



Black Lily

Created by Remy-Cointreau Mixologist Kyle Ford

With only three ingredients, this nod to San Francisco achieves blissful simplicity. Cleverly using Cointreau as the base, the bitter and sweet orange oils, combined with fresh lime, brings out the very best in Fernet. The anticipated bracing mintiness takes a back seat while all the other herbs and spices take the spotlight and dance on your palate. What you are presented with is a complex, yet succinct, Sour.

The name, Black Lily, is an indirect reference to Lillie Hitchcock Coit (1842-1929), legendary North Beach eccentric, avid gambler, drinker, and fire(wo)man. Legend has it, Ms. Lillie left \$118,000 to the city of San Francisco which was used to build the Coit Tower. I always had a fondness for climbing up to the Tower with my wife and descending Telegraph Hill on our days off in San Francisco.

Ingredients:

1.5 oz Cointreau
1 oz Fernet Branca
.75 oz fresh lime juice

Method:

Add all ingredients to a shaker with ice. Shake and strain into a rocks glass. Garnish with orange peel.