

# PLENTY

THE WORLD IN GREEN  
OCTOBER/NOVEMBER 2008

## SEASONAL SIPPERS

MARK GAIER AND CLARK FRASIER—the chef-duo behind Arrows, a mecca of sustainable dining—have opened another Boston-area eatery, aptly named Summer Winter. Featuring a 98-seat dining room, the restaurant boasts a strictly seasonal menu of from-the-earth dishes like Salt Cod Beignets and Dandelion Salad with currants and pine nuts. The on-site greenhouse supplies the majority of ingredients, including edible flowers and herbs for the restaurant's signature "locavore libations." Here, Gaier and Frasier share recipes for their favorite seasonal concoctions.



### GREENHOUSE CAIPIROSKA

2 ounces vanilla-flavored vodka  
½ ounce simple syrup  
2 mint leaves  
1 teaspoon thyme leaves  
½ ounce fresh-squeezed lemon juice  
½ ounce fresh-squeezed lime juice  
Muddle mint, thyme, and simple syrup. Add ice, vodka, and lemon and lime juices. Shake and serve on the rocks. Garnish with sprig of thyme.

### ROSEMARY PEAR BRAMBLE

2 sprigs of rosemary leaves (no stems)  
¾ ounce simple syrup  
2 lemon wedges  
¼ pear, seeded and roughly chopped  
3 ounces gin  
Muddle all ingredients except gin until pears are completely mashed. Add ice and gin. Shake vigorously and strain into martini glass. Garnish with pear slice.

### CRANBERRY NIGHTSHADE

8 cranberries  
2 ounces vodka  
½ ounce simple syrup  
½ ounce Cointreau  
2 lemon wedges  
2 ounces Champagne  
Add all ingredients, except Champagne. Squeeze lemon and discard the rind. Shake vigorously for 30 seconds. Serve up in a martini glass and top with Champagne. Garnish with extra cranberries and a lemon slice.

### WHISKEY SMASH

2 lemon wedges  
4 mint leaves  
¾ ounce simple syrup  
2 ounces bourbon  
Muddle mint, lemon, and syrup in mixing cup. Add bourbon and shake. Strain into rocks glass filled with crushed ice. Garnish with sprig of fresh mint.

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