

# from garden to glass

BAR “CHEFS” AT NEW ENGLAND’S TOP SUMMER DESTINATIONS MIX IT UP WITH FARM-FRESH FINDS.

BY BRANDY RAND

Bartenders have taken a cue from the kitchen and are experimenting with everything from sage to salt to smoke in order to add more depth to cocktails. Instead of reaching for bottles of factory-flavored spirits, many bartenders now opt to make their own concoctions. With farmers markets in full swing during the summer months, some of the region’s best restaurant bars are using fruits, herbs, and vegetables in juicy infusions and herbaceous homemade syrups.

If you’ve ever wondered what to do with the fruit left clinging to peach pits, James Woodhouse, bar manager at **Moxy** in Portsmouth (106 Penhallow St., Portsmouth, New Hampshire, 603-319-8178; moxyrestaurant.com), has devised a tasty solution: infuse them in rum. “So many spirits try to mimic the flavors you get from fresh fruit and veggies, and actually using them makes a world of a difference,” he says. He crafts his refreshing Cosmo Jones Shandy with peach-infused rum, lime juice, simple syrup, and nectarines, topped with crisp beer.

At the Nantucket waterfront gem **Cru** (One Straight Wharf, Nantucket, 508-228-9278; cru.nantucket.com), managing partner Carlos Hidalgo says the lightness of gin and vodka are fantastic foundations for summer cocktails because they marry “perfectly with the gentle nature of summertime herbs and spices, such as coriander and lemon

balm,” which Cru sources from farmers on the island. He’s also a fan of earthy vegetables like beets and celery “because I like the challenge of finding the nuances of such big flavors.” The Beet It, created by bar director Anna Worgess, balances roasted red beet purée, The Botanist Islay dry gin, Lillet Blanc, simple syrup, and lemon juice to create a “good-for-you” cocktail.

James Beard Foundation Award-winning chefs Mark Gaier and Clark Frasier are renowned for their farmhouse cuisine at **Arrows** (37 Ogunquit Road, Cape Neddick, Maine, 207-361-1100; arrowsrestaurant.com), and their on-site garden and greenhouse produce an abundance of herbs, fruits, and flowers that have inspired a tableside cocktail service called the Garden Trolley. Guests can choose from an array of house-made cordials infused with ingredients like chamomile and lemongrass, and then snip their own herbs to be used in the cocktail. Featured creations include the vibrant Rosemary Ruby, which combines applewood-smoked, rosemary-infused vodka, lime, Cointreau, and cranberry purée. Dining room manager Tyler Strout says house-made spirits intensify the farm-fresh flavors. “At Arrows, it’s all about what’s in season and what we can find locally; we’re aiming to create an experience for people that’s tied to a time and a place.” **BC**

## ROSEMARY RUBY

A fresh take on vodka and cranberries from Arrows.

2 ½ oz. applewood-smoked, rosemary-infused vodka  
 Juice of half a lime  
 1 oz. Cointreau  
 ½ oz. cranberry purée

Cold-smoke two sprigs of rosemary with applewood for 30 minutes and pour into a jar with one bottle of grain vodka. Simmer cranberries with Riesling and orange juice until soft, then purée and put through a fine mesh screen. Add the ingredients to a pint glass filled with ice, shake well, and strain into a chilled cocktail glass. Garnish with a sprig of rosemary and a wedge of lime.

