

EatOut

THE CITY'S BEST RESTAURANTS, BARS AND CULINARY RICHES

RAISING THE BAR

PICO BOOZE
Cocktailer Eben Klemm pours his signature Pico drink of bourbon, ginger juice, honey, soda and mint.

THAT'S THE SPIRIT

NYC's up-and-coming cocktailiers share their favorite combos

CAVE DO Bar chef Stefan Trummer makes his Cubana drink with fresh sugarcane.



GEORGE DELGADO, World Bar

La Dolce Vita (\$12.50): Muddled lemon, Campari, Limoncello and marschino shaken with ice and topped off with prosecco; served in a very tall glass with an orange-pool garnish.

EBAN KLEMM, Pico

Mr. Laroux's Permanent Vacation (\$12): Bourbon infused with hibiscus, fresh ginger juice, honey and soda, served over ice in a highball glass and garnished with fresh mint.

AUDREY SAUNDERS, Bemelmans Bar at the Carlyle

The Concord Cup (\$12.50): Gin, Concord grape juice, lemon juice, orange curaçao and grenadine served up and garnished with a wild purple orchid.

ALBERT TRUMMER, Town

The Town Gold (\$22): Champagne with elderflower nectar, garnished with edible gold flakes.

STEFAN TRUMMER, Citarella the Restaurant

The Cubana (\$12): Fresh sugarcane juice, 12-year-old Guatemalan rum and a splash of club soda over crushed ice, garnished with mint leaves.

They're pouring drinks, but don't dare call them bartenders: booze artists deserve to be called *cocktailiers*. By **Andrea Strong**

When Albert Trummer arrives to work at a restaurant, he heads back to the walk-in refrigerator and looks at what he has to work with for the evening shift. Apples. Pomegranates. Blood oranges. Like any chef who works with seasonal ingredients, he plays around with ideas and, by the time the guests arrive, presents a special. But Trummer doesn't prep food. He's a bartender. A mixologist, if you will. And these days, in the

fiercely competitive world of high-end cocktail-shaking, he's the man to beat.

The bar at Town, where Trummer currently consults as a bar chef, is lined, like an old-world pharmacy, with tall medicine jars and delicate glass pitchers filled with pastel-colored liquids. The display is his *mise-en-place* (chef-speak for prepped ingredients), and every element of a drink that he can make from scratch, he does. A burnt-red liquid in one vial is Trummer's own