need an excuse...just a little romance. Whether you are doing an intimate dinner for two, girl's night in or a rousing get together to cheer on your team or favorite celebrities, a form of romance will always be involved. Whether its love for your partner, your friends or the game, you should not wait for a calendar holiday to whip up something special. Liquid Living is here to help, with a collection of recipes and ideas that will empower you to express yourself in a variety of memorable ways.

Exotic locales and escape also fall into many people's definitions of romance. While an exotic destination, such as Taiwan or India, will inspire many stories and good cocktails, experts such as noted restaurateurs Elizabeth An and Ed Shoenfeld and Asian spirits experts Yuji Matsumoto, Joe Camm, and Henry Sidel provide simple, affordable yet wildly imaginative ways to bring the Far East into your living room.

While weather extremes can make winter a challenge, it can also make for a great wine and conversation. The wines of Spain's Ribero Del Duero prove this. With a little knowledge and a couple sips of these fascinating, complex and sophisticated reds, you are sure to develop a new appreciation for complex weather conditions.

Winter may seem long at times, but take heart. Though we can't fit everything into one issue, you will no doubt find a lot to love about the ideas on these pages as well as our official website and on Facebook.

  
Elyse Glickman  
Editor-In-Chief





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PUBLISHER	KIM BRANDI
EDITOR-IN-CHIEF	ELYSE GLICKMAN
CONTRIBUTING ADVISORS	KIM MALAKOWSKY JACK YAN LEYLA MESSIAN
ART DIRECTOR	LISA DE MARCO
GRAPHIC ARTIST	JASON GUNKEL
CONTRIBUTORS	ELIZABETH AN TOMAS DE LOS REYES RODNEY LANDERS YUJI MATSUMOTO ED SCHOENFELD

## Publisher

[publisher@liquidlivingmagazine.com](mailto:publisher@liquidlivingmagazine.com)

## Editorial Inquiries/Submissions

[editor@LiquidLivingMagazine.com](mailto:editor@LiquidLivingMagazine.com)

## Advertising Department

[advertising@liquidlivingmagazine.com](mailto:advertising@liquidlivingmagazine.com)

## Accounting Department

[accounting@liquidlivingmagazine.com](mailto:accounting@liquidlivingmagazine.com)

## Business Office

365 Willis Avenue Camarillo, CA 93010

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## CONTRIBUTORS



### ELIZABETH AN

An treats each venue of her family's restaurant empire (including Crustacean Beverly Hills and Tiato) as if it were an extension of her own home. In these pages, she passes along her signature approach to home entertaining, inspired by her mother and grandparents' emphasis on hospitality, with simplicity and flair.



### TOMAS DE LOS REYES

Though MixMaster de los Reyes started his career in mixology hotbed San Francisco, he made his mark in fashion-conscious New York City, creating statement-making potions for Nolita, Double 7, Socialista, and Boom Boom Room as well as food marketing agencies such as Fork and Design.



### RODNEY LANDERS

Landers is a romantic when it comes to history. Before landing at New York City's Algonquin Hotel, he tended bar in the Edwardian Room at the Plaza Hotel overlooking the Pulitzer Fountain. His work is impacted by training he received in liquor, wines, and food training by noted chef David Burke.



### YUJI MATSUMOTO

Though investment banking took Japan-born Matsumoto to Los Angeles, his journey through its many Asian restaurants led him to co-found the California Sushi Academy in 1997. His interest in sake grew, leading him to attend the Sake Service Institute of Japan. He is now the pre-eminent authority in sake, its history, and production.



### ED SCHOENFELD

New York-based and nationally renowned Chinese food expert/restaurant consultant Ed Schoenfeld's passion for blending the traditional and the original reveals itself beautifully in his sake-based recipes for this issue, as well as the one-of-a-kind fare offered at his acclaimed Red Farm and FoodParc restaurants.



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## Labors of Love

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### STANLEY TUCCI GOTHAM STANDARD

The art of filmmaking is close to Tucci's heart. He and his fellow actors celebrated it at the 20th Gotham Awards, not only honoring the year's best independent films (suggesting what may come during this year's Academy Awards), but also supports the Independent Feature Project (IFP), a non profit organization supporting the courageous work of artists and technicians working in independent film.

- 1 oz Russian Standard Vodka
- ½ oz Acacia Honey
- 4 oz Chilled Prosecco
- Dash of Reagan's Orange bitters
- 1 Orange twist, for garnish

*Pour honey and vodka into a mixing glass and stir until honey has dissolved. Then pour into a champagne flute and carefully top off with Prosecco. Finish with a dash of orange bitters and garnish with an orange twist.*



### QUENTIN TARANTINO THE WHITE LION

Tarantino (who last pleased crowds with 2009's *Inglorious Basterds*) was front-and-center of the most recent Friar's Club Roast—the ultimate film world “house party.” Even with jokes and skits directed at the director, he and pals Samuel L. Jackson and Uma Thurman raised money for The Friars Foundation, helping performing arts groups create innovative and affordable programs for a new generation of performers.

- 4 oz U'luvka Vodka
- 2 t Noilly Prat Dry Vermouth

*Stir vermouth on ice. Pour out the vermouth, leaving just the ice. You want to have just a faint whisper of the vermouth, as it serves to enhance the flavor of the vodka. Add U'luvka vodka, and stir 15 times until thoroughly chilled. Strain into frozen martini glass. Garnish with olive, a twist or even a cocktail onion.*



### PATRICK DEMPSEY DEMPSEY CHALLENGE COURAGE ALE

While *Grey's Anatomy's* “McDreamy” has a decade-long loyal following, he hopes his love for a quality craft brew will make dreams come true for patients at the Lewiston, Maine-based Patrick Dempsey Center for Cancer Hope and Healing. Gritty's “Dempsey Challenge Courage Ale,” created recently by Maine-based boutique brewer Gritty McDuff's, pairs beautifully with lighter game day fare such as chicken and fish prepared on the grill and salads.

*Gritty's various English-style ales are available in Maine, New Hampshire, Vermont, New York, Massachusetts, Florida, Pennsylvania, and New Jersey. For more info, visit [www.grittys.com](http://www.grittys.com).*



### LUDACRIS THE LOVA LOVA

Hip-Hop star Ludacris enjoys sharing his love for Cognac with friends that it is no surprise that he launched Conjure, made in France from a blend of Cognacs aged from two to 50 years old. With a nose of apple and pear, and a palate that starts out sweet and progresses to slightly smoky and warm, he notes his cognac has a special appeal to women and makes an excellent base for a heart-warming winter cocktail.

- 1½ oz Conjure Cognac
- 1 oz mango puree
- ½ oz ginger beer
- Rosé champagne

*Shake and strain ingredients into a Champagne flute and finish with a floater of rose champagne.*



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## ANDY CALDWELL: Love Songs That Make the World Go Round

Set a romantic mood with Caldwell's playlist, with ambient tracks from around the globe.



**SOULSTICE - Illusion**  
(Om Records)

TRACK 6 - Wind



**GOLDFRAPP - Felt Mountain**  
(Mute Records)

TRACK 8 - Utopia



**MOBY - Play & Play: B-Sides**  
(Little Idiot Records)

TRACK 22 - Whispering Wind



**DREADZONE - Back to Mine**  
(AEI Music)

TRACK 5 - Cave of Angels



**TUU - Mesh**  
(Valley Entertainment)

TRACK 3 - Kalpa Taru (Tree of Wishes)



**KALLIOPE - Terry Lee Brown Junior:  
Selected Remixes Part 3**  
(Plastic City)

TRACK 7 - Lunar Landing



**DUB TRACTOR - Delay**  
(FX Records)

TRACK 10 - W30



**A.R. RAHMAN - Divine Intervention  
Soundtrack**  
(Ognon Pictures)

TRACK 8 - Mumbai Theme Tune



**SWATI NATEKAR - Paigham e Mohabbat  
- Songs of Love**  
(Navras Records)

TRACK 7 - Kabhi Unke Milan Ke Asha Ne



**ANDY CALDWELL**  
(Om Records)

TRACK 12 - I Can't Wait (Bossa Mix)

\*All tunes can be found on iTunes unless an alternate web site is indicated.





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# On Eastern Time

By Elizabeth An

While the Asian-inspired banquet is timeless, there are always clever things you can do with food & drink to update the experience for your guests.





The elegant way my grandparents and parents entertained back in Vietnam certainly influenced me profoundly, personally and professionally. With every dinner party I host at home, however, I always ask myself how can I make it a little different from previous parties through subtle touches and changes. Rather than making a party over the top or gaudy, I want to make it distinctive yet very simple. The example my mother and grandmother set was that their dinner parties were very lavish yet never ostentatious. They defined “lavish” in terms of the number of abundant dishes they put out on the table, and making the presentation of those dishes elegant. Their style of place settings and food was dramatic, but also very clean and user-friendly.

### Spirited Awakenings

- Cocktails are interactive by nature, so always have the elements of your one or two signature cocktails for your party ready to go.
- Be mindful that the elements of your chosen cocktails will be complimentary to the dishes you will be serving so there is continuity to it.
- Because cocktails are conversation starters, make sure that the presentation of your “starter” drinks for the evening are visually dramatic, in terms of the liquid’s color, garnish, etc. You want guests to say, “Wow!”
- Do homework on sakes to have a good one available for every course. While wine tasting has become a mainstay at dinner parties, I am big on sake dinners.

### The Smart Set

- Be creative with your dishware. My grandmother always had beautiful dishware, but would mix, match and layer, and long before it became trendy.
- One plate can frame the next, and there is always a clean layer for the next course.
- You can mix your “investment”

celadon and designer china with simple plates. You will be surprised how well heirloom pieces blend with simple white or colored plates from Cost Plus World Market, Cosco and Target.

- Throw in square and geometric shaped plates in your layered mix, as they impart a modern sensibility to the overall look of the table.
- Never throw away plates from incomplete sets, as anything visually interesting can find its way to the dinner table.
- Select and layer different sized plates and serving platters, as well as your overall color scheme based on the foods you plan on serving.
- The dinner party table should look like it comes from a real home, not a restaurant, with an eclectic mix of foods, drinks and design elements.
- Adding a sake tasting/pairing element to your party also adds dramatic impact to the table, allowing you to have fun with your glassware.
- If you only have European-style plates ready to go, in a pinch, bring in ceramic sake cups, flat sushi plates or udon bowls from Cost Plus World Market or Pier One.

### Light Bright

Candles are a great way to set the mood for a dinner party, particularly that with an Asian theme. There are also different types of candles that suit different kinds of “flavors.”

- Unscented candles with clean votives. Scented candles are a problem because some people are allergic to scented candles, and you do not want fragrance to compete with the



aromas of the food and drink.

- Serving Thai? Go for long, lean candles with subtle carvings on them.
- Plain candles in minimalist votives are nice with a sushi table setting.
- Ornate votives in vibrant hues are ideal for Indian settings.

### Framing the Art of Fine Dining

- If you are new to planning an Asian-themed party, you may want to focus on one kind of cuisine, like Vietnamese, Szechuan or Thai, to ensure the dishes come out right and your cocktails and spirits pair harmoniously.
- If you are more experienced or adventurous in the kitchen and home bar, you can take your guests on a journey through Asia or even different regions of a given country with every course.
- If your first course is Japanese, for example, your plates should be Japanese, and if your second course is from Thailand with, say a lemongrass soup, the bowl should have a Thai feel.
- Do a little research on the origins or history of the dishes you are serving, so every dish tells a different and interesting story.

### A Touch of Spring

Flowers add a sense of freshness to any dinner party. What makes a flower arrangement Asian, however, is based on how they are cut and arranged. When my friends go to one of “Elizabeth’s dinner parties,”



*continued on page 14*



## On Eastern Time

*continued from page 13*



they know dramatic flower arrangements are among my signatures.

- Opt for one or two centerpieces that are big and very dramatic, in a single color. Do not mix daisies and roses, for example, or it will look like your corner flower shop.
- While daisies give the host bang for the buck, how they are presented can make a difference. Use just one color bloom, in a topiary style or in a geometric vase.
- One sculptural look I like is a single color of roses, in red or orange only, arranged in a box and all cut the same length.
- Alternatively, you can use organic Asian bark on your table, for a clean, seasonless and Zen sensibility.

### A Sensory Canvas

- Like the rest of the room, other sensory elements act like a framework for the food. Select instrumental music with a modern sensibility, such as Electronica artists Zero 7, Daft Punk and Vanessa Dao.
- Since most of the drama aesthetically happens on the dinner table, keep the rest of your dining area's décor (like table linens) minimal.
- While scented candles can overpower, judicious use of incense at the start of your party is a lovely thing to greet your guests with as they arrive.
- Tie the look together inexpensively with colored chopsticks. Though you can buy chopstick sets in a variety of colors, you can also use food coloring to custom dye your chopsticks to match your mix of plates or foods you are serving. Think pepper red, persimmon orange or eggplant purple. ☺





## Viet-jito

1 oz Ketel One Citron  
 ½ oz agave nectar  
 5-6 Kinh Gioi (Vietnamese Mint) leaves  
 2 lime wedges

*Muddle Kinh Gioi leaves and lime, then combine ingredients and add ice. Shake, then pour into highball glass.*

## Pomegranate

1½ oz Absolut Acai Berry Vodka  
 ¾ oz Pama Liqueur  
 ¾ oz agave nectar  
 ½ oz pomegranate juice  
 ½ oz lemon juice

*Build drink in mixing glass then add ice. Shake and strain into martini glass.*

## Tiato-tini

**TIATO Garden Market Café, House of An's newest restaurant in Santa Monica, CA**

1 oz Ketel One Citron  
 ½ oz Himezen sweet sake  
 1 oz agave nectar  
 1 oz lemon juice  
 4 small tiato leaves\*

*Slap three large tiato leaves to release essence, tear in half, then build ingredients in mixing glass. Shake then strain into a martini and float inside of glass the remaining tiato leaf.*

*\*Tiato is a purple and green Vietnamese herb, also known as red perilla.*

## Pink Lotus

1 oz Finlandia Grapefruit Vodka  
 ¾ oz Cointreau  
 ¼ oz grapefruit, muddled into juice  
 1 orange slice  
 Cotton candy in sugar rimmed glass

*Muddle grapefruit and orange, and build in rest of ingredients. Add ice. Shake, and strain over cotton candy.*

## Bananas Foster

1" piece of ripe banana  
 2 oz Absolut Vanilla Vodka  
 ¾ oz butterscotch schnapps  
 ½ oz simple syrup  
 ½ oz lemon juice  
 ¼ oz heavy cream  
 Caramel drizzle

*Muddle banana, then build in ingredients and ice. Strain into martini glass. Finish with a THIN float of sweetened whipped cream and drizzled caramel.*



## For Goodness Sake

3 oz Rock Sake Nigori  
 1 oz Malibu rum  
 1 oz agave nectar  
 ¾ oz passion fruit puree

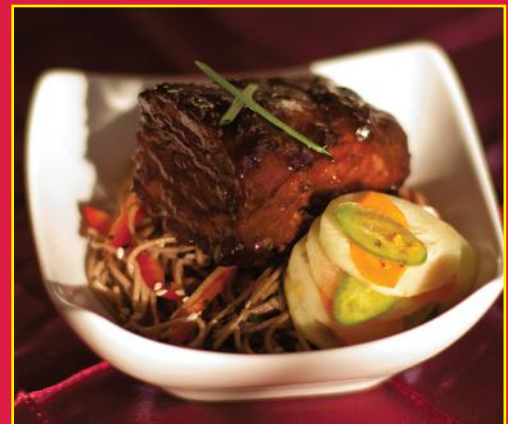
*Build drink in mixing glass then add ice. Shake and strain into martini glass.*

## Sake and Pineapple Braised Short Ribs



**Chef Jesse Genevise of Ramsey's at the Club, Toluca Lake, CA**

3-5 lbs lean Boneless Beef Short Ribs  
 2 quarts Veal Stock (option to substitute beef broth)  
 2 c Red Wine  
 3 c Sake  
 1 c mirin  
 ½ c Low Sodium Soy Sauce  
 ½ Pineapple  
 1 Jalapeno  
 1 carrot  
 2 celery Stocks  
 1 onion  
 4 garlic cloves  
 1 bay leaf



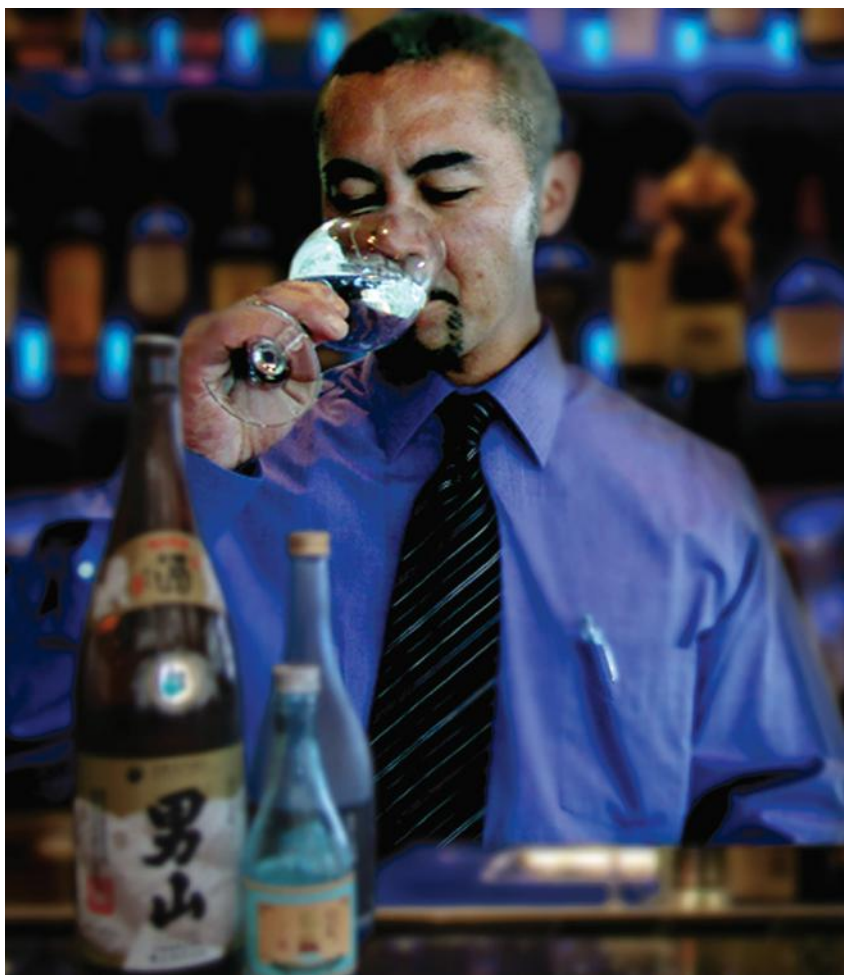
*Pan-sear ribs until golden brown. Remove and set aside. In a large sauce pot, place all other ingredients including short ribs. Place onto the stove on high heat. Bring to a boil for about five minutes. Cover with aluminum foil and place into the oven at 350°. Cook for about four hours or until tender and soft. Rest overnight in the refrigerator.*

*When serving, remove short ribs from liquid and cut into desired size. Strain liquid into a sauce pot. Place back on the stove and reduce until sauce consistency is achieved. Place portioned short ribs back into sauce and heat until soft.*



## Making Sense(s) of Sake and Asian Spirits

*According to Japanese-born spirits expert Yuji Matsumoto, gaining knowledge from an Asian spirits master can go a long way, whether you are new to sake or seeking out a suitable brew for food pairing. In his case, he was named first and only American Master Sake Sommelier by the Sake Service Institute of Japan in 2008. Since then, he's enlightened others on the subject, headlining the Los Angeles Sake Festival, as well as building a roster of educational sake tasting courses and a blog. Here, he offers Liquid Living readers insider tips on mastering the intricacies and mysteries of sake selection, preparation and food pairing.*



*Sensory sensibility: Yuji Matsumoto may have an expert palate, but he insists anybody can develop a taste for a variety of sakes with little bit of knowledge and practice.*

“It’s easier to explain sake by saying what it is not,” he explains. “It’s not a distilled spirit like vodka or gin. Like beer, sake is made from a starchy grain rather than a sugary fruit, and the fermentation process starts with the transformation of starch into sugar. However, unlike beer, the wide range of flavors and fragrances found in fine sake (dryness, maturity, depth, etc.) is more akin to wine than to beer. Summing it up, sake is a unique, fermented beverage that shares the best characteristics of beer and wine.”

### Sake Varieties:

**Junmai Daiginjo:** A subclass of junmai ginjo-shu, brewed with very highly polished rice and even more precise and labor intensive methods. The pinnacle of the brewers’ art. Generally light, complex and fragrant.

**Daiginjo:** A subclass of ginjo-shu below, brewed with very highly polished rice even more precise and labor-intensive methods. Generally light, complex and quite fragrant

**Junmai Ginjo:** Brewed with labor-intensive steps, eschewing machinery for traditional tools and methods, using highly polished rice and fermented at colder temperatures for longer periods of time. Light, fruity, refined.

**Ginjo:** Brewed with labor-intensive steps, eschewing machinery for traditional tools and methods, using highly polished rice (at least 60%\*\*) and fermented at colder temperatures for longer periods of time. Light, aromatic, fruity, and refined.

**Junmai:** Made with only rice, water and koji mold. Often a full and solid flavor profile, clean and well structured.

**Nigori:** A variety of sake whose name roughly translates roughly to “cloudy,” thanks to its appearance. Nigori sake is generally the sweetest of all sakes, with a fruity nose and a mild flavor, making a great drink to complement spicy foods or as a dessert wine. Before serving, the bottle must be well-chilled and shaken properly to mix the sediments with the sake, to obtain the full range of flavor and appearance.

**Shochu:** Distilled in Japan from barley, sweet potatoes, or rice, it contains 25% alcohol by volume. The third most popular spirit in the world (behind vodka and Chinese spirits), its international popularity has been advanced by its being lower in alcohol and calories.

*continued on page 18*



# DISTILLED FROM RICE



## YOUNG COCONUT

COCONUT WATER



**SHOCHU/SOJU**  
RICE ALCOHOL WITH  
NATURAL FLAVOR

BLENDS A SWEET, CREAMY TASTE  
OF THE TENDER FRUIT, WITH  
LUXURIOUS COCONUT WATER.

**IMPORTED**  
24% ALC/VOL (48 PROOF)



## COCONUT PANDAN

COCONUT WATER

**COCONUT PANDAN**  
FLAVORED VODKA

BLENDS CREAMY SWEETNESS FROM  
COCONUT, AND HINTS OF VANILLA  
DERIVED FROM PANDAN.

**IMPORTED**  
35% ALC/VOL (70 PROOF)

## LEMONGRASS GINGER



**SHOCHU/SOJU**  
RICE ALCOHOL WITH  
NATURAL FLAVOR

PROVIDES THE AROMA OF  
LEMON, WITH THE WARM  
SPICE OF GINGER.

**IMPORTED**  
24% ALC/VOL (48 PROOF)



## LEMONGRASS

**LEMONGRASS**  
FLAVORED VODKA

OFFER A BOUQUET OF LEMON  
AND HERB, WITH LINGERING HINTS  
OF ROSE AND GINGER

**IMPORTED**  
35% ALC/VOL (70 PROOF)



## Sake and Asian Spirits

*continued from page 16*

**Soju:** The South Korean counterpart of Japanese Shochu. It is clear in color and typically varies in alcohol content from about 20% to about 45% alcohol by volume (ABV).

**Ume liquor:** also known as “plum wine” in the West. Both the Japanese and Korean varieties of ume liquor are available with whole ume fruits contained in the bottle. In China, ume wine is called mei jiu.

### Finding Your Favorites:

**Content:** Most sake contains 14% to 16% alcohol, in contrast to 4% to 6% for beer and 8% to 14% for wine.

**Fragrance** (*none to fragrant*): Some sake has a very prominent fragrance, especially a lot of premium daiginjo sake. Embedded in this aromatic package can be fruit fragrances of all kinds, flowers, rice-like elements, and anything in between.

**Kuchi-atari or Impact** (*quiet to explosive flavor on the palate*): The pH of the



*Though Matsumoto's professional home is Kabuki Restaurants, the minimalist-chic look of a sake/soju bar can be recreated on a smaller, more intimate scale.*

water, the acid content, alcohol content, rice type, milling rate and specific gravity all have a say. Some sakes are soft and gentle, barely making its presence known. Others awaken you with an acidity or sweetness exploding across your palate.

**Sweet/Dry** (*sweet to dry*): This dimension of a sake can be difficult to express and convey. On the most elementary level, this is tied in with the “nihonshu-do,” also known as the Sake Meter Value (SMV), a measure of the specific gravity of a sake, or the ratio of the density of the sake in relation to the density of pure water.

**Acidity** (*soft to puckering*): This measure is helpful in sake/food pairing. Sake with higher acidity often stands up better to oilier foods like tempura or oilier fish (raw or cooked!). Rich or salty side dishes may not need all that acid, and in fact will work better with a lower-acidity sake.

**Presence** (*unassuming to full*): Refers to the mouth feel, graininess against your tongue, viscosity or lack thereof in a sake.

**Complexity** (*straightforward to complex*): Some sake is very straightforward, while others are intricate and complexly structured. The quieter you get and the more you put your attention into it, the more flavors and sensations present themselves to your mouth, nose and mind. ☞

*The ornate and flowing labels and bottles are in themselves tasteful and very decorative. Just add sake cups and edamame!*





HERE'S TO THOSE  
—❖— *who lead* —❖—  
AND NOT FOLLOW.

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## Asian Invasion

*Just as our palate expands with Asian cuisine, so do our tastes for Asian spirit flavors!*

**Joe Camm, General Manager of Gordon's Fine Wines & Liquors in Waltham, MA (outside Boston), attributes the increased popularity in Asian spirits in the US over the past few years to two factors: The overall quality and drinkability of the products and the increasing influence of Asian culture on the West.**

### Shochu/Soju

#### Ginza No Suzume Barley Shochu

– This barley distilled Shochu from Japan is as smooth as velvet and as neutral tasting as anything on the market. \$21/750ml.

**Chum Churum Soju**, from Korea, is an example of a Soju that should be mixed with sodas or juices to create fantastically clean and light cocktails. At only \$19.99 for a 1.75Lt, it is a real steal. One of the hottest spirits on the streets of Seoul!



### Sake

#### Oimatsu Shuzo Snow Moon Beauty:

For the more sophisticated yet value conscious sake drinker, Snow Moon Beauty is a smooth yet dry junmai ginjo sake. When served chilled, it offers notes of stone fruit with a light, elegant texture. \$17.99/720ml

**Sake2Me:** Even though Sake2Me isn't the most serious connoisseur-type sake, it still tastes damn good with sushi or other light fare. It comes in four flavors from Asian Pear to Ginger Mango and is slightly sparkling which adds refreshing effervescence.



Hibiki 12-Year

### Whiskey

"If you've seen *Lost in Translation*, you probably got a kick out of Bill Murray's pimping of **Suntory** whiskeys," muses Camm. "In fact, Suntory is one of the biggest spirit companies on the planet, and it isn't without good reason. The whiskeys that they sell, especially those from Japan, rival the best from Scotland."

**Hibiki 12-Year** – A gorgeous blended whiskey, Hibiki 12yr was partially aged in plum liqueur barrels. Notes of honey and pineapple make this a whiskey of near perfect finesse. \$63/750ml

**Yamazaki 18-Year** – If the Hibiki 12yr is about finesse, the Yamazaki 18yr is about depth and complexity. Everything from spice to smoke to dried fruits and dark chocolate is perceptible in this one – a true Asian treasure!





### Liquid Living Magazine Loves:

*Coming Soon!* This spring, **Kai Vodka LLC** releases its **Kai Shochu/Soju 48 Proof** line as well as a new range of Kai Flavored Vodkas, just in time for summertime cocktailing and tropical flavor. We hear one of the two Kai Shochu/Soju flavors will be **Kai Young Coconut Shochu/Soju**, made with coconut water.



Production of **Domaine de Canton** (\$32) begins with the selection of only the finest, freshest baby Vietnamese ginger, peeled and cut by hand and then blended with VSOP and XO Grande Champagne Cognacs, Provençal honey, Tunisian Ginseng, and fresh vanilla beans.

[domainedecanton.com](http://domainedecanton.com)

**Momokawa** and **Moonstone** sakes provide great value for the home mixologist, neat or as a light cocktail foundation. Momokawa Silver, Diamond, Ruby and Pearl run about \$12, while their Organic Ginjo and Nigori retail at \$13 - \$14. Moonstone's yummy range (Asian Pear, Raspberry, Plum and Coconut Lemongrass) runs at about \$12/bottle.



**Henry Sidel**, founder of New York-based importer **Joto Saké**, takes pride in the fact that he has brought much of Joto's Japanese sakes into the U.S. market. He also particularly enjoys sharing his favorites.

"When I shop Japan for sakes to take back to the States, I look for things from the best sake-producing regions of Japan, and breweries which produce their sake in small batches, primarily using locally-raised rice," he says. "When learning about sake and other Asian spirits, I advise shoppers to do what I do—read what you can in books and online about Japanese food and drink, and see what the trends are. This will make what you see on your market shelves make more sense, so you can buy with confidence."



**Yuki No Boshu Limited Release Junmai Ginjo** (\$35.99/ 720ml), produced in Akita at the Saiya Brewery, founded in 1902. It is the 4th most award-winning brewery in Japan.

**Kasumi Kimoto Extra Dry** (\$26.99), produced in Hyogo by the Kasumi Tsuru Brewery, founded in 1725 and managed by the 9th generation. The Brewery makes 90% of their sake by using the traditional yamahai and kimoto methods. It pairs well with the seafood, specifically crabs.



**HouHou Shu** (\$14.99), produced by the Marumoto Brewery, founded in 1867 in Okayama. It is a fun, sparkling sake made using same method as champagne.

**Hana HouHouShu**, (\$15.99), also produced by the Marumoto Brewery, is made with real, dried herbs, including hibiscus for the pink hue; the rose hip creates a drier taste in the sake.



## Oriental Expressions

Though some cocktail pundits insist Asian cocktails are a western invention, Asian mixologists and distilleries have made the art form their own. Don't call these creations "fusion." Think of them as inspirations designed to bring the world closer on many levels.



### KAI-jito

2 oz KAI vodka  
 $\frac{3}{4}$  oz fresh lime  
 $\frac{3}{4}$  oz simple syrup  
 15 mint leaves  
 2 oz club soda

*In a tall glass muddle mint in lime juice and simple syrup. Add ice, kai vodka, and soda, stir well. Garnish with a lime wheel.*

### Saigontini Saigon Sisters Restaurant, Chicago

$\frac{1}{2}$  oz Hum Liqueur  
 2 oz Premium Sake  
 2 oz pure coconut water  
 1 tsp cane sugar or simple syrup  
 $\frac{1}{2}$  tsp lime juice

*Pour all ingredients in to an ice shaker and strain in martini glass.*

### Gekkeikan Sake Sangria

3 oz Gekkeikan Haiku Sake  
 2 oz Calpico®  
 1 slice fresh pineapple  
 3 fresh lychees  
 Splash club soda

*Muddle the pineapple and lychee. Add the Haiku Sake and Calpico. Strain into a tall glass filled with fresh ice, top with club soda and garnish with a pineapple wedge.*



### Chaniwa

1 oz ZEN Green Tea Liqueur  
 $\frac{1}{4}$  oz Banana Liqueur  
 1 oz Light Rum  
 2 scoops of vanilla ice cream  
 2 cookies (tea biscuits)  
 Banana slices for garnish  
 Matcha (green tea) powder for garnish

*Mix green tea liqueur, banana liqueur, rum, and ice cream in a blender until smooth. Break biscuits into pieces, add, and stir. Pour into a chilled martini glass. Place a few banana slices on top and sprinkle with matcha powder. Serve with a spoon.*

### Green Beret

Andrew Pollard, Domaine de Canton Brand Ambassador, Las Vegas

$\frac{1}{2}$  oz G'Vine French Small Batch Gin  
 1 oz Domaine de Canton  
 $\frac{1}{2}$  oz Green Chartreuse  
 2 dashes Bitter Truth Celery Bitters  
 3 to 4 Basil Leaves, smacked

*In a mixing glass, combine all ingredients and stir for 20 seconds. Julep strain into a coupe or cocktail glass and garnish.*

### Tokyo Tea

2 oz TY KU Soju  
 2 oz Iced Green Tea  
 Squeeze of Lemon

*Mix together all ingredients. Strain and pour into a highball glass. Garnish with lemon.*





## Ginger Spice

**Matt Rogel, Bar Manager,  
Gonpachi, Beverly Hills, CA**

1½ oz Canton  
Ginger Liqueur  
2½ to 3 oz Mizbashi  
Gingo Sake  
¾ t Japanese 7-Spice  
Mix (available at Asian  
supermarkets)  
Slice of ginger for garnish

*Combine all liquids  
in a shaker and shake  
vigorously. Pour into a  
martini glass and top with  
the ginger slice.*

## Rose Blossom-tini

**Allen Katz**

2¼ oz Gekkeikan Sake  
¾ oz Cointreau®  
¾ oz cranberry juice  
½ oz fresh lime juice  
2 dashes orange bitters

*Shake ingredients over ice  
and strain into a chilled  
martini glass. Garnish with  
an edible flower.*



## Gingo Lychee

**Morimoto Restaurant,  
Waikiki**

1 oz Morimoto Gingo Sake  
1 oz Kai Lychee Vodka  
1 oz cranberry juice

*Shake with ice and strain  
into a martini glass.  
Garnish with an orchid.*

## Passionate Kiss

2 oz KU Soju Gold  
1 oz passion fruit syrup  
½ oz Lime juice  
1 oz Sour mix  
Salted rim  
Garnish lime

*Build cocktail in a rocks  
glass.*

## Sabai Sabai

**(Thai Welcome Drink)**

1 ½ shots Mekhong  
Liqueur  
1 ½ shots fresh squeezed  
lemon juice  
¾ shots simple  
sugar syrup  
Finger pinch of sweet  
Thai basil  
Club soda

*Pour all ingredients  
except club soda into a  
mixing glass. Add ice and  
shake vigorously for 7 - 8  
seconds. Strain into a  
chilled martini-cocktail  
glass. Top with club soda.*

## Mandarin Zentini

1 oz ZEN® Green  
Tea Liqueur  
1 oz SKYY® Orange Vodka  
1 oz Mandarin Juice

*Shake over cracked ice.  
Pour into a chilled martini  
glass.*

*The following cocktails were  
created by Drew Patterson,  
Corporate Beverage Director of  
SUSHISAMBA Restaurants.*

## Hakata

**(A Yuzu growing region in  
Japan)**

1½ oz Finlandia Grapefruit  
Vodka,  
½ oz Yuzu  
1 oz Sour Mix  
Dash of Grenadine (just  
enough to make it pink)  
Martini Glass, Sugar Rim, Lime Wheel Garnish

*"Yuzu was the ingredient in Japanese cuisine that  
really grabbed me first," says Patterson. "It has a  
perfume that is so distinctive so I have combined  
it with grapefruit vodka and fresh lemon and  
lime juices in the "Hakata" to create the perfect  
marriage of citrus."*

## Lemon Samurai

1½ oz lemon vodka  
½ oz peach schnapps  
½ oz sour apple cordial  
1 oz guava juice  
4 half wedges lemon

*Muddle lemons and sugar in glass shaker. Add  
remaining ingredients. Shake with ice, pour into a  
wine glass and garnish*



## Kumori Sukai ("Cloudy Sky" in Japanese)

1 oz Shochu  
1 oz Krahn Gin  
1 oz Nigori Sake  
½ oz Sour mix  
1½ cucumber, muddled  
Nori Salt Rim and  
Cucumber ring garnish,  
Martini Glass

*"We really wanted to present classic Japanese  
flavors and feature Nigori Sake in a cocktail," says  
Patterson. "In the "Kumori", I've tied these fresh,  
natural flavors together and brightened them with  
the addition of nori sea salt. The salt allows the  
fresh flavors to pop!"*



## Ed Shoenfeld

Having built my career on introducing American diners to different regional Chinese cuisines and making “food as art” accessible, there is no question that both traditional and modern Asian cuisines are easy crowd pleasers. This is reflected in the fact that Red Farm, the restaurant my team and I recently opened is generating a lot of excitement as a venue offering all kinds of fresh ways to enjoy the flavors of Asia. The same holds true for our Manhattan dining concept FoodParc, which features a Red Farm stand and several interesting takes on traditional Asian flavors.



One thing that still surprises a lot of people about many Chinese dishes, however, is that they look and taste sophisticated, and often have a lot of whimsy, but are remarkably easy to prepare with fresh ingredients you can find at any good market. The spirit we're using in this recipe is ShaoShing rice wine (\*such as Qian Hu Brand Shaohsing Rice Cooking Wine), which brings out pork's natural flavors beautifully.



### Ants Climbing a Tree (Sichuan-style Cellophane Noodles with Chopped Pork)

#### Ingredients:

4 ounces cellophane noodles (4 small packages), soften in cold water to cover for 20 minutes then drain

4 ounces ground pork mixed with:

- $\frac{1}{8}$  t salt
- 1 t Shaoshing rice wine or dry sherry
- 2 t cornstarch
- 2 t vegetable oil
- 2 t vegetable oil
- 1 T ginger, minced
- $\frac{1}{2}$  T garlic, minced
- $\frac{1}{2}$  t to 1 T chili paste with garlic, according to taste
- $\frac{1}{4}$  t Sichuan peppercorn powder

#### Sauce:

- 1 c chicken stock
- $1\frac{1}{2}$  t Kikkoman soy
- 1 T dark soy (prefer Amoy golden label)
- 1 T Shaoshing rice wine or dry sherry
- $\frac{1}{4}$  t finely ground white pepper
- 1 t sugar
- $\frac{3}{4}$  t salt
- Up to 1 cup additional chicken stock, as necessary

#### Just before serving mix in:

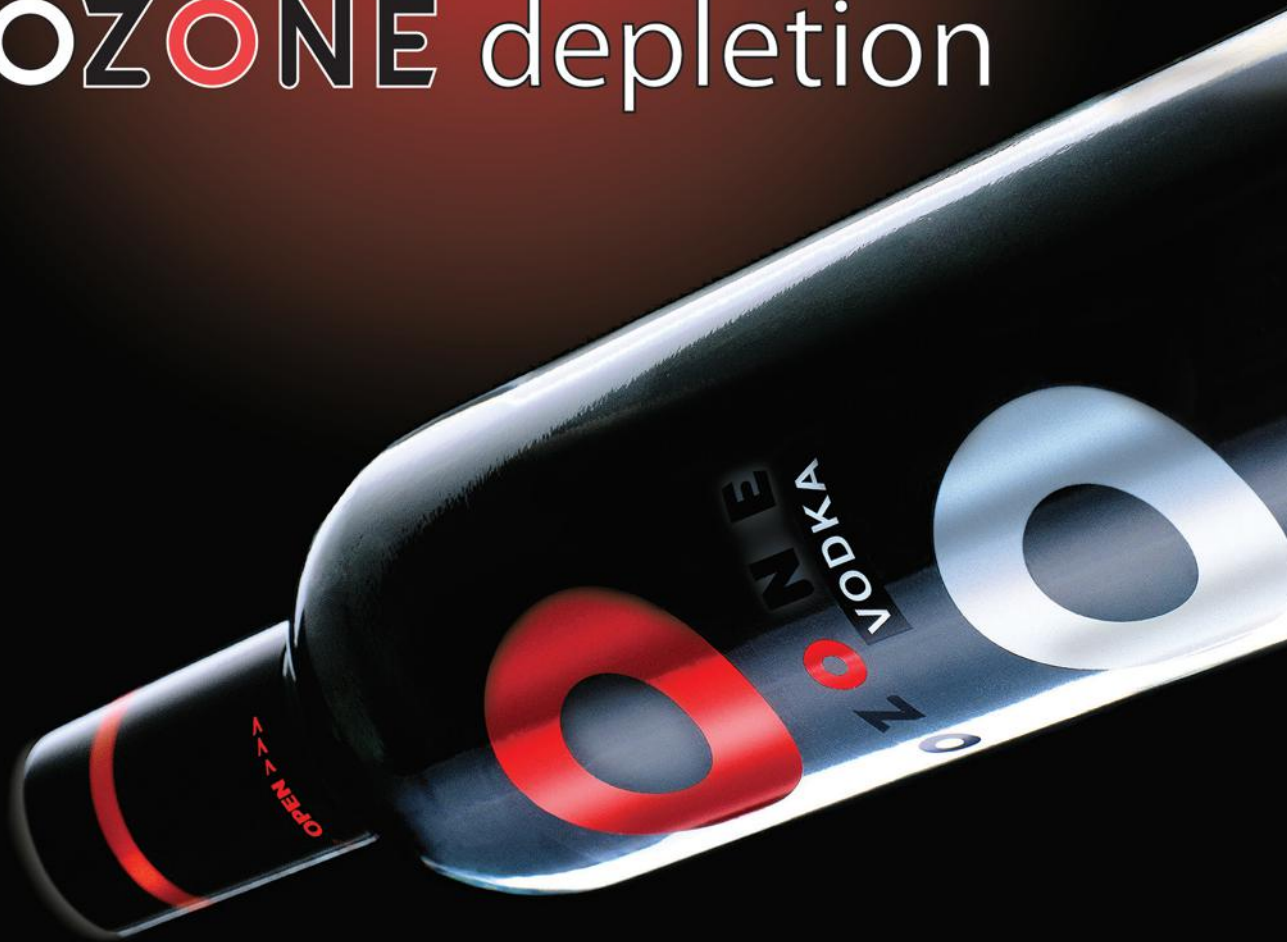
- $\frac{1}{4}$  c finely chopped scallion
- $\frac{1}{2}$  t sesame oil

*Sauté the pork. While doing this, preheat your wok until it smokes, and turn the heat to its highest level. Next, add two teaspoons vegetable oil and the seasoned chopped pork. Cook, stirring for 60 seconds using the back of your wok spoon to break the pork into small pieces. Add the chopped garlic, ginger, Sichuan peppercorn powder, and chili paste to the wok, cooking stirring for 30 seconds more, then add the chicken stock and sauce ingredients.*

*Bring the contents of the wok to a boil and add the soaked cellophane noodles. Cook over high heat stirring in a constant circular motion, until noodles absorb almost all the liquid (two to four minutes). Taste the noodles for doneness and seasoning (check for salt, soy, and heat), adding more stock a little at a time so that the noodles are just done (tender) when the liquid is completely absorbed. Stir in the scallions and sesame oil and serve immediately. 🍴*



# OZONE depletion



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OZONE depletion is a major crisis facing us today. It can cause panic, depression, and of course despair. simply put, OZONE depletion occurs when you fail to restock your bar with clean and crisp tasting OZONE Vodka, causing you and your guests to become disoriented with anguish and guilt. You walk around aimlessly wondering "what could I have done to prevent this terrible OZONE depletion?"

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Explore your OZONE

## For the Love of Beer...

If your heart “hops” to the sound of a chilled bottle being opened, has Washington, DC-based Thor Cheston, Beer Director of Brasserie Beck, got a brew for you!

“You have to go with *Biere Brute* or *Chocolate Stout*,” he insists. “*Biere Brute* is a ‘champagne’ style of beer brewed and fermented but then put through the same traditional method that sparkling wine goes through. That is a secondary bottle fermentation with champagne yeast, the riddling process of working the yeast into the neck of the bottle, then freezing the neck of the bottle and de-gorging the yeast.”

Cheston’s favorite *Biere Brute* “varietals” are as follows:

### Eisenbahn Lust from Cervejaria Sudbrack

Eisenbahn Lust is the first beer in Brazil produced under the traditional champagne production method, resulting in a lovely, delicate drinking experience. Ideal as an aperitif, pairing with cheeses and with desserts.



### Deus from the Bosteels Brewery

This truly sparkling beer boasts characteristics of both sparkling wine (fine, velvety carbonation) and specialty beer (rich maltiness). It also reveals a truly unique fragrant, herbal, and spicy character. A palate of anise, mint, malt, lavender, and the most subtle hoppiness make this brew very sophisticated treat.

### Malheur Dark Brute from Brouwerij de Landtsheer

This interesting Belgian Dark surprises with a touch of sour up front and a velvety powdered sugar finish. Cherries, sour berries, and red grapes impart an almost wine-like flavor. However, tartness and vinous character slowly fade into a delicate and appealing sweetness.



Cheston’s choices for chocolate lovers include:

### Ommegang Chocolate Indulgence

This decadent brew is nearly pitch black color when poured, with just the slightest hint of reddish highlights catching the light. A voluminous head of frothy, cocoa colored whipped cream fills the top, giving it the appearance of a fine cup of Italian mocha. The flavor is just as sublime.



### Brooklyn Double Chocolate Stout

To achieve a true dark chocolate flavor, three mashes are used to brew each batch of this beer. While this American craft brew is delicious when newly bottled, it also ages beautifully for years.



### Young's Double Chocolate Stout

Chocolate malt and real dark chocolate are combined with Young's internationally acclaimed rich, full-bodied dark beer, resulting in a satisfyingly indulgent, but never overly sweet, chocolate experience.



# Nightclub&Bar

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## Tokens of our Affection



Even if spring has not yet sprung, add a garden of color to your next sushi or dim sum-themed house party with delicate, reusable **Origami Bonsai Instant Flowers**, \$50-\$350+). [www.etsy.com](http://www.etsy.com).

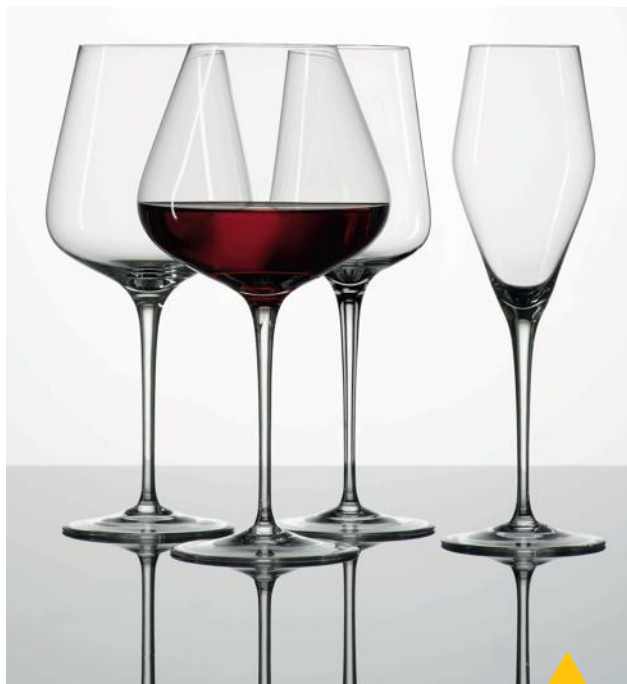


Time flies when you are in love, so consider giving the lady you love a timepiece from the **Ice-Love Collection** (red and pink, \$125; black and white with Crystal embellished 3-D Heart, \$155). Available at <http://us.ice-watch.com>.



Give her jewelry that not only loves the earth but also rethinks the way beverage bottles can be recycled.

**Laura Bergman's Bottled Up Designs** ([www.bottledupdesigns.com](http://www.bottledupdesigns.com)) are made from antique glass and bottles reclaimed from antique bottle dumps throughout natural wooded habitats and rural farmlands throughout the Pennsylvania Amish Country.



By maximizing the wine's surface to air ratio with its striking angled shape, **Spiegelau's "Hybrid" Collection glasses** (\$29/pair) allow aeration within the glass thus releasing hidden aromatics and flavors for the most pleasurable imbibing experience. [www.spiegelauwebstore.com](http://www.spiegelauwebstore.com)

Add glamour to your bar with **Scully & Scully's "jewelry"—Sterling silver decanter labels**—to demarcate your favorite bottles (\$65; custom engraving available for up to 10 letters, \$75). [www.ScullyandScully.com](http://www.ScullyandScully.com).







Add South Asian-inspired romance to your entertaining with linens from **Three Pillars Trading Co.** Their latest collection features sweet designs produced in Jaipur, India by artisans skilled in this hand-printing process, using AZO free dyes, made from herbs, fruits and vegetables. One-of-a-kind hand block/screen printed tablecloth sets start at \$69.99, including tablecloth (72" X 108"), six placemats, and six matching napkins. ([www.threepillarstrading.com](http://www.threepillarstrading.com)).

As every mixologist needs sharp knives to cut fruits and vegetables for cocktails and garnishes, consider giving him or her a set of **Fissler Profession Knives** ([www.fisslerusa.com](http://www.fisslerusa.com)). The bar top-attractive Knife Block (\$500) comes with a Santoku, a Yanagiba and a Deba knife. Individual knives retail for \$60-\$150.



**Parfums Mercedes** ([www.jusdamour.com](http://www.jusdamour.com)) fragrance line (\$44-\$108) is a lovely "cocktail" of coco palm, aqualeaf accord, violet, night blooming jasmine, Tahitian vanilla and sandalwood. Its counterpart, Legend, is an appealingly subtle men's scent personified by boxer Roy Jones, Jr. (\$75).



**Lovelinks America** makes a powerful statement with its **From Soldier to Soldier bracelets**. The design mirrors survival bracelets worn by soldiers fighting in Iraq and Afghanistan (\$95 to \$145). \$25 of every purchase is donated to charities supporting veterans and their families. ([www.fromsoldiertosoldier.org](http://www.fromsoldiertosoldier.org))

The makers of the **Jawbone BlueTooth** generate a lot of ambiance in a very small amount of space with their sexy, petite and portable **Jambox speaker** (\$199), which also doubles as a speakerphone that makes the one you love sound as if he or she is standing right next to you! ([www.jawbone.com](http://www.jawbone.com)).

Show your prized whiskies some love with **Teroforma's Whisky Stones** milled in Vermont. Freeze stones for four hours, then add to your whisky instead of ice. A set of nine runs \$20 while the Whisky Lovers' Set (\$60) includes a crystal carafe w/stopper and tumblers. ([www.teroforma.com](http://www.teroforma.com))





The rain in (northern) Spain not only falls on Ribera del Duero's plains, but in the higher elevations of that country as well. These fabled showers are also part of a changeable climate that profoundly shapes grapes that become wines that are a world away from the Sherries most budding wine enthusiasts are familiar with. One can also argue that the area, located 1½ hours by car from capital city Madrid, over 2,500 feet above sea level, results in wines that capture the best of two worlds—a temperate Continental Europe growing climate most of the year, punctuated with short, but very hot Mediterranean summers.

Though the four provinces (Burgos, Soria, Valladolid, Segovia) that make up Ribera del Duero only get 75-90 days of rainfall (on average, 18 inches of rainfall) per year, it is enough to partner up with more than 2,400 hours of sunlight to produce grapes, which in turn, are converted into wine at over 270 wineries dotting a sprawling plateau along the banks of the Duero River. Radical daily temperature changes throughout the growing season further define Ribera's grapes. Abrupt temperature shifts from day to night in summer, along with the high levels of solar radiation, are said to bring about a perfect balance of the fruit as it ripens.

Growers credit the extreme climate in Ribera to the fact that the expression (or flavor) of Tempranillo from Ribera del Duero, the principal grape varietal (type), is bolder than Tempranillo grown in other areas such as Rioja, further north and near the French border. Bright and hot, sunny days facilitate healthy ripening of the grapes by day, but the extreme temperature fluctuations from day to night when temperatures can fall by up to 20 degrees during the summer in Ribera del Duero allow vines to “sleep,” (effectively shut down the ripening process) ensuring wines with balanced acidity and aromatic complexity. Sudden storms, unpleasant winds, severe freezing, and hot, dry conditions over the course of a year all bring something inspired into the bottle and, before that, the terrain that gives the grapes life.

### Soils, Vitamins and Minerals... Why Ribera del Duero's Wines “Rock.”

The vineyards of Ribera del Duero, which translates to “river-banks of the Duero” lie north and south of the Duero river, running up the banks to the high limestone cliffs. The location is considered desirable for vines, thanks to a mix of soils that ensure wines from different vineyards and parts of the region will have their own personalities.

# A River Runs Through It

*While Sherries put southern Spain on the wine lover's map, wineries from northern Ribera del Duero successfully bottle that region's romance and hearty allure.* by Elyse Glickman



Vineyards near the river grow on soils composed of sandy sediment, marl and alluvial rocks. Higher vineyards, meanwhile, grow in soils characterized by chalky limestone and clay. However, each mineral component provides its own form of nourishment. Clay helps soil retain moisture during drought, while alluvial soils and sand allow drainage, and minerals from chalky limestone and marl balance weight with acidity. Many of the fields also contain a carbonate sub-soil rich in gypsum and trace elements. The optimum growing areas within the region include the Campiñas, lower lying plots along the riverbank with clay-y and alluvial soils and the Laderas, with higher slopes and more limestone in the soil, where some of the best vines are planted.

### Grape Expectations

While historical artifacts document that winemaking in Ribera dates back over 2,000 years, The Denominación de Origen (D.O.) of Ribera del Duero was founded on July 21, 1982 by a dedicated group of wine producers and growers working together to promote and protect the quality of their wines via specific regulatory standards. From those humble origins, it evolved into a governing body that oversees all aspects of the

winemaking process through a solid set of rules and regulations for all wineries.

From these soils and the literal sands of time, Tempranillo from Ribera del Duero emerges as the “rock star” Tempranillo. Though this varietal is found throughout much of Spain as well as Argentina and other new world wine growing regions, what distinguishes the Ribera del Duero Tempranillo is a yield of smaller berries, loose clusters and tougher skin, that give way to full-bodied, powerful wines that showcase the grape’s elegant flavor.

The Denominación de Origen (D.O.) of Ribera del Duero strictly specifies that 75% of a wine must be made with Tempranillo though Cabernet Sauvignon, Merlot, Malbec and Garnacha Tinta grapes are also grown in Ribera. To further enforce these standards, each winery at harvest time is assigned an oenologist from the D.O., or Consejo Regulador.

*continued on page 32*

*Extremes in temperature and climate fluctuations make for Tempranillo grapes that produce elegant reds worth discovering.*



## A River Runs Through It

*continued from page 31*

The Consejo regulates where the grapes come from, varieties used, the percentages allowed, vineyard practices including pruning, density, and yields, winemaking procedures, alcohol levels and labeling.

The D.O. also closely regulates the use of oak in aging, checking in on type and classification. In addition, the board enforces the rule that oak barrels be changed every four years on average. Maximum Yields are limited to 3.1 tons per acre, but in practice, the average yields for the past twenty-two years have rarely exceeded 1.6 tons per acre, as grape-growers collectively have placed quality ahead of quantity.

### A Spectrum of Reds

While Tempranillo red wines make for the region's cash crop, there is still a lot of variety and different flavor profiles to be found in the Ribera del Duero, thanks to several designations for wines:

**Below:** Ribera Del Duero's regional history and architecture mirror the soil's richness and the complexity of the resulting wines. **Right:** There is a Ribera Del Duero red for every palate and occasion, from playful Rosado and versatile Crianza to sophisticated Gran Reserva varieties.




- **Cosecha** (meaning harvest in Spanish) wines are aged for a short period of up to six months in oak, and released into stores soon after harvest. All wines with a Cosecha classification are fruity and vibrant, great for informal entertaining and meant to be consumed quite young rather than cellared, or aged in storage, at home.

- **Crianza** wines are aged for between one and two years in oak barrels. They can be released after the first of October, two years after the harvest. These wines have well balanced tannins with a full-bodied and velvety mouth-feel, and pair well with a variety of foods, such as poultry, salmon and salads.

- **Reserva** wines, aged three years and a minimum of twelve months in oak barrels are only placed on the market after the first of October of the third year after the harvest. After twelve months in oak barrels, Reserva wines are then bottled and laid down in winery cellars, producing wines that are ready to drink once they enter the market. Reserva wines are elegant and intense, with a rich aftertaste that is long and persistent, and taste great with steak, prime rib, stews, hearty cheeses and salmon.

- **Gran Reserva** wines represent the top tier of wines produced in Ribera, and are available in limited quantities in select vintage years. Aged a minimum of sixty months, with twenty-four months in oak barrels minimum followed by additional bottle aging. First release is allowed after the first of October, five years after the harvest. After twenty-four months in oak barrels, Gran Reserva wines are then bottled and laid down in winery cellars, producing wines ready that are ready to drink at the time of release. Gran Reserva wines are complex and structured, with great balance and vitality.

- **Rosado**, or Rosé wines, are fermented without the skin of the grape and are available shortly after the harvest. These wines, with their refreshing wild-berry flavors, are a good choice for lighter foods and summertime entertaining. 



Join the Drink Ribera wine community for special offers, insider news and events:

[www.drinkriberawine.com](http://www.drinkriberawine.com)  
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Tuesday, March 8: Noon-6 pm  
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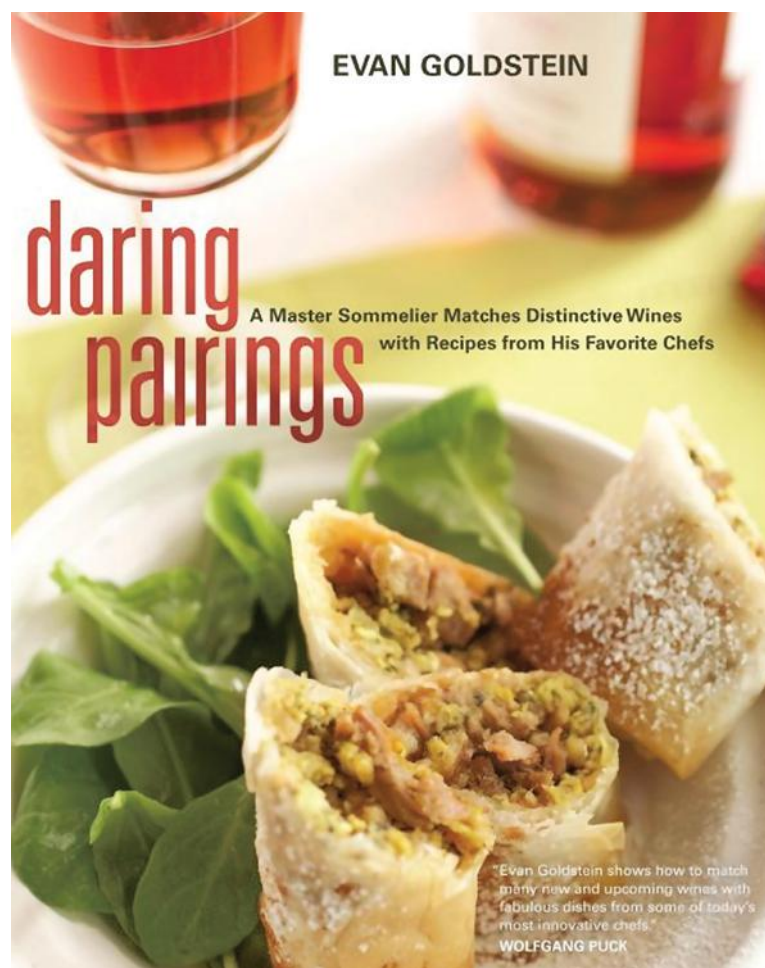
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## Books on our favorite things!

Explore your passion for wine, food pairings, cocktails, Asian spirits and favorite authors through these pages.



*"Pairing wine and food is a lot like falling in love. In true love, we may be blind to color, race, religion and gender, and we find genuine happiness with a lover based on shared values, experiences, interests, and innate attraction...The wine doesn't care what the dish is or is not, or where it originates. The food could care less if it's flouting time-honored expectations." –Evan Goldstein*

### DARING PAIRINGS

A Master Sommelier Matches Distinctive Wines with Recipes from his Favorite Chefs: While most books penned by master sommeliers take the guesswork out of helping people discover their favorite wines, Goldstein takes the concept beyond the next level. The book not only educates on the key characteristics of wine in plain language, but also creates heavenly matches, pairing different representative wines with easy-to-follow recipes from renowned chefs. **EVAN GOLDSTEIN**, University of California Press, \$34.95.



### 100 PERFECT PAIRINGS

Small Plates to Enjoy with Wines You Love: The title says it all, especially if your Valentine's Day plans involve staying home, opening a bottle of wine and keeping the gourmet element intimate. Easy-but-decadent recipes ensure you spend more time enjoying the food/wine

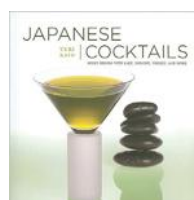
experience and each other than in pesky prep mode. **JILL SILVERMAN HOUGH**, Wiley, \$16.95.



### YUM! TASTY RECIPES FROM CULINARY GREATS

Before competing with other couples for reservations at this year's romantic restaurant-du-jour, check out this book first to see what kind of magic you can

create at home. A suitable companion for either of the two books above. **JEFFREY SPEAR & DARA BUNJON**, Cumberland House, \$28.95.



### Japanese Cocktails

The delicate flavors, structure and appearance of sushi and other Japanese foods translates to libations made with sake, shochu, Japanese whisky, green tea and melon liqueurs

and even beer. While recipes makes the Japanese cocktail aesthetic as accessible as your local market, the book's informative passages and art direction transports you to Japan in its sexy, post-modern glory. **YURI KATO**, Chronicle Books, \$14.95.



### Asian Cocktails

Creative Drinks Inspired by the East: Indulge in some fun and experimentation in your kitchen or home bar with this book. It not only boasts dozens of recipes with flavor profiles that

span the Asian continent and available Asian spirits, but also a chapter that enables readers to transform ordinary simple syrup, vodka, rum, shochu or gin into exotic cocktail foundations with finds from your neighborhood Asian market or produce shop. **HOLLY JENNINGS & CHRISTINE LEBLONDE**, Tuttle Publishing, \$16.95.



# BLUE ICE

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Our highly-rated American potato vodka &  
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## A Taste of Romance

Why wait for a Hallmark holiday for an excuse to spin a few cocktails crafted with love? If your guests have a sweet tooth, or you just want to add a hint of spring to late winter entertaining, think outside the (candy) box with these sophisticated and balanced sensory delights.

### Pink Wink

1½ oz SKYY  
Infusions Citrus  
1 oz X-Rated  
Fusion Liqueur  
1¾ oz pineapple  
1 strawberry

Combine ingredients in shaker. Pour over ice. Garnish with strawberry.

### Avión Strawberry Fizz

2 sweet strawberries  
¾ oz fresh lemon juice  
1 oz agave nectar  
2 oz Tequila Avión  
2 oz dry Champagne



### Honey Tea-ni

1½ oz Sweet Tea vodka  
(recommend the product from Tales)  
1 oz Bärenjäger Honey Liqueur  
½ oz lemon juice

In a shaker, combine firefly, Bärenjäger, and squeeze the 3 lemon wedges in, shake with ice. Strain and serve. Lemon wheel garnish optional.

### Love Elixir

1½ oz Appleton Reserve  
½ oz Demerara simple syrup  
¼ oz Allspice Dram  
1 oz Fresh lime juice

Prep the rocks glass with orange oil and add ingredients with crushed ice into the glass and swizzle with a swizzle stick or a spoon. Add more ice to the top and garnish with a long orange peel down the side of the glass and a mint sprig.

### N'Icewine Slushies

6 to 10 ice cubes  
6 oz Northern Ice Vidal Icewine

In a blender, gradually add ice cubes to icewine, until frothy. Serve chilled in a martini glass. Garnish with orange twist.



### Blue Without You Brett Feore of Apiary, NYC

2 oz Blueberry/Jalapeño infused Partida Blanco  
¾ oz Creme de Mure  
1 oz Fresh Lime Juice  
½ oz Tequila Partida 100% Organic Agave Nectar

Muddle mint and blueberries. Combine remaining ingredients. Garnish with mint and three berries and sea salt rim.

### Bitter X

1½ oz X-Rated Fusion Liqueur  
½ oz Aperol or splash of Campari  
3 parts ruby red grapefruit juice  
Grapefruit bitters

Build cocktail in a low-ball glass, top with ice.

### Finlandia Amour

1½ oz Finlandia Cranberry Fusion  
½ oz Chambord  
½ oz Pineapple juice

Shake and garnish with lemon spiral.

### Cinnamon Heart-ni Tim McCaffery, Lime Tree Cove

1½ oz Grey Goose Vodka  
1 oz Goldschlager (Cinnamon Schnapps)  
½ oz Grenadine  
Club Soda  
1 apple slice  
Cinnamon Stick  
Ice  
Lime Tree Cove  
Cinnamon Sugar for rim  
Club soda (optional)

Mix spirits and grenadine in a cocktail shaker filled with ice. Moisten glass rim with the apple slice and apply Lime Tree Cove Cinnamon Sugar. Pour into glass. Top with club soda if desired. Garnish with a cinnamon stick.







### Dos Amores

2 oz Dos Lunas  
Silver Tequila  
1 oz Orange Flavored  
Liqueur  
2 oz Pomegranate Juice  
Topper of Chilled  
Champagne

*Place Dos Lunas Silver Tequila, orange flavored liqueur and pomegranate juice into a large cocktail shaker filled with ice. Shake to blend and chill. Strain evenly between two champagne flutes. Top with chilled champagne. Stir. Finlandia Amour*



### Bumble Bee-utiful!

1 oz Bärenjäger  
Honey Liqueur  
 $\frac{3}{4}$  oz Reposado Tequila  
 $\frac{1}{2}$  oz fresh lime juice  
6 mint leaves  
2 strawberries

*Muddle mint then shake all ingredients vigorously over ice. Double strain in a martini or coupe glass.*

### Frisky Whisky

1 oz Michael Collins  
Irish Whisky  
1 oz Bärenjäger  
Honey Liqueur  
1 oz fresh orange juice  
 $\frac{1}{4}$  oz simple syrup  
2 dashes angostura bitters

### Blushing Heart-tini

**By Geovanni, Page 71  
Lounge, Studio City, CA**

$1\frac{1}{2}$  oz Crown Royal  
1 oz Chambord  
Splashes of Peach  
Schnapps, Sweet and Sour,  
and Cranberry Juice

*Combine and shake spirits in a shaker and garnished with fresh raspberries and a sugar rim.*



### Amor Eterno

**by Victoria D'Amato-Moran**

$1\frac{1}{2}$  oz KAH® Day of the Dead™ Anejo Tequila  
1 oz Combier Rouge Cherry  
 $\frac{1}{4}$  oz St.Germain Elderflower  
 $\frac{1}{2}$  oz Lemon Syrup\*  
3 oz Housemade Cranberry Juice\*\*  
3 drops Chocolate Aztec Bitters  
Garnish:  
Egg Honey White Foam\*\*\*  
Sugar Heart or Rose Petals

*Add ingredients to a mixing glass. Add ice. Shake well. Strain into a vintage cocktail coupe.*

*\* Lemon Syrup, per cocktail:*

$\frac{1}{2}$  oz lemon juice

$\frac{1}{2}$  part sugar

*In a pot, bring to a boil, let sit to cool and store for up to 2 weeks.*

*\*\* Cranberry Juice:*

*Add 1 bag of fresh cranberries and 32 oz of water to a pot, and boil until all berries have popped. Strain through a fine mesh sieve. Discard cranberries. Store in a sterilized glass bottle for up to 4 weeks.*

*\*\*\*Egg White Honey Foam:*

*In a Cream Whip Canister or blender, add four egg whites & 1 oz Wildflower Honey. Follow manufacturer directions for using a whipper. Shake 30 times before pressing on charger.*



## Tomas Delos Reyes


([www.cookininbrooklyn.tv](http://www.cookininbrooklyn.tv))

Given that Tomas Delos Reyes brings his passion for film, dance, music and Pan-Asian flavors to the cocktail art form, it is no surprise New York cocktail enthusiasts are madly in love with his creations from the Standard Hotel's BoomBoomRoom. Love In The Fig City, his latest signature creation, is bound to stir up some passion, with its playful mingling of Tequila, Ginger Liqueur, Fig and Prosecco.

"As with any cocktail, my goal is to create an unforgettable experience in every glass, and make sure you never forget the evening you shared such an experience with the one you love," says Delos Reyes. "Just like a good relationship, a cocktail requires just the right balance of sweet and savory notes. Presentation is also important if you are out to impress somebody, especially when it comes to Valentine's Day."

### LOVE IN THE FIG CITY

2 oz Partida Reposado Tequila  
 ½ oz Fresh lemon juice  
 ½ oz Ginger Liqueur (LLM recommends  
 Domaine De Canton)  
 ½ oz Cinnamon syrup  
 ¾ oz Fig puree or half a fresh fig  
 Mionetto Brut Prosecco

*Muddle, shake and fine strain over ice into a rocks glass. Top with Mionetto Brut Prosecco and garnish with a fresh fig wheel.* 

Beyond this love affair in a glass, Delos Reyes shares his secrets to home bar romance with these simple do's and don'ts based on what's happening on the New York City bar scene.

what's <b>HOT</b>	what's <b>NOT</b>
<p><b>Big block</b> ice made at home</p> <p><b>Using agave</b> nectar as a sweetener</p> <p><b>Squeezing</b> fresh juice</p>	<p><b>Over-muddling</b> your fruit and mint. A few presses are all you need.</p> <p><b>Sweet cocktails</b> aren't necessarily good cocktails. Go for balance.</p> <p><b>Not shaking</b> hard enough can make the difference between a light and refreshing cocktail versus a thick and alcoholic biting cocktail.</p>







[MexicaliBeer.com](http://MexicaliBeer.com)

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# India's Spice and

If your mind and palate are already open to different regional Asian cuisines, why not open out your travels to some of the places where these exotic flavors come from!

Asian capitals such as Tokyo, Hong Kong and Singapore have lead the charge in terms of cocktail innovation and swanky environments to serve them. However, cities in India and Taiwan are fast catching up, thanks to their populations of young, trend-setting professionals demanding new ways to enjoy familiar and unfamiliar food and cocktail flavors in chic settings. This has also captured the imagination of seasoned travelers here in the States, particularly foodies who enjoy eating and drinking in new experiences. Though Northern India and Taiwan are in opposite corners of Asia, they have a lot more in common than one may realize.

## A Passage to India

Beyond India being a wonderland of larger-than-life architecture and vibrant color, it is a hotbed of spice and seasonings. Though India's deserved big draw is savory vegetarian fare at mom-and-pop dhabas (diners) and street food stalls, it is interesting to witness cocktail culture blossoming as the Indian economy strengthens. Some Indian cocktails made with local fruits are light and subtle, rendering them perfect companions for zesty dishes. Others, particularly those made with tequila, represent east-west fusion at its finest, especially if you prefer your drinks with a kick.

When in Delhi, a good starting point for any India trip, you can get a taste of the good life in the posh Connaught Place neighborhood before heading to historic areas, including The Red Fort, Jama Masjid and the Mahatma Gandhi Memorial. Delhi is the anchor for the popular "Golden Triangle" travel itinerary, which also includes Agra (home of the larger-than-life Taj Majal). However, like Dorothy's trip to Oz, India as a Technicolor experience pops open once you enter the state of Rajasthan, with cities-Jaipur, Jodhpur, Ajmer and Udaipur-defined by the color of the buildings and color throughout the street markets and storefronts.





Wonders of the World: India's iconic Taj Mahal (opposite page) and Taipei City's Confucius Temple (this page) are both other-worldly and yet so close to some of the most vibrant flavors and spices on Earth!

# Taiwan's Nice

by Elyse Glickman

Commutes between each city, meanwhile, are an extraordinary mix of National Geographic documentary, an extended episode of *Anthony Bourdain: No Reservations* and a safari where travelers share the road with camels, cows, elephants and monkeys.

Kolkata, meanwhile, is not just a change of scenery but perspective on Indian culture. When you leave the airport, wide palm tree-lined boulevards and pastel-hued modern buildings evoke Miami. Closer to downtown, New Orleans' or Sydney, Australia's residential areas come to mind, with lacy terraces and quaint cafes lining the streets. Every spare space is filled with lush equatorial plant life.

However, there is plenty to remind you that you are indeed in India—from Hindu temples to bustling bazaars to stores and boutiques of all stripes showcasing vibrant local fashion, textiles and

jewelry. Even Chinese restaurants smell and taste wonderfully different from your favorite neighborhood noodle shop. With all the culture, cuisine and style this city has to offer anybody seeking a compelling urban destination, it is indeed surprising that Kolkata is not as popular a tourist destination as one would think.

For example, Victoria Memorial keeps culture vultures busy with its fascinating art and history exhibits reflecting its deep cultural connections with the British Empire and other European cultures thanks to the busy trade routes of the 17<sup>th</sup>, 18<sup>th</sup>, 19<sup>th</sup> and early 20<sup>th</sup> centuries. The Indian Museum, one of the oldest museums in Asia founded in 1914, makes for an unusual academic experience, with a 4,000 year-old mummy, fossils, coins, stones, Gandhara art, meteors and botanica mounted in library-like settings.

## Taiwan's On!

Those who have yet to discover 21<sup>st</sup> century Taiwan should prepare to have their notion about "Made in Taiwan" shaken to its foundation. Today's Taipei is an urban hub possessing the best of many worlds, including Japan's technical wizardry and Hong Kong's penchant for global luxury. The rest of Taiwan, from small towns to rural expanses, blend mainland China's cultural influences and the laid-back vibe of Malaysia and Thailand's beach and mountain areas.

Must-dos include the many temples dotting the city (including Longshan Temple and the Taipei Confucius Temple) and internationally renowned National Palace Museum, with its exquisite collection of treasures from Taiwan and Mainland China. The modern art scene lives and breathes along the narrow paths crisscrossing Bo-Pi-Liao Historic



## India's Spice and Taiwan's Nice *continued from page 41*



Taroko Gorge Temple

Street. The riot of color and aromas at Taipei's famous night markets (including **Raohe**, **JingMei**, **Luodong** and **Shilin**) are can't-miss.

Southern Taiwan cities Kaohsiung and Tainan offer museums, cultural sites, street markets, fine dining, and shopping opportunities found in Taipei, but at a slightly slower pace. However, those venturing beyond Taipei should not miss the splendor of **Taroko Gorge**, with its soaring cliffs and rope bridges. Though there is great hiking, bike rentals, and temples to explore a stone's throw from the front door, the **Silks Place** resort is so stunning, you will probably want to plant yourself on the top level's pool deck or lounge and just watch Taroko Gorge's green expanse unroll before your eyes.

The same goes for **Hotel Royal Chihpen** ([www.hotel-royal-chihpen.com.tw](http://www.hotel-royal-chihpen.com.tw)), in Taitung County in southwestern Taiwan. Hot springs and day spa fanatics will be spoiled between the available treatments, the hotel's sprawling expanse of spring water-filled pools with different Jacuzzi-jet placements, clothing-optional natural hot springs, and spring water that can be piped right into individual guest rooms through the Japanese-style shower and bathtubs.

Though the siren calls of other Asian capitals beckon, Taiwan and India are both intriguing packages just waiting to be opened.

### Where to Stay India

Though luxury resorts fit for the Raj are cropping up all over India, these clean, cheery and affordable boutique bed-and-breakfasts are representative of what you can book through the Make My Trip online travel agency ([MakeMyTrip.com](http://MakeMyTrip.com) and [us.makemytrip.com](http://us.makemytrip.com)).

- **Umaid Mahal**, Jaipur, Rajasthan, [www.umaidsmahal.com](http://www.umaidsmahal.com)
- **Krishna Prakash Heritage Haveli**, Jhodpur, Rajasthan
- **Mandiram Palace Heritage Boutique Hotel**, Udaipur, Rajasthan

### Taiwan

These are all highly recommended, not only because of their central location and posh décor, but also their far-above-average food and drink offerings.

- **Sheraton Taipei** ([www.sheraton-taipei.com/english/index.htm](http://www.sheraton-taipei.com/english/index.htm)),
- **The Grand Formosa Regent Taipei** ([www.grandformosa.com.tw/EN/](http://www.grandformosa.com.tw/EN/)), and
- **Grand Hyatt Taipei** ([www.taipei.grand.hyatt.com](http://www.taipei.grand.hyatt.com)).

- **The Silks Place Taroko Gorge** ([taroko.silksplace.com.tw/index\\_en.html](http://taroko.silksplace.com.tw/index_en.html)) blurs the line between indoors and outdoors in the most exquisite ways.

### Wine, Dine and Cocktailing India

- With locations in several major Indian cities, **Oh! Calcutta** showcases light and steamed Bengali regional cuisine while **Sigree** concentrates on heartier, oven roasted fare from India's Punjab region. Read more on both at [www.speciality.co.in](http://www.speciality.co.in)
- **Flury's**, opened in Kolkata by Swiss expats, is a lunchtime and breakfast institution for both locals and expats, especially if sweets are your thing.
- Young professionals working in Gurgaon, New Delhi, India regard **Punjab Grill** as their go-to spot for upscale food and drink.

### Taiwan

- **Marquee Restaurant and Lounge** and **Indulge Experimental Bistro and Lounge** are regarded by the locals as the places to imbibe both classic cocktails and contemporary fusions of Western and Asian spirits and ingredients.
- **Silks Palace at the National Palace Museum** ([www.silksplace.com.tw/english](http://www.silksplace.com.tw/english)) takes "culinary art" literally, especially with its splurge-worthy banquet, which reinterprets the treasures of the National Palace Museum with seasonal ingredients.
- **AoBa** ([www.aoba.com.tw](http://www.aoba.com.tw)) earns its status as one of Taipei's best-kept secrets. While their food is exceptional, the lounge-y ambiance and sexy staff help it live up to its cool reputation.
- **Yuan Pot Restaurant**, in the up-and-coming Xinyi District, is the favorite of the newly-opened W Taipei's staff for good reason—clean, modern and seasonal fare made to order.



# coca mixology



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lemonade or in creating a 'high definition' Mojito, a Margarita, Caipirinha, or Bloody Mary. The legendary way to experience the true Agwa Buzz is with our signature drink the Bolivian Kiss: served with a slice of lime (the secret is to suck the lime first)!



Find out more at [agwabuzz.com](http://agwabuzz.com)

ALWAYS ABOUT QUALITY

## India's Spice and Taiwan's Nice *continued from page 42*

### Where to Shop India

(Stores throughout the country)

- **Westside** ([www.mywestside.com](http://www.mywestside.com)) is effectively India's answer to Macy's, with nicely stocked home furnishings and accessories departments.

- At **FabIndia** ([www.fabindia.com](http://www.fabindia.com)), you can outfit your kitchen, bar and dining room with block-print linens and tableware. Prices are fab, too!

- **Ritu Kumar** and **Biba** are where fashionistas can find high-quality Indian ready-to-wear garments that will blend beautifully with their existing wardrobes back home.

### Taiwan

In addition to its charming lunch menu and prolific selection of fine artisanal teas, Taipei's **Hui Liu Teahouse** stocks everything a tea enthusiast would want in his or her kitchen as well as investment-worthy hand-crafted stoneware and one-of-a-kind fashion accessories.

**The Red House** ([www.redhouse.org.tw](http://www.redhouse.org.tw)) is many things to many people—art gallery, architectural landmark, cultural center and fun, funky local answer to New York's MOMA store with conversation-starting items for the kitchen, bath and office.

**Sogo Department Stores** ([www.sogo.com.tw](http://www.sogo.com.tw)) throughout Taiwan are great one-stop shopping, with mini-boutiques for major local and international designers, neatly organized on every floor. 

For general information, visit [www.incredibleindia.org](http://www.incredibleindia.org) and [www.tourismindia.com](http://www.tourismindia.com). For Taiwan travel information, visit [www.goztaiwan.net](http://www.goztaiwan.net). For an edgier look at Taipei, visit [www.taiwanfun.com](http://www.taiwanfun.com).



Delhi

## Pan Asian Sensations!



### Kao Liang Crush

**Grand Hyatt Taipei**

1½ oz Kao Liang (or soju)  
2 oz Chocolate Mint ice cream  
Fish Mint Leaf  
Fresh lime Wedge

*Muddle the mix in crushed ice and build cocktail in an Old Fashioned glass.*

### Dabanol

**Oh! Calcutta**

1½ oz Reposado Tequila  
(LLM recommends Agave 99)  
1 oz Lime  
1 oz simple syrup  
Roasted Cumin powder

*In a shaker, blend all three liquids with a pinch of cumin. Partially rim a glass with cumin, and strain cocktail into the glass.*

### Peru Pyala

**Sigree**

1½ oz Chili-infused vodka  
2 oz Guava juice  
Dash of Tabasco  
Lemon/Cherry Garnish

*Build drink in a martini or daiquiri glass.*



### Coffee Shao

**Grand Hyatt Taipei**

1½ oz Shao Xing \* rice wine  
1½ oz Kahlua  
Chocolate Sugar Rim

*Build cocktail in a martini glass*

*\*Remark: Shao Xing is one of the most famous varieties and traditional Chinese fermented wines from rice. It originates from the region of Shaoxing in China. It is both drunk as a beverage as well as widely used in Chinese cuisine and is internationally well-known and renowned throughout mainland China, as well as in Taiwan.*



### Mast Guava

**The Punjab Grill, Delhi**

2 oz vodka  
(LLM recommends Ozone)  
2 oz fresh guava juice  
Dash Tabasco sauce  
Pinch chai masala spice  
Chopped coriander  
Dash of lemon juice  
Green chili garnish

*Pour vodka and guava juice into a shaker. Add Tabasco sauce, coriander, lemon juice and chai masala spice. Shake vigorously and pour into a tumbler glass with ice and rimmed with salt or sugar. Garnish with a chili pepper.*

For more flowing delights from India and Taiwan, visit our recipe section at [www.liquidlivingmagazine.com](http://www.liquidlivingmagazine.com)



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\*Source: Nielsen Data, 52 weeks ending 4/4/09






**TRU LUV**

3 oz Partida Reposado Tequila  
1½ oz grenadine  
5 oz sweet and sour  
1 oz orange flavored liqueur  
Ice

*Add two pieces of ice into 3 flutes and set aside. Mix all ingredients together in a shaker and shake over ice. Strain into flutes and serve.*

## “Luv” at First Sip

by **Stephen Dennison and Tom Fischer**

Whether you celebrate Valentine’s Day with your significant other, or declare a toast to the best friends who have always stood by you through good times and bad, there is nothing better than doing either with a cocktail that embodies love through its perfect balance of sweet and tart. 



## MIXOLOGY: AN ART OR A SCIENCE?

It's called a "signature cocktail", right? So the artistry of mixing the unique, the unexpected, and the dazzling is the draw that attracts attention and creates the buzz. But in today's challenging on-premise business environment, having the right tools to prepare drinks as cost-efficiently and consistently as possible is essential. That means eliminating waste, saving time, and having ingredients with the most versatility. Daily's Bar Essentials have been created to ensure there's always smart, simple logic behind your most artistic expressions.

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