

MADAGASCAR INSPIRED CREATIONS

by Master Mixologist Aisha Sharpe



NAVAN Orchid Martini

1/2 oz NAVAN®
1 oz Belvedere Vodka
1/2 oz Simple Syrup
3/4 oz Fresh Lemon Juice
Moët & Chandon Imperial

Glass: Martini

Garnish: White Orchid

Preparation: In a mixing glass combine all ingredients except champagne, add ice, shake and strain into a chilled martini glass. Top with Champagne.



Ile Rouge

1/2 oz Fresh Lemon Juice
3/4 oz Fresh Ruby Red Grapefruit Juice
1 oz NAVAN®
1 oz Tequila
Pink Peppercorns

Glass: Martini

Garnish: Pink Peppercorns

Preparation: In a mixing glass muddle 15 pepper corns, add remaining ingredients, add ice, shake and strain into a chilled martini glass.



Vanilla Orange Blossom

1/2 oz Hibiscus syrup
1/2 oz NAVAN®
1/2 oz Fresh Lemon Juice
1 1/2 oz Gin
Orange Half Wheel
1 oz Club Soda

Glass: High Ball

Garnish: Orange Peel

Preparation: In a mixing glass add one orange half wheel, all ingredients except the soda, add ice, shake and strain over fresh ice into a high ball glass. Top with soda and garnish with an orange peel.



Vanille Bourbon

1/2 oz Tamarind Syrup
1/2 oz NAVAN®
1 1/2 oz Bourbon
1 oz Club Soda

Glass: Rocks

Garnish: 3 brandied cherries

Preparation: In a mixing glass add all ingredients except soda, ice and shake well. Strain over fresh ice into a rocks glass, top with soda and add garnish.