**Robb Report Summer Drinks by Francesco Lafranconi**

**ULTIMATE LOBSTER BAKE**

Drink: **Speziato**

Barsol Primero Pisco, Aperol, fresh basil and red pepper muddled together with sweetened lemon juice.

Note: drink is shaken and strained into martini cocktail glass and acquires an orange-reddish color. Pepper-basil- aromas on the nose and delicious!

Garnish: preferably basil and julienne of red bell pepper

Pair with Appetizer

Burrata with heirloom tomatoes  
Proscuitto with white bean bruschetta  
Fire roasted eggplant

Drink: **Soleo**

Strega (Italian sweet-saffron yellow herbal) liqueur with Pallini Limoncello, and fresh lemon juice with lemon verbena (from Chef’s Garden, ships nationwide)

Note: ingredients are stirred together over crushed ice in a small round rocks glass and short straw (possibly stainless steel one). This drink has a beautiful vivid lemon color with green garnish contrast. Lemony-zesty and sweet herbal with subtle saffron notes.

Garnish: lemon verbena sprig

Pair with Dessert  
Fiore di Latte Gelati with Fresh Berries

**MEDITERRANEAN YACHT MENU**

Drink: **Corfú Dè Jávu**

A mix of Palo Cortado-style sherry, Amaro Nonino, orange bitters and fresh English mint (from Chef’s Garden, ships nationwide), stretched with Fever Tree ginger ale and lemon-orange juices mix

Note: drink is served mojito style in a highball and acquires a copper-amber color. Aromas of botanicals and bitter-sweet-aromatic on the palate with a bit of ginger zing from the ginger ale and cooling mint properties.

Garnish: fresh beautiful English mint and possibly citrus slices

Suitable to be paired with several of the featured dishes.

Drink: **Affair in Damascus**

Sence rose nectar non-alcoholic rose juice blended with Absolut Vanilla and hibiscus tea. Enhanced with a mist of Hum Liqueur (containing cardamom-kafir, ginger, hibiscus and other botanicals). Stirred and served in a beautiful elegant cocktail martini glass, possibly small, only 4-5 oz (like old style)

Note: the beautiful rose-light hibiscus color and the light thin texture will clean the palate from the custard thickness.

Garnish: crystalized rose petals and oils of lemon peel.

Dessert: Pistachio and semolina flutes with rose petal jam

**BBQ BONANZA**

Drink: **The Rub ‘n Rye (Collins)**

Combination of rye whiskey (tbd), fresh lemon juice sweetened with sugar and Luxardo cherry liqueur and bitters. Shaken and topped with American micro brewery rye: Brooklyn Manhattan Project (rye beer)

**Note:** port-like color with beautiful frothy head, served over ice into a highball glass or old fashioned (Ken will choose from)

**Garnish**: mint and cherries pierced through a bbq skewer with a mesquite salt rim

Paired with BBQMenu

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Drink: **Oxaca Muchaça**

Combination of Del Maguey Crema de Mezcal, crema de Limoncello fresh lime juice sweetened with agave and Green Chartreuse

**Note:** jade-like color with beautiful texture, served over shot glass or small tumbler

**Garnish**: dehydrated lime wheel coated with spicy chili salt.

Paired with Dessert  
Mescal & Key Lime Meringue Pie

**SUMMER FORMAL**

**Drink: Panamericano (PUNCH !)**

Barsol Primer Pisco, Aperol Italian Aperitif, Yellow Chartreuse Herbal Liqueur, Cloudy Bay Sauvignon and club soda. This drink is very food-driven companion and the herbal yellow chartreuse character and pisco dryness create a great synergy with citrus bittersweet aperol with the fresh and crisp wine aromas.

Note: drink is vivid Aperol orange color served in a white wine glass with few ice cubes

Garnish: grapefruit peel and sprig of thyme

**Goes well with several dishes on this menu**

OR just for the salad duo

**Drink: The VIP (Champagne) Cup**

A blend of Rose’ champagne, Grand Marnier 100th and Anejo Tequila (TBD, but needs complexity)with sugarcube soaked in a specific bitters flavor.

Note: drink is pink rose champagne color leading more toward amber, the aromas of orange fusing with champagne yeasty character and a bit of herbal, agave spice (also from oak aging) deliver a firm body with texture and complexity to enjoy with crab Louis and horse radish personality as well as nutty taste of the iberico.

Glass should be an elegant coupe or flute

Garnish: citrus peel and 1 spear of chives (very thin and slender)

**Drink: (Brand of rum) On The Globe (referring to ice sphere)**

Aged Rum (tbd) on the ice sphere

Note: very straight forward sexy-elegant, the rum sits on a translucent ice sphere diluting very slowly and perhaps a bed of fresh English mint under the sphere to release the aromas. Simple and perfect with caramel sauce and coconut! Amber, mahogany in color and should be served in a rocks glass

Garnish: fresh micro mint

Paired with Warm Financier Cake with Elephant Heart Plums

Salted Caramel Sauce & Coconut Gelato

**Fête Champétre**

**Drink: Saveurs De l'Été (Summer’s flavors)**

**TAPAS UNDER THE STARS**

**Drink: El Punch De La Boqueria (famous fresh market on the Las Ramblas in Barcellona)**

A blend of Spanish Brandy, citrus juices, sherry and fresh melon puree topped with Cava.

The color is solid not transparent (due to the juices/puree) and acquires a bronze like look. Fresh melon balls floating on the punch bowl as well as citrus wheels and will be served with fresh thyme sprig and with or w/out ice, but very cold.

**Beautiful punch bowl with short punch glasses or stemware.**