3/4 oz rye whiskey

3/4 oz Cognac

3/4 oz sweet vermouth

Dash Peychaud's bitters

Dash Angostura aromatic bitters

1/2 tsp Benedictine liqueur

Cherry for garnish

The Vieux Carre (pronounced voh care-eh) is a classic cocktail straight from New Orleans. It was Walter Bergeron who created this cocktail at the Hotel Monteleone in the 1930's, naming it after the French meaning "old square" which referred to the French Quarter. This is still one of the specialties of the establishment and sipping one at the spinning Carousel Bar is a great experience. The Vieux Carre is a complex cocktail that doesn't look quite right on paper but is stunning when properly mixed.