

Venue Concept: Tapas lounge

Prompt: give me a shaken signature gin cocktail■■■

Based on the principles outlined in Cocktail Codex, I'd like to introduce you to a shaken signature gin c

****Introducing the "Breeze of Buenos Aires"****

- * 2 oz London Dry Gin
- * 1 oz Fresh Grapefruit Juice
- * 1/2 oz Honey-Ginger Syrup (see below for recipe)
- * 1/4 oz Elderflower Liqueur
- * Dash of Grapefruit Bitters
- * Ice
- * Garnish: Grapefruit twist, sprig of rosemary

****Honey-Ginger Syrup:****

- * 1 cup Honey
- * 1 cup Water
- * 1/2 cup Fresh Ginger, sliced

Combine honey and water in a saucepan, heat until dissolved. Add sliced ginger and remove from heat.

****Instructions:****

Shake all ingredients with ice until chilled and strained into an Old Fashioned glass filled with ice. Garnish with grapefruit twist and rosemary sprig.

This cocktail showcases the versatility of gin and the principles of balancing flavors and techniques outlined in the Cocktail Codex.