

# Manhattan 2.0

For the the bourbon in this cocktail, we tried Basil Hayden and Belle Mead. Both were excellent. The bourbon brings flavors of maple, tobacco, smoke and vanilla. This blends well with the rich, earthy Carpano Antica's tastes of herbs, spice and slight bitterness. Tasting this without knowing the ingredients, one could easily miss the sherry. It intermingles with the Italian Vermouth, smoothing the bitterness and adding to the richness. Here is the recipe:



Manhattan 2.0

- 1 1/2 oz. Bourbon
  - 3/4 oz. Carpano Antica
  - 1/4 oz. Sherry
  - 1/8 tsp. Grand Marnier
  - 1 dash Angostura Orange Bitters
  - Garnish: Luxardo Maraschino Cherries and an orange peel
1. Chill a cocktail glass with ice and water
  2. Add the ingredients, except the garnish, to a mixing glass with ice and stir to chill
  3. Strain into the chilled cocktail glass
  4. Add the cherries, (or place them on a pick), and express

the orange peel over the drink and discard.

Cheers!

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