

80TH ANNIVERSARY SIGNATURE MOCKTAIL

The Alibi

2 oz. Orange Juice
1 oz. Marmalade Syrup*
1 Egg White

Top: Soda Water
Garnish: Burned Rosemary Sprig
Garnish: Orange Peel Twist

Combine all ingredients, with the exception of garnishes and soda water, into a shaker. Dry shake without ice for 10-15 seconds. Uncover, add a handful of ice and shake for 30 seconds, or until shaker is frothy. Strain into a champagne flute, top with soda water to the brim and garnish with a burned rosemary sprig and an orange twist.

*Orange Marmalade Syrup:

Combine 1/2 cup orange marmalade, 1/4 cup water, 1/4 tsp vanilla extract, and 1 cinnamon stick in a saucepan. Simmer for 10 minutes, let cool, and then strain into an airtight container.