

'THE DEVIL IS IN THE DETAILS'

The art of perfecting a cocktail garnish

BY EMILY O'CONNOR

As with fine cuisine, a cocktail's appeal develops before the consumer even tastes it. Just like a chef's intricate plating, a cocktail's final presentation should always be part of the recipe's consideration.

The frosted glass, the kind of ice used, fresh herb crowns or fruit, be it a twist of peel or a wheel of lemon, all have a certain effect on the drinker's experience and the flavor of the cocktail itself.

As a craft cocktail bartender and imbibor, I have always appreciated the most acute attention to detail when it comes to the love labored for a cocktail. They say the devil is in the details and one of the most important details that sets apart a craft cocktail from any other mixed drink is the presentation.

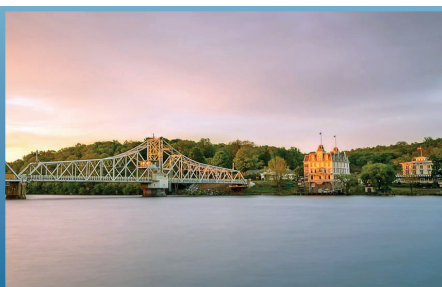
The bar world has evolved toward a more artful and social-media-ready experience. A barkeep often has to be clever about maintaining consistency in their garnishes. Fortunately, when it comes to making cocktails at home there is more time and space to make an average home bar a craft one with just a little creativity, fresh ingredients and attention to detail with the garnish.



Photos by Nikki Davidson

CLOCKWISE FROM TOP: Emily O'Connor garnishes her 'Garden's Delight,' a cucumber gimlet at The Knot Bar in Astoria's Bowline Hotel. Dehydrating fruit will concentrate the flavor, adding depth to a cocktail. Garnishes set apart a craft cocktail from any other mixed drink.

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