

Innovative Mixology



Slow Drip Violet & Pea Blossom Infused Aviation



SYNOPSIS

We love displaying unique or mysterious looking culinary equipment whenever possible at a station. It not only adds to the décor of the station, it also adds mystery and drama to the guest experience. If all the world's a stage, then our Pea Blossom Aviator, made with locally distilled spirits and cold-brewed Pea Blossom extract, is a rising star.

CATIE 2020 • INNOVATIVE MIXOLOGY
KIMBALL TERRACE OPEN HOUSE

Slow Drip Violet & Pea Blossom Infused Aviation



CONCEPT

This was designed especially for an over the top VIP dinner event. This specialty cocktail would be 1 of 4 drinks served during the cocktail hour. It needed to impress and set the stage for the rest of the evening. We were open to considering a myriad of ideas, but we did have a scope of elements we were committed to hit upon:

- It had to be based upon and feature our local and fabulous Alpine Summit Gin. And whenever possible feature locally produced artisan ingredients.
- It had to create an ambiance of classic luxury.
- It had also to be a unique, innovative, and engaging preparation and presentation that the guests had never experienced before.
- Although certainly not only for women, it nonetheless had to be a feminine drink.

CATIE 2020 • INNOVATIVE MIXOLOGY
KIMBALL TERRACE OPEN HOUSE

Slow Drip Violet & Pea Blossom Infused Aviation

ORIGINALITY

Like so many of our favorite craft cocktails, we started with a classic. And then we made it our own.

First we hand selected the perfect ingredients. We sampled many variations in our journey to strike the perfect balance of taste and quality (this was of course, our top priority), as well as prestige and brand exploration (we wanted beautiful and intriguing products that would offer an exciting sense of discovery for our very well traveled guests).

Our local Alpine Summit Gin was a given - it's unique to our market, guests would be walking right past the distillery where it's produced, and it's a wonderfully aromatic top shelf spirit.

Another perfect fit for our strict ingredient criteria was the Wasatch Blossom Tart Cherry Liqueur - again it's a local bottle, it's also not overly sweet, and the flavor profile is familiar enough to stay true to the classic cocktail while unique enough to give patrons a pleasant pause.



To be sure, we're purists at heart. It can be fun to play around with classic recipes, but if the Aviation name were still to apply, certain minimum criteria must remain. So in an effort to further give a modern and innovative spin on the Aviation, we wanted to explore alternatives to Creme de Violette liqueur that would still allow us to call our drink an Aviation. We had a local greenhouse grow a special selection of pea blossoms and violet flowers. We then used a Japanese slow drip cold brew coffee tower to infuse the gin with these flowers. This gave us that iconic and gorgeous lilac color and the floral notes we were chasing, while still allowing us a lot of flexibility to make this iteration of a classic something truly new.

Finally, when we ultimately serve the drink, we employ a unique and heavy ratio of the infused gin to liqueur. We stir instead of shake as in mainstream recipes. We deliberately don't compensate for the sugar that's missing as a result of our alternative to the Creme de Violette. And just before handing it to the guest, we mist the surface ever so lightly with rose water. It's definitely still an Aviation. But it's got more of a punch, it's uniquely transparent (despite the color), it's less sweet, and carries more layers of nuance that hit the nose and palate in very distinct waves with every sip.

CATIE 2020 • INNOVATIVE MIXOLOGY
KIMBALL TERRACE OPEN HOUSE

Slow Drip Violet & Pea Blossom Infused Aviation



SERVICE STYLE AND PRESENTATION

In the glass, the presentation is mostly traditional. We serve it straight up, in a coupe, and garnished with lemon peel and/or fresh violets. Although the traditional presentation of a classic, we have found the Aviation is obscure enough in modern times that we get myriad questions from people who don't recognize it. "Oh what's that purple drink? I want one!"

Before the glass, however, is where the presentation and service really shine. There's always bottles of our source ingredients and fresh flowers on display. We use the slow drip tower (complete with all the glass that would be at home in a laboratory) right on the bar top. Guests love this. When they see the drip tower filled with gin and flowers, they immediately inquire, "Whoa! What's that?"

And once they're curious, they're hooked. We're able to tell the story while we pour the drink. "We hand selected this local gin and cherry liqueur. We slow infused the gin with pea blossoms and violets. We mix each glass singularly to order. The result is well, sublime. The best Aviation we've ever tasted."

Guests are fascinated. Rather than just throwing back and chasing a buzz, they slow down and focus on the flavors. They smell, and are greeted by the rose. They sip and are surprised by the tartness of the cherry. They continue to sample and are welcomed by the full spectrum of the gin. They note on the opening, the body, the finish. They ask follow up questions. They ask where they can buy a slow drip tower. When guests consider the food and drink this intently, their experience is elevated and we know we've succeeded!

CATIE 2020 • INNOVATIVE MIXOLOGY
KIMBALL TERRACE OPEN HOUSE

Slow Drip Violet & Pea Blossom Infused Aviation



PRODUCTION DETAILS

One of the reasons this cocktail is so perfect for high-end special events is that it features several steps that guests love to watch as it's prepared. Infused gin from the beaker of the tower is measured in the mixing glass. The cherry liqueur is poured straight from the frosted bottle. Ice is added and stirred for a full 30 seconds (we train with a focus to not rush this step). Then a spritz of rose water mist and a fresh flower. Voila!

What's great for a caterer is that what appears to the guest to be trickiest part (the infusion in the drip tower), is actually the easiest. It's a pretty automated process, and although slow, can be done in advance. This then facilitates our conversation with the guests and we are more at ease to engage with them.

CATIE 2020 • INNOVATIVE MIXOLOGY
KIMBALL TERRACE OPEN HOUSE

Slow Drip Violet & Pea Blossom Infused Aviation



CHALLENGES AND HOW THEY WERE OVERCOME

This cocktail presented two challenges that stood out from any others: achieving the right color and the right flavors through the infusion.

The appropriate levels and blend of flowers took some dialing in. We found that a lot of violets and a lot of exposure time were necessary to produce the right floral notes. As a result, most of the infusion is done in advance at our commissary. The final infusion on display in the tower is essentially a showpiece only. For very small parties (where perhaps you only need to mix 30 of these cocktails throughout the evening) the infusion can be done entirely on site. For larger parties though, advance planning is requisite.

In contrast, we discovered that only a small amount of the pea blossoms are needed to create the right color. Early trials produced an color so deep that it was barely perceptible as purple even after the dilution from the ice. With practice though we found a nice ratio of blossoms and also closely timed their contact with the gin to get the color just right. Ultimately, it's not unlike cooking a ribeye to the perfect medium rare. Yes there's a narrow window. But with close attention and some finesse, it's relatively simple to hit.

CATIE 2020 • INNOVATIVE MIXOLOGY
KIMBALL TERRACE OPEN HOUSE

Slow Drip Violet & Pea Blossom Infused Aviation



RECIPE

Slow Drip Violet & Pea Blossom Infused Aviation

Ingredients

2 oz infused gin

1/2 ounce of cherry liqueur

1/2 ounce of filtered lemon juice

Lemon peel

Rose water

Lemon, cherry, and/or violet to garnish

Directions

Mix gin, liqueur, and juice in a mixing glass. Add ice until it no longer floats. Stir for 30 - 40 seconds. Strain into coupe or martini glass.

Crush lemon peel and swipe on glass rim. Mist with rose water. Garnish as desired.

Enjoy!

CATIE 2020 • INNOVATIVE MIXOLOGY
KIMBALL TERRACE OPEN HOUSE

Slow Drip Violet & Pea Blossom Infused Aviation