



COGNAC PARK VS CARTE BLANCHE SIGNATURE COCKTAILS



ABV: 40%



SAZERAC

2 oz. Cognac Park VS Carte Blanche
.5 oz. Simple syrup
3 dashes Peychaud's bitters
Rinse of absinthe

METHOD: Rinse or spray a chilled glass with absinthe. Combine all other ingredients in a mixing glass with ice and stir. Strain into the absinthe rinsed glass.

GARNISH: Lemon peel



ESPRESSO MARTINI

1.5 oz. Cognac Park VS Carte Blanche
1 oz. Fresh espresso
.75 oz. Giffard Cacao
.5 oz. Coffee liqueur

METHOD: Combine all ingredients in a shaker with ice. Shake vigorously and double strain into a martini or coupe glass.

GARNISH: Espresso beans



FRENCH 75

1 oz. Cognac Park VS Carte Blanche
.5 oz. Fresh-squeezed lemon juice
.5 oz. Simple syrup
3 oz. Champagne

METHOD: Combine all ingredients except the champagne into a shaker and shake. Strain into a flute and top with champagne.

GARNISH: Lemon twist



SIDECAR

2 oz. Cognac Park VS Carte Blanche
.75 oz. Triple Sec
.75 oz. Fresh-squeezed lemon juice

METHOD: Combine all ingredients in a shaker with ice. Shake vigorously and double strain into a coupe glass.

GARNISH: Sugar rim and lemon peel