### Round 1: Rum

#### Tiki Drinks

<table>
<thead>
<tr>
<th>SKULL AND BONES</th>
<th>by Dan Smith Chavira, 451 Events</th>
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<tbody>
<tr>
<td>A tiki and creole blend of dark rum, light rum, aperol, orgeat, yuzu sour, creole bitters, cherry &amp; orange pirate ship</td>
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- 1.5 oz flor de cana rum anejo classico
- 1 oz light rum
- 0.5 oz creole shrubb
- 0.5 oz aperol
- 1 oz orgeat syrup
- 2 oz yuzu sour
- 3 dashes creole bitters

**Garnish** cherry and orange wedge

**Method**
1. In a cocktail shaker, combine first six ingredients over cubed ice and gently shake to chill.
2. Strain over crushed ice, add bitters and gently stir. Add garnish.

<table>
<thead>
<tr>
<th>TIKI TAI</th>
<th>by Jeffrey Selden, Marcia Selden Catering &amp; Events</th>
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<tbody>
<tr>
<td>2 oz ron zacapa 23</td>
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<tr>
<td>1 oz orgeat</td>
<td></td>
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<tr>
<td>1 oz pierre ferrand dry curacao</td>
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<tr>
<td>1 oz cointreau</td>
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<tr>
<td>1 oz lemon juice</td>
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<tr>
<td>1 oz ruby red grapefruit juice</td>
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<td>1 egg white</td>
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**Garnish** mint & fresh kumquats

**Brulee** raw sugar

**Method**
1. Mix rum, orgeat, curacao, cointreau, lemon juice and eggwhite in shaker over ice. Shake for a full minute to agitate the eggwhite and create a frothy foam.
2. Strain cocktail into coupette. Top with raw sugar and brulee top with sterno brulee gun.
3. Garnish with kumquat and serve.

<table>
<thead>
<tr>
<th>GOLDEN WING</th>
<th>by Mark Baldwin, Blue Ridge Catering</th>
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<tbody>
<tr>
<td>2 oz ron zacapa 23</td>
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<tr>
<td>0.75 oz yellow chartreuse</td>
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<tr>
<td>2 oz smoked pineapple</td>
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<tr>
<td>1 oz lemon juice</td>
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<tr>
<td>0.5 oz turmeric syrup (see below)</td>
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**Garnish** grilled pineapple wedge/Fresh Origins Fennel Flowers/Fresh Origins Firestix

**Method**
Mix all ingredients in shaker tin with ice. Shake and double strain into glass with ice.

**Turmeric Syrup**
- 2 cups sugar
- 4 cups water
- 3 oz sliced turmeric root

**Method**
1. Heat water and sugar in sauce pot until sugar is dissolved. Add turmeric root and let steep for about 45 min.
2. Strain and reserve for service.

**Smoked Pineapple Juice**
1. Smoke whole pineapples with choice of wood (we use hickory/white oak) @ 225° for about 2 hours.
2. Let cool a bit and run through juicer. Each pineapple should yield about 1 qt.

<table>
<thead>
<tr>
<th>LADY MONDEGREEN</th>
<th>by Roger D. Reynolds, Audubon Institute</th>
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<tbody>
<tr>
<td>2 oz mount gay rum</td>
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<tr>
<td>2 oz green “Tea-Ki” mix (see below)</td>
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<tr>
<td>0.5 oz lemon juice</td>
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<tr>
<td>0.5 oz falernum</td>
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<tr>
<td>0.25 oz cinnamon</td>
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**Method**
Shake, strain, and pour over crushed ice. Top with ginger beer.

**Green “Tea-Ki”**
- 22.5 oz green tea
- 2.5 oz allspice liqueur
- 2.5 oz cinnamon syrup
- 3.75 oz passion fruit syrup

**Method**
1. Submerge 2 tablespoons of green sencha tea into the hot water for a few minutes.
2. Strain through a double strainer (a few remaining specks are ok).
3. Add liqueur and syrups.
**SAM I AM**
*by Dan Smith Chavira, 451 Events*
*a morning mix-up of cucumber vodka, tomatillo mary, lime, basil salt, pickled green egg + ham*

2 oz  cucumber vodka
1   juiced lime
3 oz  tomatillo mary mix (see below)
1   pickled quail egg (see below)
1   cube braised pork belly
1   slice green bell pepper
rim  basil salt
ice  cubed

**Method**
In a cocktail shaker, combine first three ingredients over cubed ice and gently shake to chill. Strain over rimmed glass of cubed ice. Add garnish of skewered quail egg, pork belly, and pepper.

**Tomatillo Mary**
*makes 48 ounces*

6 pounds   ripe tomatillos, coarsely chopped
2 cups   water
2 cups   chopped yellow onion
2 ½ cups  chopped celery
1 cup   chopped fresh parsley
2 tablespoons  agave nectar
2 teaspoons  salt
1 teaspoon  cumin powder
6 drops  sriracha sauce
1 teaspoon  ground white pepper

**Method**
1. Put all ingredients in a large stainless pot and simmer until soupy, about 40 minutes.
2. Remove from heat and blend with an immersion blender (or in batches in a countertop blender)
3. Chill for several hours before serving.

**Horseradish Pickled Quail Eggs**

24   hard-boiled quail eggs, peeled
1 (12 ounce) jar green chile peppers
2 tablespoons  fresh grated horseradish
1 tablespoon  white peppercorns
1 cup   white wine vinegar
1.5 cups  water
1 tablespoon  sugar
2 teaspoons  salt

**ORANGE (U GLAD UR NOT A) MULE**
*by Roger Reynolds, Audubon Institute*

2 oz  vodka
1/2 oz  lemon juice
3/4 oz  passion fruit syrup
3/4 oz  ginger syrup

**Method**
Shake, strain, and pour over crushed ice. Top with soda.
SUNDARA SLING
by Mark Baldwin, Blue Ridge Catering

3 oz tito's vodka
1 oz aperol
1 oz yuzu
1 oz lime juice
1 oz strawberry puree
.5 oz strawberry rhubarb jam
.75 oz thai basil simple syrup (see below)
2 oz soda water
Garnish thai basil or fresh origins thai basil blossom/lime wheel/strawberry

Method
2. Strain into hi ball glass. Top with 2 oz soda water

Thai Basil Simple Syrup
1 cup sugar
2 cups water
.6 oz thai basil

Method
1. Heat water and sugar in sauce pot until sugar is dissolved. Add Thai basil and let steep for about 20-30 minutes.
2. Strain and reserve for service.

Strawberry Purée
1 lb strawberries – cut tops and blend in vita mix until smooth

Strawberry Rhubarb Jam
Yield: about 2.5 quarts

1 qt fresh strawberries, sliced
2 cups fresh rhubarb, sliced (can use frozen if needed)
1/4 cup fresh squeezed lemon juice
1.75 oz powdered pectin
4.5 cups sugar

Method
1. Combine all ingredients in pot and bring to a boil. Simmer for 30 minutes.
2. Skim top and Pulse with immersion blender. Cool to store in refrigerator or process.
3. In sterilized canning jars for 5 minutes.
Round 3: Bourbon
Boozy nightcap

THE GREAT DIVIDE
by Mark Baldwin, Blue Ridge Catering

2.25 oz rosemary infused Bulleit 10 yr
1 oz Lillet Blanc
.5 oz Aperol
.5 oz torched rosemary simple syrup
.5 oz Lemon juice
1 oz Grapefruit juice
Garnish grapefruit peel w/ torched rosemary

Method
Fill mixing glass with ice and stir for about a minute to chill. Double strain into glass with large cube of ice.

Rosemary Infused Bourbon
750 ml bottle of Bulleit 10 yr (or other bourbon of choice; Bulleit has a higher rye content than most)
Burn 1 oz fresh rosemary and let sit in bourbon overnight, then strain back into bottle.

Torched Rosemary Simple Syrup
1 cups sugar
2 cups water
.6 oz Torched rosemary (burn with torch or over flame on gas range)

Method
1. Heat water and sugar in sauce pot until sugar is dissolved.
2. Add torched rosemary and let steep for about 20-30 minutes.
3. Strain and reserve for service.

‘BERRY OLD FASHIONED
by Roger Reynolds, Audubon Institute

2 sugar cubes
5 blueberries
splash of water
(Muddle)
2 oz bourbon

Method
Add ice and stir

MILK & COOKIES
by Dan Smith Chavira, 451 Events
vanilla infused bourbon whiskey, milk stout, chocolate bitters, half + half, and a freshly baked chocolate chip cookie on the side

2 oz vanilla infused bourbon whiskey
2 oz milk stout beer
2 oz half and half
3 dashes chocolate bitters
1 chocolate chip cookie on the side
Ice cubed

Method
Pour whiskey and stout in a glass over cubed ice and gently stir. Add half and half and chocolate bitters.

PAPER PLANE
by Jeffrey Selden, Marcia Selden Catering & Events

1 oz Bourbon - Makers Mark
1 oz Aperol
1 oz Amaro Nonino
1 oz Fresh Lemon Juice
Luxardo Cherries & Syrup to taste
Crispy Orange Garnish

Method
Put bourbon, aperol, amaro and lemon juice, and one teaspoon of cherry syrup from cherries in beaker and stir over ice. Strain into coupette and garnish with Luxardo cherries and candied orange.