

World Cocktail Week Celebrated at Proof in Washington DC



Derek Brown and Chantal Tseng mix the Hibiscus Fizz.



Sebastian Zutant serves his Medicine Man to accompany a selection of artisanal cheeses

From left: Gina Chersevani, Adam Bernbach, Tom Brown, Chantal Tseng, Derek Brown, Justin Guthrie, and Rico Wisner

Launched in 2006, World Cocktail Week celebrates the anniversary of *cocktail's* first print appearance in 1806. Many cities have begun their own World Cocktail Week celebrations, but this year none were more enthusiastic about the event than Washington DC, home to a budding cocktail culture.

On May 12, more than 100 people flocked to Proof, in DC's bustling Chinatown neighborhood, to take part in a very special event. In addition to celebrating World Cocktail Week, the evening also served as a fundraiser for the Museum of the American Cocktail, which is scheduled to return to New Orleans in July.

On hand were ten of DC's best-known bar chefs, each of whom contributed an original cocktail to the evening. Included were Adam Bernbach of Bar Pilar, Derek Brown of Komi, Tom Brown of Cork, Gina Chersevani of EatBar, Justin Guthrie of Central Michel Richard, John Hogan of Hudson, Todd Thrasher of Restaurant Eve, Chantal Tseng of Tabard Inn, Rico Wisner of Poste, and Proof's own Sebastian Zutant.

Five of the exclusive cocktails were presented during a pre-dinner cocktail hour, while the other five were paired with a tasting menu prepared by Proof Executive Chef Haidar Karoum. The menu, said Karoum, was designed around local, seasonal products; included were dishes like Braised Shenandoah Lamb with Spring Pea-Tarragon Risotto & Grilled Ramps.

"It's thrilling to see the DC scene embrace the well-made cocktail," said Phil Greene, treasurer for the Museum of the American Cocktail. "To see this many talented bar-chefs showing up and giving their support for MOTAC, it's really inspiring. We're excited about going to back to New Orleans for historical reasons, as well as to help restore the local tourism economy."

Braised Shenandoah Lamb with Spring Pea-Tarragon Risotto & Grilled Ramps

By Chef Haidar Karoum, Proof,
Washington DC

Yield: 6 servings

Braised Lamb

Lamb shoulder	3 lbs
Red wine	1 bottle
Onions, diced	4
Celery, diced	2
Carrots, diced	2
Garlic	1 head
Thyme	1 bunch
Rosemary	1 bunch
Lamb stock	6 cups
Salt and pepper	to taste
Spring Pea Risotto	3 cups
Ramps, cleaned	12
Olive oil	1 Tbsp

1. Cut the lamb into 1-inch cubes and marinate overnight in red wine, onions, celery, carrot, garlic, and herbs. The next day, remove lamb from marinade and pat dry.
2. Strain vegetables from the wine and saute until well browned. Reduce wine by half. Season meat aggressively with salt and fresh ground black pepper.
3. Working in batches sear the lamb in a hot pan until nicely caramelized.
4. Combine seared lamb, caramelized vegetables, reduced wine, and lamb stock; bring to a gentle simmer. Simmer very gently in a covered pot for about 1-½ hours until tender.

Spring Pea Risotto

Onion, diced	1 oz
Butter	1 oz
White wine	1 cup
Arborio rice	1 cup
Chicken stock, hot	3 cups
Salt and pepper	to taste
Peas	1 cup
Pea puree	1 cup
Tarragon	3 Tbsp
Parmesan cheese	1 cup
Butter	4 Tbsp

1. Sweat onion in the butter. Add rice and mix thoroughly.
2. Add wine and cook until dry.
3. Add the chicken stock in several additions until rice is al dente.
4. Mix in the pea puree and warm, then fold in the butter, cheese, and tarragon.
5. Adjust seasonings.

To Plate

1. Drizzle ramps with olive oil and season with salt and pepper.
2. Place on a hot grill for just about 30 seconds.
3. Ladle risotto into six warmed bowls, top with the braised lamb, spooning the braising liquid on top of the meat. Top each bowl with two grilled ramps.

Cereza la Fuma

By Gina Chersevani, EatBar,
Arlington, Virginia

2 ounce Milagro Silver Tequilla
1 ounce Lillet Rouge
Cherrywood Smoked White Pepper Meringue
1 Tbsp Agave Nectar
½ ounce lime juice
Fleur de sel garnish

Measure and pour Tequilla, Lillet Rouge, lime, and agave nectar into a shaker with ice. Shake and strain into a footed highball. Sprinkle fleur de sel crystals over cocktail and top with a dollop of cherrywood smoked white pepper meringue.

Cherrywood Smoked White Pepper Meringue

3 egg whites
¼ cup powdered sugar (10x)
1 Tbsp lemon juice
1 Tbsp white pepper
Cherrywood chips

Beat egg whites, powdered sugar, lemon juice, and white pepper until they make a rich foam. Place plastic wrap over the bowl, leaving room for the smoking gun. Add wood chips to smoking chamber, light the wood, and turn on the blower; fill the container with smoke. When the smoke is thick, remove the hose and seal the bowl with plastic wrap. Let smoke dissolve into the meringue. Remove the cover, then hit the mix with a burr stick to ensure the meringue is thick enough.