

# L'APERITIF

AT LAMER

JOURNAL

COLIN FIELD, THE HEAD BARTENDER OF THE HEMINGWAY BAR AT THE RITZ HOTEL PARIS AND FORBES' "GREATEST BARTENDER IN THE WORLD" RETURNS TO L'APERITIF TO LAUNCH A NEW LINE IN FRENCH COCKTAILS, "LA LIGNE FRANCAISE".

\$5



## The Flavour of 'The Jazz Age'

*L'Aperitif cocktail bar brings you back the all but disappeared rye whiskey with the flavour of 'The Jazz Age' in the 20's and 30's.*

### FEATURING



ERNEST LORING "RED" NICHOLS (MAY 8, 1905 - JUNE 28, 1965) WAS AN AMERICAN JAZZ CORNETTIST, COMPOSER, AND JAZZ BANDLEADER. A FANTASTIC SHOWMAN WHO LIVED FOR HIS WORK WITH OVER 4,000 RECORDINGS OVER HIS LONG CAREER. HE WAS ACCOMPANIED BY HIS EVER CHANGING MUSICIANS, THE FIVE PENNIES, BUT THEY WERE OFTEN MORE THAN 5 DEPENDING ON WHO WAS FREE AND WHAT HE WANTED TO DO.

Red Nichols playing trumpet, Red Nichols photographs, PH212, box 1, Special Collections and University Archives, University of Oregon Libraries, Eugene, Oregon.

#### Five Pennies

Agave Tequila, lime, lemon and yuzu juice with a hint of bio Agave syrup, egg white and Hawaiian black sea salt. (Yes, there are more than 5 ingredients, but Red Nichols often had more than 5 musicians too!)

~ Accompagnement ~  
Scallop Ceviche, Coconut Cream

#### Montreux Magique

Grey Goose Vodka, Beetroot juice, fresh strawberries and their essence along with red peppercorns.

Named for the Montreux Jazz Festival in Switzerland, held annually in early July in Montreux on the Lake Geneva shoreline.

~ Accompagnement ~  
Scallop Ceviche, Coconut Cream

#### 3 Blind Mice

White Rum with vanilla essence enhancing tangy freshly pressed rhubarb juice and a point of sugar. Think of rhubarb and custard and this is the taste but without the sweetness.

~ Accompagnement ~  
Foie Gras, Sauternes Gelee

#### The Red Nichols Manhattan

Templeton Rye with Carpano Antico Vermouth, spiced with Halekulani bitters and then smoked.

~ Accompagnement ~  
Aged Parmesan, Maple Syrup

COCKTAILS \$20



# COCKTAIL SANS ALCOHOL

**DELICIOUS AND EXCITING 'Faux Tails':** All the taste of classic French mixology with exotic lingering perfume, but these have absolutely no alcohol in them.

## La Sanglante

A delicious preparation of tomato and yuzu juice, Worcestershire sauce and a sprinkle of pepper, jazzed up with celery foam and served in a delightful 1920's style coupe.

~ *Accompagnement* ~  
*Beef Carpaccio, Olive Tapanade, Tofu*

## The Chang Apana

Fresh watermelon shaken and filtered with a teaspoon of olive oil and grated pepper.

## Bas De Soie

Vanilla ice cream with mango juice and grated chocolate.

## Absinthe Angel

Cucumber with Green Aniseed infusion offering a souvenir of the "absinthious" past of the Jazz era.

~ *Accompagnement* ~  
*Salmon Rilletes*



# ALL COCKTAILS \$20

## Martini Meringue

Our own Lemon Charlie with lemon skin soaked vodka sugar and floated meringue.

~ *Accompagnement* ~  
*Salmon Rilletes*



## Islay Prepared Rye Whiskey

Templeton Rye Whiskey refreshed with a sphere of ice perfumed with Ardbeg Single Malt.

~ *Accompagnement* ~  
*Aged Parmesan, Maple Syrup*

## Reve en Chocolat

Tequila Reposado, chocolate liqueur, Halekulani Vanilla essence and fresh cream blended together.

~ *Accompagnement* ~  
*Passion Fruit Cheese Cake*



## La Cage de Chanel

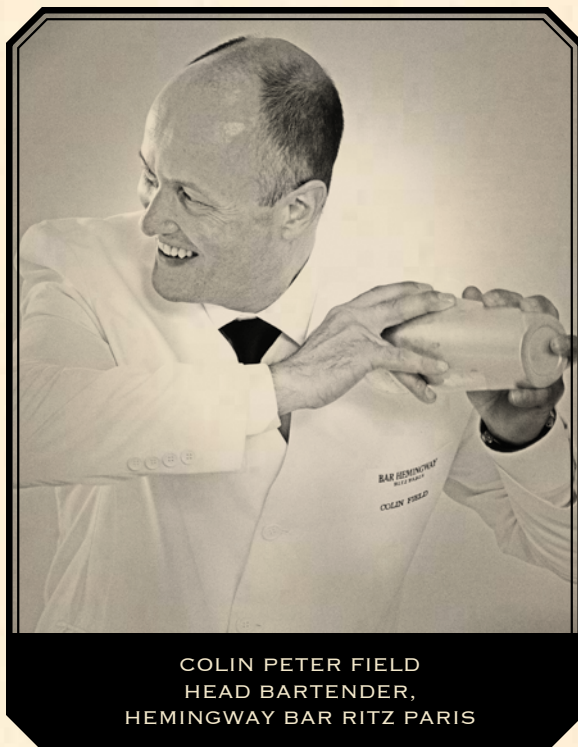
Gin Citadelle Francais, St. Germain, lemon infusion, Champagne.

~ *Accompagnement* ~  
*Cured Tuna, Sea Asparagus*

## Miss Bonde

A maceration of fresh raspberries in vodka necessary to extract the soul of the fruit, offering its pure essence to then be caressed with Champagne.

~ *Accompagnement* ~  
*Foie Gras, Sauternes Gelee*



COLIN PETER FIELD  
HEAD BARTENDER,  
HEMINGWAY BAR RITZ PARIS

## The Serendipity Cocktail

The Serendipity Cocktail is the most fashionable cocktail in France today. Created by Colin Field in Paris in 1994, it is now in the Larousse Encyclopedia as France's modern classic.

"Made in a tumbler with Calvados with a very serious and respected French apple 'cognac', as I would qualify it. I then marry fresh mint and apple juice with a small spoon of sugar before I embellish the cocktail with Champagne. I love this cocktail so much that I even had a watch named Serendipity made for me". - Colin Field

~ *Accompagnement* ~  
*Prosciutto, Asian Pear*



HEMINGWAY AND MARTHA GELLHORN  
AT HALEKULANI, 1940'S

## Hemingway Old Fashioned

Templeton Rye Whiskey, sugar and bitters of Trinidad mixed with the juice of one half lemon and orange. We add plenty of ice and stir for 12 seconds and you say "Oh my God!"

~ *Accompagnement* ~  
*Beef Carpaccio, Olive Tapanade, Tofu*

## Mach 2

In an old fashioned glass with ice. A subtle blend of the smoky Laphroaig whisky of Islay and Green Chartreuse from Voiron near Grenoble in France.

~ *Accompagnement* ~  
*Salmon Cornet and Guacamole*

