

CHEF'S ROLL | SOMM'S LIST

PRESENTATION IS EVERYTHING

We've partnered with Chef's Roll & Somm's List, the global culinary and wine professional networks, to learn more about beverage experts from across the country.

DEE ANNE QUINONES,

Head Bartender at Westbound in Los Angeles, CA

PHOTO: DYLAN+JENI



You're committed to local produce and seasonality; how will your cocktails reflect that during the winter months?

Los Angeles does not have conventional winter weather, which allows us a lot of flexibility with ingredients; however, people will relax on their vodka intake and start to move into "warmer" spirits like whiskey

and gin. We will incorporate seasonal items such as apples, blackberries, mandarin oranges and tangerines. Of course, we will also be incorporating herbaceous ingredients like lavender, bay leaf and thyme, as well as favorite spices this time of year like clove, cinnamon and vanilla.

New riff or an old classic—what's your cocktail of choice to unwind with after a long night behind the bar?

Everyone who knows me knows that I drink mezcal. Right now, a cider and mezcal is my preferred way to unwind.

ERIC CONSTEIN,

Founder/Head Bar Manager at Barçon Cocktail Co. in San Diego, CA

What might we find on your bespoke cocktail menu this fall?

Our fall lineup for craft cocktails utilizes all the classic seasonal favorites and more. From cinnamon infusions to cider-bourbon, we wanted to create a warming fall effect, while still basking in America's finest weather. The idea was to give homage to my East Coast roots and revive the feeling of cool fall nights and the changing of the leaves.

PHOTO: JACKIE WONDERS PHOTOGRAPHY



From ingredients to presentation, what has been one of Barçon's most innovative cocktails to date?

Every day is a new day to invent, create and redesign craft cocktails. We recently began testing the waters with fruit shrubs, mezcal and infusions. One of my favorite cocktails we offer is our Mezcal Bomb. Mezcal can be harsh to a novice palate, but when concocted the right way, it can be expansive. This cocktail not only looks sleek with a ruby glow, but is

also rimmed with Tajín and tickled with a fresh peel of lemon. The combination of fresh juice, Aperol and mezcal makes this cocktail dazzle with drinkability.

IGOR ZUKOWIEC,

Founder/CEO of ALCHEMIQ Catering NYC in New York, NY

What was the concept behind ALCHEMIQ?

I've been hearing from people about the difficulty of finding a mixologist service in NYC. Many catering companies offer some really great food, but none of them offer a high-end cocktail catering. Since I'm experienced in both cooking and cocktail-making I've decided to open the first food catering company with a bar program.

How would you describe the current mood/taste for cocktails in NYC?

It's a little different with bars and with the event business. More than ever before, bar customers are interested in buzzy, stirred drinks. The popularity of Negronis and Old Fashioned cocktails probably created that trend. Refreshing options are still popular: the Moscow Mule became the new Mojito. ■■

PHOTO: FLIP WOLAY/FOTOLIFPOOM



If you are a mixologist or wine professional interested in being featured here or want more information on Chef's Roll and Somm's List, please email featured@chefsroll.com.