

All recipes courtesy of Lish Steiling

Course: Cocktail

### **New Moon Cocktail**

*3 ounces gin, such as Plymouth*  
*2 ounces Herb Simple Syrup, recipe follows*  
*1 ounce lemon juice*  
*3 ounces cava, divided*  
*1/3 teaspoon pink peppercorns, finely crushed or chopped*

In a cocktail shaker filled with ice combine the gin, herb simple syrup and lemon juice. Place the top on the shaker and shake vigorously for 1 minute. Strain evenly into 2 coupe glasses. Top each glass with 1 1/2 ounces of chilled cava and sprinkle evenly with the pink peppercorns. Enjoy.

Makes 2 drinks

### **Herb Simple Syrup**

*1/4 cup sugar*  
*4 sprigs rosemary*  
*5 sprigs thyme*  
*5 strips lemon zest, removed with a vegetable peeler*  
*1/2 cup water*  
*Pinch of kosher salt*  
*6 leaves basil, torn*

In a small saucepan combine the sugar, rosemary, thyme, lemon zest, water and a pinch of salt. Bring to gentle simmer over medium heat. Simmer for 5 minutes. Remove from the heat and stir in the basil. Cool to room temperature. Strain the syrup into a small bowl and use as directed.

### **New Moon Mocktail**

*1 batch Herb Simple Syrup*  
*2 teaspoons freshly squeezed lemon juice*  
*1 1/3 cup seltzer*  
*1/3 teaspoon pink peppercorns, finely crushed or chopped*

Divide the herb simple syrup into 2 glasses, about 1 1/2 ounces in each glass. Fill the glasses with ice and divide the lemon juice and seltzer between the 2 glasses. Stir to combine. Sprinkle evenly with the pink peppercorns and serve.

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Course: Appetizer

### **Citrus Salad with Olive Oil Yogurt'**

*1/2 cup reduced fat Greek yogurt*  
*1 tablespoon extra virgin olive oil*  
*A pinch kosher salt*  
*1 teaspoon grated meyer lemon zest, from 1 lemon*

*2 teaspoon coriander seeds*  
*1 teaspoon fennel seeds*  
*1 cara cara orange, peeled and sliced*  
*1 pink grapefruit, peeled and segmented*  
*1 minneola tangelo, peeled and sliced into quarters*  
*1 meyer lemon, peeled and segmented*  
*6 basil leaves, torn*  
*1/2 teaspoon Flake salt, such as maldon*  
*Extra virgin olive oil, to drizzle*

In a small bowl, whisk together the yogurt, oil, salt and lemon zest. Set aside.

Heat a small skillet over medium heat. Add the coriander and fennel seeds to the pan and toast for 2 to 3 minutes or until fragrant. Allow to cool for 5 minutes. Using the back of a smaller pan inside the skillet, crush the seeds using a rolling motion to crack the coriander and fennel.

Divide the yogurt on 4 plates. This can just be in a small mound toward one side of each plate. Using the back of spoon make a 'swoosh' on the bottom of the plate following the shape of the plate. Basically, just spread it out a bit in a curve. Decoratively divide the citrus on the four plates. Feel free to cut them or tear them as needed so each plate has a few of each citrus. Tuck some of the torn basil in and around the citrus. Sprinkle the citrus with the flake salt and the crushed seed mixture. Drizzle with a touch more olive oil and enjoy.

Prep time: 10 minutes

Cook time: 4 minutes

Yield: serves 4

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## MUSIC

'Three by Langston' (1998)  
Composed by Ricky Ian Gordon  
Text by Langston Hughes



### Lish's Pairing Instructions

Begin by sipping the cocktail while listening to 'New Moon'

Plate the appetizer while listening to 'Lucky'. Take your time. It may take a bit longer than the song and that is okay. Take a pause. The feeling will be there.

Enjoy the appetizer while listening to 'Joy' along with any remaining cocktail.