

EAT YOUR COCKTAIL

VODKA MAY BE HAPPIEST IN A MARTINI GLASS. WHISKEY MAY NOT MIND if you blend it with water, Coke or lip-puckering bitters. But these potent spirits can do more than just spike a cocktail shaker; chefs around the globe are taking to spiking their menus with some seriously intoxicating entrées. From a drunken shrimp dish to a smoked salmon that delivers doses of juniper-laden gin with each bite, here are a few of our favorite ways to eat your drink. ▶

Bombay
Sapphire
East Smoked
Salmon





Drunken Shrimp

1 **Ming Tsai's Drunken Shrimp:** "Oloroso sherry reminds me of Shaoxing wine, and the technique of 'drunken shrimp' was often used by my parents," explains chef Ming Tsai of his Drunken Head on Shrimp with Paprika-Sherry, Jicama and Spicy Pepitas dish. "The deep, sweet alcohol taste infuses the shrimp and really brings out the natural sweetness. And of course the best part is sucking all the goodness out of the crispy shrimp head — nirvana!" Try it at Blue Dragon in Boston. Ming.com/blue-dragon

2 **Jon Matsubara's Bombay Sapphire East Smoked Salmon:** "I love the aromatic notes infused within the spirit in this take on a gin-smoked salmon," says chef Jon Matsubara of his Bombay Sapphire East Smoked Salmon with Nashi pear, Japanese pickled plum, nori burrata, salmon crisp and opal shiso. "I was creating craft cocktails with Bombay Sapphire East and immediately thought of the classic 'gin-smoked salmon' when I tasted the newly added Asian botanicals in the spirit." Try it at Japengo in Honolulu. Hyattregencywaikiki.com/japengo



Tagliatelle Cuba Libre

3 **Aris Chatziantoniou's Tagliatelle Cuba Libre:** "Changing the composition of a Cuba Libre is a very exciting way to trigger the taste buds and add interactivity in the whole process," says Aris Chatziantoniou, mixologist and co-founder of MoMix bar, where he created this molecular cocktail that is more nip than nosh. "We recreate the exact mouthfeel of tagliatelle with our own cola solution, hydrocolloids and fresh lime, then we add dark rum to gain the alcohol kick. Twisting a cocktail around a fork seems joyful." Try it at one of the two MoMix Molecular Mixology Bars in Athens, Greece. Momix.gr

—KRISTY ALPERT



The Dawson's
Parisian
Manhattan

The Comeback of Cognac

LONG KNOWN AS A DIGESTIF WITH A SLIGHTLY SNOBBY reputation, cognac is now entering America's bar scene in a big way. "Cognac only ever disappeared from the U.S. because it was difficult to find and expensive, and that's partially why everyone switched to whiskies," says Brian Means, bar manager at San Francisco's Dirty Habit. "Now there are some really great, affordable options out there." This brown spirit isn't just for sipping, either. Here are four cool establishments where cognac cocktails are the norm.

BDK Restaurant & Bar, San Francisco: Bar Manager Kevin Diedrich says he loves the funkiness that cognac can add to cocktails. Case in point: his Napoleon's Own, a refreshing combo of Jamaican rum, pineapple juice and cognac with a touch of bitters and Luxardo Maraschino Liqueur. Served over ice in a Collins glass, it's a drink that's both island-inspired and refined. Bdkrestaurant.com

The Dawson, Chicago: General Manager Clint Rogers reinvents a classic cocktail with his Parisian Manhattan, subbing H by Hine cognac for the usual rye whiskey and serving it over ice with Cocchi Rosa Aperitivo and a dash of bitters. The-dawson.com

Savor Gastropub, Dallas: Although traditionally made with

equal parts cognac and amaretto, The French Connection served at this sleek Texas space mixes things up by combining a double shot of H by Hine VSOP cognac with equal parts lemon juice and simple syrup and a few dashes of bitters instead. It's then chilled, strained and topped with a champagne splash. Savor-relish.com/savor

Nitecap, New York: Co-owner and bartender Natasha David has created the perfect cognac cocktail for sipping in her hip, subterranean lair: the Platonic Snuggle. It features equal parts Hine VSOP cognac, cinnamon syrup, heavy cream and two types of rum, all shaken together with both an egg and allspice liqueur. A quick dose of IPA is just icing on the cake. Nitecapnyc.com —LAURA KINIRY

CLOCKWISE FROM TOP: LEFT: MATTHEW BACON; CLINT ROGERS; MOMIX