



Justice Snow's, Aspen, Colo.

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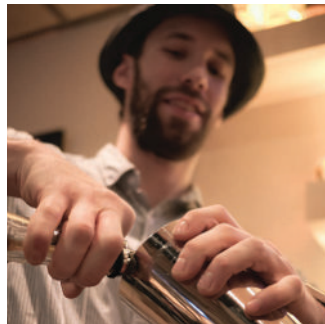
Spirited Steeps

MEET THE NEW WAVE OF COCKTAIL CHEFS INFUSING EPICUREAN FLAVOR INTO APRÈS-SKI. *By Susan Reifer Ryan*



MIXOLOGIST » Joshua-Peter Smith
BAR » Justice Snow's, Aspen, Colo.

DETAIL » At speakeasy-style Justice Snow's, many cocktails begin with custom infusions—spirits steeped with specific ingredients and then strained, retaining only the color and flavor. Joshua-Peter Smith's creations include tequila infused with pineapple, tarragon, and jalapeño; rum infused with apple, date, and cardamom; bourbon infused with roasted bone marrow (a labor-intensive process called "fat-washing"); and even spirits infused with applewood smoke. "If it can be done on a plate, it can be done in a glass," Smith says. Try his signature Bloody Mary, which starts with vodka infused with roasted red beets and ends with an ounce of Guinness.



MIXOLOGIST » Scot Curry
BAR » Alta Bistro, Whistler, B.C.

DETAIL » Scot Curry's barrel-aged cocktails—like his classic Manhattan and his New Orleans-inspired Vieux Carré—rest in oak casks for two to six weeks. The cocktails' ingredients meld while being subtly infused with flavors of the wood. The resulting blends are smooth and harmonious yet spirit-forward. For his more traditional house-spiced rum, Curry layers ingredients over time. Deep flavors like vanilla bean go first; strong accenting flavors like cardamom, cinnamon, and ginger are added near the end. Try his spiced rum in the La Niña, with chilled chai, cardamom-infused honey, fresh lime, a touch of molasses, a splash of ginger beer, and a dash of Curry's house-made orange bitters.



MIXOLOGIST » Ian Tulk
BAR » Kelly Liken, Vail, Colo.

DETAIL » Tulk's infusions, like pine-nut bourbon, are made in a matter of minutes or hours (instead of days or weeks) using Cryovac technology. He roasts fresh pine nuts in the oven, pours them into Breckenridge Bourbon, and then seals the mixture in an oxygen-free vacuum pack, where the spirits pull in the purest flavors of the nuts. Try Tulk's winter Manhattan, with Giuseppe Carpano vermouth, house-made orange bitters (also crafted via Cryovac, with orange zest, cardamom, gentian root, allspice berries, and a dash of honey infused into 100-proof vodka) and a marasca cherry. "An exceptional drink experience is similar to an exceptional food experience," Tulk says. "For a truly exceptional cocktail, it's worth taking that extra step."