

cocktail essentials

A FESTIVE DRINK IS ALL ABOUT THE DETAILS. FROM THE PERFECT GLASS TO THE BEST INGREDIENTS, EVERY ELEMENT MAKES A DIFFERENCE. VISIT OUR STORE AND ASK AN ASSOCIATE HOW TO STOCK A HOLIDAY-READY BAR.

OLD-FASHIONED GINGER SNAP

Coat rim of old-fashioned glass with Ginger Syrup; dip in Citrus Rimming Sugar. Put ½ fl. oz. Ginger Syrup in bottom of glass. Add 3 Luxardo Maraschino Cherries and 4 dashes DSB Aromatic Bitters; muddle lightly. Pour in 1½ fl. oz. rye whiskey and stir. Add large ice cube. Garnish with cherries on a toothpick. Serves 1.

SLEIGH BELL SPARKLER

Coat rims of 2 flutes with Honey Syrup; dip in Vanilla Rimming Sugar. In cocktail shaker, stir together 1½ fl. oz. cognac, ½ fl. oz. lemon juice, 2 tsp. Honey Syrup and 1½ fl. oz. Yuzu-Meyer Lemon Cocktail Mixer. Divide between flutes; place lemon peel strip in each one. Top with Prosecco. Serves 2.

SNOWFLAKE SPRITZ

In highball glass, stir together 1½ fl. oz. vodka, ½ fl. oz. absinthe, ½ fl. oz. Preserved Lemon Syrup and ½ fl. oz. lemon juice. Add 3 thin cucumber strips, 1 lemon wedge and herb sprigs (mint, lemon verbena or basil). Add ice; top with tonic water. Serves 1.

WINTER SUNRISE

In narrow glass, mix 1½ fl. oz. golden rum, ½ fl. oz. orange liqueur, 3 dashes Cranberry Bitters, 1 tsp. lime juice, 2½ fl. oz. Blood Orange-Satsuma Cocktail Mixer and grated nutmeg. Slowly pour in ½ fl. oz. Grenadine Syrup. Add ice cubes. Serves 1.

NORDIC COSMO

In cocktail shaker, muddle 6 juniper berries, 3 dill sprigs and 1 tsp. superfine sugar. Add ice to fill shaker halfway. Pour in 1 fl. oz. gin, 1 fl. oz. aquavit, 3 dashes Cranberry Bitters and 1½ fl. oz. Cape Cod Cranberry-Apple Cocktail Mixer. Shake about 20 seconds. Strain into coupe glass. Garnish with dill sprig. Serves 1.

BARTENDER'S TIP

Garnishes should add a bit of flair and flavor to a drink.



BARTENDER'S TIP

A larger piece of ice will melt more slowly and will avoid diluting a drink.

A Riedel Vinum Stemware

24% lead crystal. Bordeaux, Brunello, Burgundy, Chardonnay, Sauvignon Blanc, Syrah, Port or Champagne Flute. Set of two. Made in Germany. #54-5449491 Sugg. \$59.00
Our Price \$50.00

Riedel Vinum Mixed Gift Set, Includes four Bordeaux glasses and four Chablis/Chardonnay glasses. Set of eight. #54-7692379 Reg. \$177.00
Set Price \$149.95

B Riedel Vinum Barware

View our complete collection at williams-sonoma.com

C Schott Zwiesel Coupe Glasses

New & Exclusive Break, chip and scratch resistant. Made in Germany. Set of six. #54-5644554 \$77.95
Cocktail Glasses, not shown. Set of six. #54-5644588 \$77.95

D Williams-Sonoma Cocktail Mixers

Exclusive 25.3 oz. Choose Yuzu-Meyer Lemon, Pomegranate-Blueberry, Blood Orange-Satsuma or Cape Cod Cranberry Apple (**New**). #54-787770 \$16.95
New & Exclusive Cocktail Mixer Caddy, mini sizes of Yuzu-Meyer Lemon, Pomegranate-Blueberry and Blood Orange-Satsuma in a caddy. 6.8 oz. each. #54-5269360 \$29.95

E Luxardo Maraschino Cherries

Exclusive Prized sour Marasca cherries from Italy. 12.7 oz. #54-4428744 \$19.95

F Williams-Sonoma Rimming Sugars

Exclusive 3-3.4 oz. Citrus, Spiced or Vanilla. #54-787713 \$8.95

G Dillon's Bitters

Exclusive 3.38 oz. Pear*, Cranberry* or DSB Aromatic. #54-6067169 \$16.95
Gift Set #54-5232822 \$49.95

H Morris Cocktail Syrups

All-natural. 8 oz. Ginger, Grenadine, Honey or Preserved Lemon. #54-6067805 \$14.95

I Bitters Making Kit

Exclusive Ingredients for one 25-oz. batch each of Citrus Bitters and Aromatic Bitters. #54-1407089+ \$24.95

J King Cube Silicone Ice Cube Trays

Exclusive Makes four extra-large 2" cubes per tray. Set of two. #54-4337341 \$16.95
Silicone Ice Sphere Molds, set of two. #54-39867 \$12.95

K Williams-Sonoma Monogrammed Cocktail Glasses

New & Exclusive Set of four. Single or Triple initial. Double Old-Fashioned, Highball or Martini. #54-3379369 \$59.95

*Catalog/Internet only

