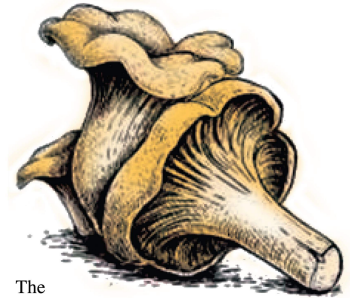


Carriage House Provençal

This is a wonderful cocktail both for the warmth of summer and to warm the winter nights. The combination of lavender syrup with the dry gin, white vermouth and orange liqueur is balanced and on point. The garnish of orange or lemon twist and fresh herb provides a nice aromatic essence.



The
Carriage House
Cooking School

2	ounce	gin
1	ounce	dry vermouth
3/4	ounce	cointreau
2	teaspoons	lavender syrup*
2	scoops	ice
1	sprig	lavender or rosemary
1	twist	fresh orange

1. Combine the first set of ingredients in a cocktail shaker and shake well, about 20 times.
2. Strain the cocktail into a well chilled cordial glass or on the rocks in a highball glass.