

CITY

THE DESTINATION FOR STYLE

THE 2005 FOOD ISSUE

HUNGRY FOR SUMMER

**GRUB FOR THE GUTSY • TABLE HOPPING IN MELBOURNE
COCKTAILS WORTH THE HANGOVER • FAMOUS LAST MEALS
WEST COAST INSIDER • HOT SUMMER FASHION
LUXE LIQUORS • LAS VEGAS MAKEOVER**



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ACTION



DINING: COCKTAILS

Bar Chefs

Time was, barkeeps just broke up fights and topped off empty glasses. As cocktail culture matured, however, bartenders became celebrated mixologists. Now, their descendents are learning a new skill—pairing cocktails with food. Today's "bar chefs" are installing ovens behind the bar and whipping up inventive libations with fresh, seasonal ingredients that complement the alcohol. Austrian-born brothers Albert and Stefan Trummer have become the first bar cook stars after serving inventive concoctions at Town, Trummer House, Citarella, and Bar Masa. They're currently holding court at Upstairs @ Bouley. Stefan (who purées some concoctions early to facilitate conversation) and Albert (who stirs and never shakes) mix up a Moët & Chandon Champagne yuzu soup, frozen colada sorbet with hot coconut foam, and California strawberries soaked in vintage Port with balsamic vinegar—an intoxicating feast you won't soon forget. —LIZ GROSSMAN

Upstairs @ Bouley, 130 West Broadway, New York City, (212) 485-2999. Or go to www.bouley.net



Summer Cocktails

It's a poolside companion, the talk of the Hamptons party circuit, and always gets prime seating at posh restaurants. The summer cocktail is exotic, refreshing, and the perfect respite from the simmering sun. We recommend a sangria that packs a punch, a mango-vanilla elixir straight from the tropics, left, and a swizzle that sizzles.

GRAND SANGRIA

- 1 cup seedless red or black grapes
- 2 red and green apples, cored and cut into 1/2-inch wedges
- 1 sliced and seeded lemon
- 1 sliced and seeded orange

- 3 oz. Grand Marnier
- 2 cinnamon sticks
- 1 bottle chilled dry red wine such as Spanish Rioja
- 1-2 tbsps. superfine sugar
- 1 cup orange juice

Soak fruit with sugar, Grand Marnier, and cinnamon in a pitcher for at least one hour. Stir in chilled wine and orange juice. Discard cinnamon sticks and serve chilled. Add additional sugar to taste.

THE SWIZZLE

- 2 oz. 10 Cane Rum
- 3/4 oz. fresh lime juice
- 1 oz. simple syrup
- 5 dashes Angostura bitters
- 1 sugarcane stick

Fill a highball glass with ice and

add 10 Cane, lime juice, and simple syrup. Add 5 dashes of Angostura bitters and stir with sugarcane stick.

MANGO TANGA

- 4 oz. fresh mango pulp
- 2 oz. Navan cognac
- 1 oz. coconut milk
- 1 oz. fresh lime juice
- 1 oz. simple syrup
- 1 oz. dark rum
- 1 vanilla bean

Combine all ingredients in a cocktail shaker and shake. Strain into chilled martini glass and garnish with vanilla bean.

For more recipes, visit www.city-magazine.com, www.grandmarnier.com, www.10cane.com, or www.navanworld.com.

DESIGN: FURNITURE

InOut Chair

Designer Paola Navone believes in ghosts. In her recent overhaul of Gervasoni's seating line, she mixes luxurious Italian fabric, fine Incasso bamboo, and good, old-fashioned plastic to create the spectral Ghost Chair. The line's eerie InOut chair refutes traditional notions of high-end furniture. Like the rest of the collection, it features a thin silhouette and cushions, but this model also harbors an internal lighting system that glows from inside its slipcover. Stripped down to its frame, the sturdy InOut adds a modern touch to any outdoor space. Mercer, the lone Northeast vendor for InOut, also carries sexy Italian furniture from Driade and e De Padova. Owner Monica Melhem, an Argentine architect, oversees a collection of home accessories, which draws inspiration from cultures all over the earth—and sometimes from voices beyond it.

49 Mercer Street, New York City, (212) 966-2830.

Or go to www.m-merc.com

