

Veridian – an Elegant Gin Martini



This beautiful Martini combines the herbal qualities of Gin and Chartreuse. We used Gin Mare, which has a balanced juniper note and is distilled from olives, among other botanicals, all of which play perfectly with *Doc Elliott's Olive Bitters*.

The nose presents juniper with touches of woodiness, herbs and citrus. The taste is soft juniper with citrus, herbs and a hint of anise. The finish is savory from the *Olive Bitters* with a bit of spice.

Ingredients:

- 1 1/2 oz Gin Mare
- 1/2 oz Quality Dry Vermouth (or 1/4 oz Dry and 1/4 oz Bianco Vermouth)

- 1 bar spoon Chartreuse
- 1 Dash Doc Elliott's Olive Bitters
- Olives for garnish

Directions:

1. Chill a cocktail glass with ice and water
 2. Combine all ingredients, except the garnish, in a mixing glass with ice
 3. Stir to combine and chill
 4. Double strain into chilled cocktail glass
-