

# Forbes

## Nine Inventive Cocktails To Try In San Francisco Right Now



The Last Pharaoh MICHAEL MINA

### **The Last Pharaoh, MICHAEL MINA**

*What's in it? JCB Caviar Vodka, Ana Spice Syrup, Yellow Chartreuse, and Lime Juice.*

“ The Last Pharaoh highlights Chef Mina's spice trail. The ingredients are JCB Caviar Vodka (yes, it is caviar infused!), Ana Spice syrup, yellow chartreuse, and lime juice. My inspiration for this cocktail was that I wanted to create a cocktail that not only could pair with our menu, but features our amazing ingredients in the restaurant. There was no better route to go with this than featuring a spice blend from our 'Spice Trail'.

I decided to use the Ana Spice (sumac, rose petals and sesame) that was curated for the restaurant in collaboration with Lior Lev Sercarz of New York's La Boîte. I created a special syrup by steeping the spices with basil, sugar, and water. These flavors are unique just to our restaurant and can be seen in many of our dishes, especially our Amuse. The caviar infused vodka is a new spirit in the market made by JCB. It is a higher end option that captures the briny flavor of the caviar, but also imparts a great mineral aspect. I selected this because caviar is a very important aspect to our restaurant, and with trying to continue the pairing of flavors with our menu I felt like it was a perfect match.

When combining all of these ingredients the guests will find notes of Ana Spice to start, balanced by the herbaceous notes of the Yellow Chartreuse. The fresh lime juice will serve to cleanse the palate with a subtle mineral and salty flavor from the vodka on the finish.

—Anthony Attanasio, Lead Bartender, MICHAEL MINA