

# NIGHTCAPS



## The King's Ginger Liqueur

Berry Bros. & Rudd first formulated this bright, sweet, and naturally spicy liqueur in 1903 as a pick-me-up for King Edward VII. It must have worked, because that same year, His Majesty bestowed a Royal Warrant upon Great Britain's oldest wine-and-spirits merchant. Although it never went out of production (it was only sold to the Royal Family and other affluent customers), the King's Ginger fell into obscurity until 2009, when a Scotsman coincidentally named David King—the new president of Anchor Distilling in San Francisco—discovered and revitalized the liqueur through a Dutch distillery. Slightly reformulated with ground ginger root, lemon peels, neutral grain spirits, and a hint of Glenrothes single malt, the King's Ginger can add a regal flair to a hip flask. (\$40)



## 1972 Château du Busca Ténarèze Armagnac

With its limestone and chalky clay—the same soil composition found in the Cognac region—the Ténarèze wine region of Armanac is suited to producing full-bodied wines that lend themselves to long aging. The 1972 Château du Busca Ténarèze Armagnac, made in the oldest distillery in Gascony, is a classic fine spirit made from such a wine. With citrus at the forefront and a candied, nutlike undertone, it is both ethereal and flavorful. (\$395)

## Jade C. F. Berger Absinthe Supérieure

The favored “creative drink” of Vincent van Gogh, Henri de Toulouse-Lautrec, Edgar Allan Poe, W. Somerset Maugham, and numerous other 19th- and early-20th-century artists and writers, absinthe was one of the first

## Original Cognac Cocktail

- ½ tsp. superfine sugar
- 1 tsp. water
- 2 oz. Pierre Ferrand 1840 Original Formula Cognac
- 1 tsp orange liqueur, such as Mathilde Orange X.O. Liqueur
- 2 or 3 dashes aromatic bitters, such as Fee's Whiskey barrel Bitters, The Bitter Truth Aromatic Bitters, or Angostura bitters

In a mixing glass, stir sugar and water until sugar has dissolved. Add remaining ingredients, fill glass with cracked ice, stir well, and strain into a chilled cocktail glass. Twist a lemon peel over the top. For an Improved Cognac Cocktail, substitute maraschino liqueur for the orange liqueur and add a dash (or 3 or 4 drops) of absinthe.

—DAVID WONDRIKH (adapted from Jerry Thomas' Bar-Tender's Guide, 1862)

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