

THE 9/11 REPORT • ON THE NEW 'HARRY POTTER' SET

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SPIRITS COCKTAIL, ANYONE?

IF YOU STILL HAVEN'T HAD that backyard bash you've been promising your friends, don't worry, it's not too late. But you'll want to do it up right—plain old gin and tonic just won't cut it. Tip Sheet's Tara Weingarten asked a few of our favorite mixologists for more festive summer cocktails.

Titanic Martini

4 oz. Ciroc grape vodka
4 grapes
1 tsp. brown sugar
½ oz. white grape juice
1 scoop lemon sorbet
Splash of champagne
Combine vodka, grapes, brown sugar, grape juice and ice in a cocktail shaker. Strain into a martini glass and top with the sorbet and



TITANIC 'TINI:
The 'icebergs' are
lemon sorbet

champagne. Makes two drinks. For a bigger impact, adjust ingredients and serve in punch bowl with several floating sorbet "icebergs."

From Citarolla, New York

Tabu

½ cup fresh raspberries
2 oz. Tanqueray No. Ten
Dip rim of martini glass in powdered sugar. Purée raspberries in blender

and strain out seeds. Fill glass a quarter full with purée. Top with Tanqueray No. Ten.

From Tabu at MGM
Grand Hotel, Las Vegas

The Continental

1 oz. cognac
1½ oz. cranberry juice
½ oz. grapefruit juice
Splash of Grand Marnier
Combine ingredients and serve over ice in a highball glass. Garnish with orange slice.

From The District, Chicago

Cantaloupe Martini

2 oz. vodka
Splashes of watermelon liqueur and fresh orange juice
Shake with ice and serve in a chilled martini glass. It sounds odd, we know, but really does taste like cantaloupe. Cheers!

From Shutters on the Beach,
Santa Monica, Calif.