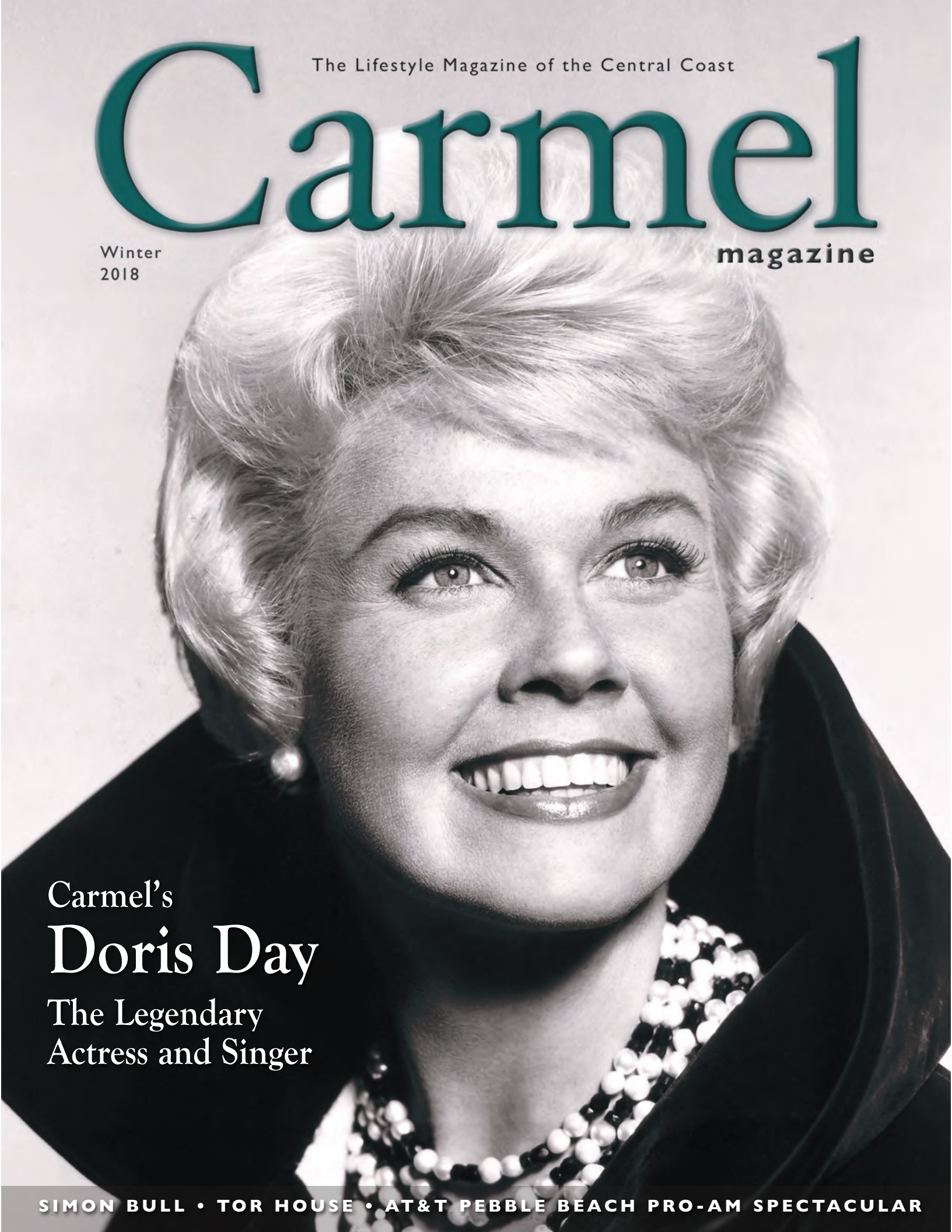


The Lifestyle Magazine of the Central Coast

Carmel

Winter
2018

magazine



Carmel's
Doris Day
The Legendary
Actress and Singer

SIMON BULL • TOR HOUSE • AT&T PEBBLE BEACH PRO-AM SPECTACULAR

C A R M E L M A G A Z I N E P R E S E N T S
M O N T E R E Y B A Y
D I N I N G

**Monterey Bay
Salmon**

*Served with Bernardus
Sauvignon Blanc*

**JACKS MONTEREY
RESTAURANT AND BAR**
2 Portola Plaza, Monterey

Photo: Kelli Uldall



drink

Asian Persuasion

Jacks Monterey

2 Portola Plaza

Monterey • 831/649-7830

www.jacksatportola.com

For Tuyet Vitacca, creativity begins at home in her kitchen and continues at work behind the sleek new bar at Jacks Monterey. Tuyet is the wife of Montrio Bistro bartender Anthony Vitacca, who she calls her biggest inspiration. “He loves my Asian-inspired yellow curry with carrots and turmeric,” she says. “It just made sense to use both in a cocktail.” Her Asian Persuasion combines carrot juice, the warming spice of turmeric, and a creamy Elderflower foam.

—Larry Harland



INGREDIENTS:

- 2 oz. turmeric-infused Skyy Vodka
- 1 oz. carrot juice
- ¾ oz. fresh lemon juice
- ¾ oz. agave
- 2 dashes orange bitters

ELDERFLOWER FOAM

- 7 oz. St. Germaine
- 5 oz. egg whites
- 3 oz. strained lemon juice
- 2 oz. water

TURMERIC-INFUSED VODKA

- 1 liter Skyy Vodka
- 1 T. finely ground turmeric

PREPARATION:

Combine vodka and turmeric and let sit overnight. Strain through coffee filter. Combine foam ingredients into ISI dispenser. Shake. Chill for 30 minutes. Pressurize. Shake again. Combine the turmeric-infused vodka, carrot juice, lemon juice, agave and bitters into a shaker. Shake and strain into martini glass. Top with foam. Garnish with orange twist.

Photo: Kelli Uldall