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INTO THE NIGHT...

As a rule, Light Group corporate mixologist Emilio Tiburcio aims to be “always creating something innovative with perfect balance and inviting presentation, something that catches the eye.” That philosophy explains why Tiburcio secured one of just 10 spots in the second season of the Sundance Channel’s *Beyond the Bar* challenge with his entry, *Royalty*, which combines Grey Goose Cherry Noir with sparkling wine and a hint of chocolate bitters for a delightfully decadent and feminine triple-threat. Look out, strawberries; there’s a new fruit coming between you and your champagne. And chocolate, you’re next.

ROYALTY, \$19

As served at Fix Restaurant & Bar in Bellagio, Brand Steakhouse & Lounge in Monte Carlo and Stack Restaurant & Bar in The Mirage

In a mixing glass, combine 2 ounces Grey Goose Cherry Noir vodka, 1 ounce freshly squeezed lime juice and 1 ounce wild hibiscus-infused simple syrup (or the syrup from a jar of Wild Hibiscus Flowers in Syrup, \$11, wildhibiscus.com). Add ice, cover, shake and strain into a chilled cocktail glass. Add three dashes of Fee Brothers Aztec Chocolate bitters, and top with Chandon sparkling rosé. Garnish with a wild hibiscus flower and sink a maraschino cherry to the bottom.

THE DETAILS

Handpicked Basque black cherries give Grey Goose Cherry Noir its distinctive dark, fresh cherry flavors. According to Grey Goose, cherry is right now the most called-for flavored vodka. Try it with cola or with a little Noilly Prat Rouge, a bit of orange zest and—what else?—a cherry.