

# THE CAMPBELL

BAR

March 2019

## imbibe

LIQUID CULTURE

uncorked

### Anatomy of a Drink: 20<sup>th</sup> Century

Like its fellow classics the Sidecar and the Aviation, the 20<sup>th</sup> Century cocktail is also named for a mode of transportation. The 20<sup>th</sup> Century Limited express passenger train ran between New York City and Chicago for 65 years beginning in 1902 and included, among other opulent amenities, a dining car that would transform after the final meal into nightclub Café Century. First published in the 1937 *Café Royal Cocktail Book* by William J. Tarling (though the drink is credited to fellow Brit C.A. Tuck), the Limited's namesake cocktail is a riff on the Corpse Reviver #2, with crème de cacao stepping in for the orange liqueur. "It harks back to the days when rail travel was much more elegant and train stations like Grand Central Terminal were grand arrival points to cities or embarkation points for luxurious trips," says Paris DuRante, head bartender at The Campbell, located within New York's Grand Central. "The 20<sup>th</sup> Century is named after a train that was basically a first-class red-eye from New York to Chicago, so it makes for the perfect nightcap."

#### INGREDIENTS

1½ oz. gin  
¾ oz. fresh lemon juice  
½ oz. Lillet Blanc  
½ oz. white crème de cacao

#### TOOLS: shaker, strainer

GLASS: Nick and Nora  
or other cocktail glass  
GARNISH: lemon twist

Shake all the ingredients  
with ice and strain into a  
chilled glass, then garnish.

Adapted by  
Paris DuRante  
The Campbell  
New York City

