

cocktail culture

Recipe by **Kyle Patterson**, Bar Manager at Central Bar + Restaurant
Photos by **Theodora Teodosiadis**

THE GARDEN PARTY

FENNEL INFUSED LIMONCELLO 76

We are thrilled to be partnering with Bellevue's Central Bar + Restaurant and their talented Bar Manager, Kyle Patterson, to bring you this monthly feature which is sure to tantalize your taste buds and spice up your entertaining!

Kyle has been working with the Brazen family for eight years now and we consider ourselves lucky to have this craft cocktail wizard willing to share some of his most unique and tasty recipes so we can concoct them at home ourselves and enjoy! As he explains, *"When we founded Central Bar + Restaurant we really wanted to elevate the craft cocktail scene in the downtown area and focus on providing superior service and hospitality while delivering one-of-a-kind cocktails that give our guests a uniquely Bellevue experience. Bringing Cocktail Culture to our guests is my passion and I encourage everyone to come and experience everything we have to offer!"* – Kyle



He has not disappointed and is as excited to partner with us as we are with him! So ... drumroll, please. Here comes the Garden Party!

Ingredients:

- 1.5 oz Fennel-Infused Ketel One Vodka (see infusion recipe below)
- .75 oz lemon juice
- .5 oz Caravella Limoncello
- .25 oz Simple Syrup

Method:

Combine all ingredients in a shaker tin, then shake, strain into a champagne flute, and top off with your favorite champagne or prosecco. Garnish with a lemon twist.

Infusion Recipe: In a large, closable container, Add 1 cup of whole fennel seed and 1 bottle of Ketel One Vodka. Close container and chill overnight. Strain out fennel seeds and pour infusion back into the bottle.

Cheers!

