

Le Sang et Sable

Bartender: Toby Cecchini

Bar/Company:

Location:

Season: N/A

Ingredients: 1.5 oz H by HINE
.5 oz Dubonnet Rouge
.5 oz Cherry Herring
.375 oz Blood Orange Juice
.375 oz Lemon Juice

Garnish: Cherry
Lemon Twist

Glassware: Stemmed Cordial Glass

Preparation: Add all ingredients to a shaker and fill with ice. Shake vigorously and strain into chilled stemmed cordial glass. Garnish with cocktail cherry and lemon twist.

Notes: Photo credit: liquor.com

Legal: