

Lumiere Cocktail

Carriage House's version of a French classic

A lumiere is classically made with Green Chartreuse liqueur, however, I don't have much use for the liqueur beyond this so I am picking up the herbal essence with white vermouth, fresh thyme, mint, rosemary and flat parsley.



1 sprig	thyme
1 sprig	mint
1 sprig	rosemary
1 sprig	parsley
1 cup	ice
3 oz	dry gin
1.5 oz	saint germain
1 oz	dry vermouth
1 oz	lime juice
1 dash	bitters

1. Combine the Iceland herbs in a cocktail shaker.
2. To the cocktail shaker add the gin, saint germain, vermouth, lime juice and bitters. Cap and shake vigorously until well shilled.
3. Strain into a glass and garnish with a rosemary if you desire.