



## WINE *cocktails*

If you've ever quaffed a kir or mimosa, the concept of a wine cocktail is nothing novel. But at cutting-edge clubs and restaurants, the new breed of wine cocktails is about as far from these old standbys as you could imagine. Refreshing, light, and often made with fresh fruit, they're perfect for summer sipping. At THE LITTLE OWL in New York, the entire cocktail menu is wine-based, with standouts like the Duke of Bedford, a blend of Manzanilla sherry, aranciata, mint, cucumber, strawberries, and bitters (90 Bedford Street; 212/741-4695). London's SHOCHU LOUNGE offers the zenlike Green Tea Pear Bellini, a blend of pear and green tea purée with Prosecco (37 Charlotte Street; 20/7580-6464). At MOTO in Chicago, chef/mad scientist Homaro Cantu composes caramelized wine by vaporizing a vanilla bean with a laser and adding red wine to the resulting mist (945 West Fulton Market Street; 312/491-0058). The award-winning bar at OLOROSO in Edinburgh offers the Berry Balsamic: strawberries, black pepper, and Pommery rosé, topped with aged balsamic vinegar (33 Castle Street; 131/226-7614). SOLSTICE LOUNGE in San Francisco serves up Rye's Redemption, mixologist Kieran Walsh's blend of herb-infused orange Muscat wine with rye vodka and his house-made lemon-thyme bitters (2801 California Street; 415/359-1222). Todd Thrasher, celebrated "Liquid Savant" at RESTAURANT EVE in Alexandria, Virginia, shakes up a summery wine cocktail that blends gooseberries with New Zealand Sauvignon Blanc (110 South Pitt Street; 703/706-0450). And in Miami, the signature Sabrinatini (above) at BARTON G., a blend of Absolut Mandarin and Watermelon Pucker, adds its wine in solid form—a Champagne swizzle stick frozen solid with liquid nitrogen. A chocolate chimpanzee completes the presentation (1427 West Avenue; 305/672-8881).

—G.K.