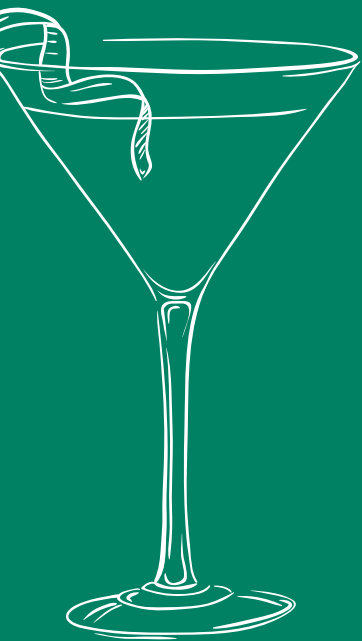
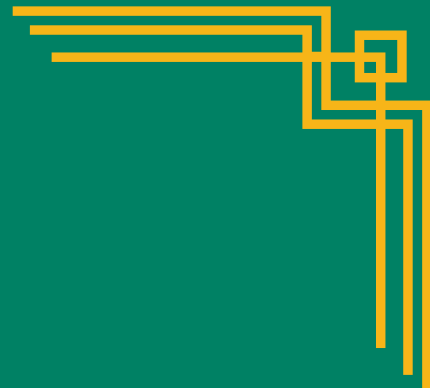


Smith & Wollensky®



Request the pleasure of your company for a

A NOT SO CLASSIC, CLASSIC AMERICAN COCKTAIL MASTERCLASS

Hosted by Ernest Reid, Chief Engineer of Cocktail & Cheer

on Tuesday, 28th July, 18:00

at Smith & Wollensky

The Adelphi Building, 1-11 John Adam Street, London WC2N 6HT

Mixology maestro Ernest Reid will be mixing three classic American cocktails accompanied by canapés for the kind of cocktail hour that harks back to the golden era of 60s New York

Tickets: £25

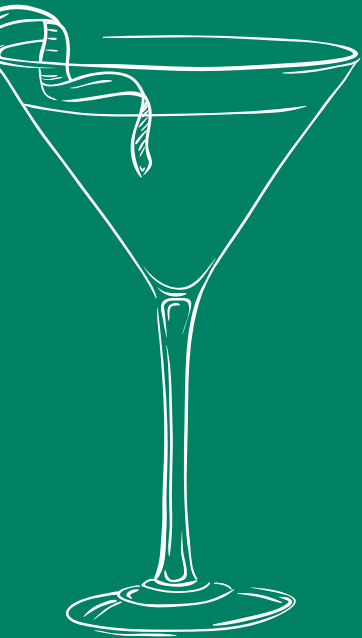
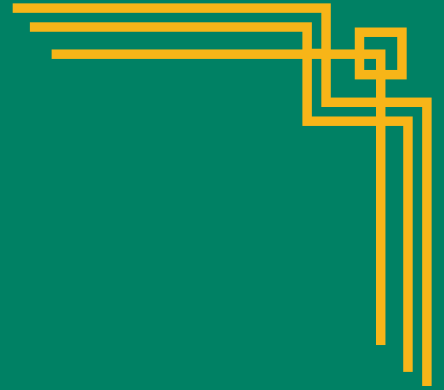
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Jack Rose

The origin of this cocktail are as cloudy as the beverage itself, most likely coming from the colour and the use of the American spirit Applejack which is very similar to Calvados a brandy made mainly from apples. We use in-house made grenadine so it's not too sweet, lemon juice, a lick of sugar and a dash of egg white for a silky smooth texture.

Brown derby

The classic bourbon Brown Derby cocktail is named for the eponymous hat-shaped Los Angeles diner. It's both sweet and sour with a hefty dose of grapefruit juice and a touch of honey syrup. Throw between two shakers to give it aeration and help releases aromatics, it gives a textural element that in a way that stirring or shaking can't.

The Grasshopper

As the story goes, it was submitted as an entry to a New York cocktail contest which was held, amazingly enough, in 1928 just before Prohibition was repealed. Creamy, chocolatey and minty just a grown up after eight or a viscount's if you remember those!