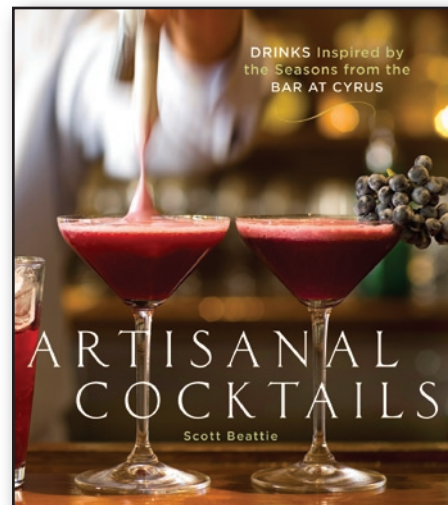


Publicity Contact: Lisa Regul (510) 559-1600 x3025, lisa.regul@tenspeed.com

Artisanal Cocktails

Drinks Inspired by the Seasons
from the Bar at Cyrus

by Scott Beattie



THINK GLOBALLY, DRINK LOCALLY

For years, top chefs have been using local, organic produce and handcrafted ingredients to create stellar food. Yet cocktails lag behind, often made with canned juice and neon-colored, sugar-laden, artificially flavored liqueur. Using the bounty of farmer's markets and local distilleries, Scott Beattie shakes up the cocktail scene with "culinary cocktails" that are on par with any world-class cuisine.

Artisanal Cocktails is a lush, full-color collection of visually stunning and astonishingly tasty drinks that take advantage of each season's fruits, vegetables, herbs, flowers, and spices in creatively named recipes such as Grapes of Roth (fall), Hot Indian Date (winter), Rhubarbarella (spring), and Huck Yu (summer). Winter drinks are a showcase for citrus, while spring brings edible flowers. By summer, there are berries and fruit. Fall is known for pomegranates and apples, like the ones used in Autumn Apple, a "goose-bump-good concoction" of spicy ginger and tart baked apple flavors that many say is the best thing they've ever tasted.

Beattie's utterly unique mixtures of fresh produce, quality spirits, and flavors from around the world have put him in the forefront of the new breed of bartenders and master mixologists. His extreme twists on traditional bar fare include the globally influenced Waverly Place Echo (China) with hints of mandarin orange and Szechuan peppercorns; the pungent Gin Kimchi (Korea); Irian Jaya (Indonesia), made with chile and lemongrass; Thai Boxer (Thailand) a refreshing drink flavored with Thai basil; and the tart Pomiranian (Iran).

Raise a glass to the moment! By using ingredients at their peak, readers can savor the perfect drink for every season and occasion. In *Artisanal Cocktails*, Beattie combines flavors and aesthetics as meticulously as a chef to produce the freshest, most fabulous cocktails that guests won't forget.



Scott Beattie tended bar at Postrio, Azie, and Napa Valley's Martini House before being handpicked to shape the cocktail program at Cyrus Restaurant in Sonoma wine country. He has been profiled in *Gourmet*, *GQ*, *Food & Wine*, *San Francisco Chronicle*, and *Bon Appétit*, among other publications. Scott lives in Healdsburg, CA, and is available for interviews. Visit his website at www.scottbeattiecocktails.com.

Artisanal Cocktails by Scott Beattie • \$24.95 hardcover

8" x 9" • 160 pages • full color • ISBN: 978-1-58008-921-0 • Publication date: November 2008

VISIT OUR ONLINE PRESS ROOM: WWW.TENSPEED.COM/RESOURCES/TSPKITS.HTM
TO DOWNLOAD BOOK COVERS, AUTHOR PHOTOS, AND PRESS RELEASES