



FOOD

TODAY'S RECIPES
GEM AHI TUNA BURGER WITH SWEET SOY MAYO P. 33

Raise a glass to spring

Fresh ingredients inspire bartenders' seasonal cocktails



STAFF PHOTOS BY PATRICK WHITTEMORE

SPECIAL RECIPE: Sterling Jackson, above, mixologist at the Ritz-Carlton's Avery Bar, dishes out spring-inspired citrus cocktails. Top right, the Vodka Thyme Lemonade is a seasonal signature cocktail at Market inside the W Boston hotel.

By JILL RADSKEN

Chefs love the spring, when fresh local produce reinvigorates their menus.

The same goes for bartenders.

"Spring and summer opens up a whole new world," said Sterling Jackson, who mixes drinks at the Ritz-Carlton's Avery Bar.

Jackson said herbs, flowers and fruit make spring cocktails such as her Adreana

(a citrus martini with fresh lime juice, local honey and bitters) both prettier to look at and better tasting.

"Using something that's fresh — that hasn't been distilled — makes it so much more interesting," she said.

Another drink that gets the farm-to-bar treatment from the pastry-chef-turned-bartender is the Bully Boy Margarita, made with white whiskey from

See COCKTAILS, Page 32

Room at the top

By SARA GAYNES

The blast of sun and warmth means it's about to be the greatest time of year: roof deck season. We rounded up the high-up spots to find out where and when you can eat, drink, relax and soak up some rays.

■ **The Colonnade Hotel:** The super-relaxing rooftop pool opens May 29 to the public: Non-hotel guests can buy passes Monday through Friday for \$50 per day (pool is open from 8 a.m. to 8 p.m.) or \$25 for a half-day, beginning at 3 p.m. There's also a full menu, including salads, sandwiches, pizza and more. 120 Huntington Ave., 617-424-7000.

■ **Poe's:** Poe's Kitchen at the Rattlesnake opened its roof deck Friday with a new Mexican-inspired menu, including a Mexican Monte Cristo and Thai BBQ chicken tacos. The deck is open daily from 11:30 a.m. to 1 a.m. 384



HERALD PHOTO BY BROOKS CANADAY

COMPLETELY LEGAL: Patrons enjoy the roof deck and bar at Legal Harborside in the Seaport District.

Boylston St., 617-859-7772.

■ **Market:** Market kicks off its season May 3 with a new frozen margarita menu, a summer cocktail list and an extensive offering of appetizers. The roof deck will be open at 3 p.m. weekdays and 5 p.m. Saturdays. 21 Broad St., 617-367-0658.

■ **Hyatt:** The Hyatt Regency's Terrace at Avenue One opens May 29 with its new \$4 Bites and Brews menu. Four dollar summer beers will be available all day, with chef-selected \$4 bar bites available from 5 to 7 p.m. The Terrace is open Tuesday-Friday from

5 to 10 p.m. 1 Avenue de Lafayette, 617-912-1234.

■ **Legal Harborside:** Legal Sea Foods' Seaport District location has a year-round roof deck thanks to its retractable roof, but this will be its first full summer season. The roof level has a new sushi menu as well as new spring cocktails. You can still get such old favorites as oysters and lobster rolls. Open 4-11 p.m. Monday through Thursday, 4 p.m.-1 a.m. Friday, noon-1 a.m. Saturday and noon-10:30 p.m. Sunday. 270 Northern Ave., 617-477-2900.

— sara.gaynes@bostonherald.com

Bartenders freshen up drinks

COCKTAILS, from Page 30

Boston's distillers of the same name. Jackson replaces lime with grapefruit, and rounds out the cocktail with vanilla syrup and fresh lavender.

"It's pretty and it's delicious," she said.

A similarly lovely one-two punch can be found in the Vodka Thyme Lemonade served at Market by Jean-Georges at W Boston.

"You take a sweet and savory approach," said Market mixologist Domingo-Martin Barreres.

"The lemon and cit-

rus vodka is infused with some fresh thyme so you can get a lot of interesting, complex (flavors)," he said. "You know the taste. You've had it before and it wakes you up by throwing in some thyme."

Barreres is an herb fan, and also big on infusing or muddling produce such as cucumber and rhubarb into drinks, or topping off a standard cocktail with fresh basil or chili oils.

"It's a fun way to deconstruct drinks," he said, "It gives it that 'Ooh, shiny.'"

Getting ingredients close to hand creates lots of ben-

efits, said Barreres. Not only does it taste better, it supports local growers and inspires amateur mixers.

"It's nice for your home bartender to play around," he said. "There's no right or wrong to it."

That anything-goes approach is what appeals to LJ McKanas at Strega Waterfront.

The head bartender gets into a botanical groove this time of year, and is especially pumped about creating cocktails that smell one way and taste another.

"It's very different from what you presume in the first place," he said, noting that the basil garnish on his Cucumber Vesper (Hendrick's gin, organic cucumber vodka and St. Germaine) doesn't taste like the mild peppery herb.

McKanas said most of his cocktail customers are women, and expects his namesake drink, the LJ Luscious Libation (elderflower liqueur, fresh strawberries) and the Champagne Cocktail (Prosecco,

rose syrup) to be among the season's strongest sellers. Of the latter, he said:

"There are wild hibiscus flowers that are edible sitting at the base of the champagne flute. It's very visually stimulating and you're drinking the prettiness of the cocktail."

Tom Tellier, beverage director at Restaurant dante, Cambridge, is also serving up the bounty of spring, with these seasonal libations:

■ **Amalfi Sunrise:** Citron vodka (made in-house) and limoncello, topped off with tonic

■ **Blue Skies:** Triple Eight blueberry vodka, fresh lemon juice, mixed with Dimmi Liquore di Milano and simple syrup

■ **Carpano Antica Formula** vermouth, Aperol and fresh lemon and lime juices.

And over at The Hawthorne bar in Boston, they're thinking pink, as in the pastel Jasmine, made with gin, fresh lemon juice, Curacao and jasmine pearl tea-infused Campari.



STAFF PHOTO BY ANGELA ROWLINGS

COOL CHOICE: Bartender Sarah Brown makes a white cranberry gimlet at Strega.