

Sage & Sound

Bartender: Brian Means
Bar/Company: Michael Mina Restaurant Group
Location: San Francisco, CA
Season: N/A

Ingredients: 1.5 oz Junipero Gin
1 oz White Port
.75 oz Lemon Juice
.5 oz Honey Cinnamon Syrup*
1 Whole Egg
8 Muddled Sage Leaves

Garnish: Whole Star Anise

Glassware: Coupe

Preparation: Muddle the sage in a mixing tin. Add the remaining ingredients and dry shake (no ice) for 15 seconds. Add ice and shake another 15 seconds to chill down the drink. Double strain into a large coupe glass. Garnish with a whole star anise floated in the middle of the egg white.

*Honey Cinnamon Syrup:

-- 16 oz Honey
-- 2 Cinnamon Sticks
-- 8 oz Water

Combine all the ingredients together in a pot. Place on the stove and bring to a simmer, stirring the honey so it doesn't burn and let the pot simmer for 20 minutes. Remove from heat and place on an ice bath. Place in a container and label and date it. Store in the fridge for up to 2 weeks.

Notes: Junipero Gin 20th Anniversary Signature Cocktail

Legal: