

> COCKTAILS: Cocktail evolution or cocktail revolution? Mixologists have the last word.



LEFT: **Cucumber Chill**
Ketel One vodka, St. Germain syrup, fresh lime juice, runny honey, European cucumber.



RIGHT: **The Emerald**
Hayman's Old Tom gin, lime juice, fresh ginger juice, fresh kiwi purée, simple syrup, rhubarb bitters.

Mixologists are not exactly at the top of the list of most popular or well-known professions. However, what mixologists do is becoming more and more in demand, adding an exciting dimension to any event. The creation of cocktails has been elevated to an art form and mixologists are using fruits, vegetables, spices and other flavors as precisely as a chef would. Much like one would work with a caterer to plan the menu, outline the courses, and add any specialty dishes, a mixologist would create signature drinks to add color, texture,



Location: **Hudson Hotel**
New York, NY; Mixologist: **Yusef Austin, Elite Elixirs** New York, NY; Photography: **André Maier** New York, NY



ABOVE: **Summer Burst**
Crop Organic vodka, apricot purée, fresh orange juice, club soda.



BELOW: **Pomegranate Passion**
Ketel One vodka, purée of raspberry, pomegranate juice, blood orange juice.

Signature drinks may be a creative spin-off from popular favorites such as the Cosmopolitan or an original concoction like Pomegranate Passion where just the right mix of Ketel One vodka, purée of raspberry, pomegranate juice and blood orange juice yields a delicious result. For a wedding in Cabo, Elite Elixirs was challenged to create a Mexican-inspired menu. Yusef recalls: “fresh purées of guava, pomegranate and peach allowed the simple taste of our tequilas to come shining through and the margaritas were slamming!”

Although he now lives in New York, Yusef has traveled and lived around the world soaking up the tastes and styles that surround him, infusing them into his cocktail creations. “Creativity, freshness, style, taste and design are what we are all about,” he notes. “Working each day to keep all this flowing into your glass and making that special impression is what I love to do. Raise your glass to celebrate life!”

> **Written by Yanni Tzoumas**

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ABOVE: **Legend of the Fall**
Rye bourbon, organic apple juice, fresh lemon juice, simple syrup.

BELOW: **Eclipse**

Añejo tequila, pink grapefruit juice, spicy honey, lime juice, Peychaud’s bitters.



ABOVE: **The Conquistador**
Veuve Clicquot, Calvados brandy, lemon, simple syrup.

