

MODERN SPIRITS



THE SIPPING VODKA



Reminiscent of trips to the Orient, candied ginger is sweet and demure one moment and assertive the next.

Serve with sushi, seared tuna and Jamaican spice cake.

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Premium Belgian dark chocolate and succulent California oranges and a hint of red spice prolong memories of winter holidays.

Serve with biscotti, home-made truffles and vanilla semifreddo.

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Clean, sharp and vivid, grapefruit honey is mildly tart with a hint of bitterness and a touch of sweetness from a dollop of honey.

Serve with seared sea scallops, poached fish and roast chicken.

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Combining the lingering sweetness of pears with a light touch of lavender creates an intimate and delicate infusion – our ode to poetry.

Serve with grilled pork chops, foie gras, cheeses and crème brûlée.

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Made exclusively with seasonal Oregon black truffles, this libation has telltale scents of port, rich soil, pineapple and chocolate.

Serve with risotto, roasts, lobster, escargot, earthy cheeses.

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Savory spices and a touch of heat from Malabar peppercorn and dried red chilies complement the celery's green bouquet.

Serve with steaks, charcuterie, cold tomato soup, ceviche and grilled seafood.

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Sophisticated and slightly mysterious, this infusion highlights a complex blend of teas with nuances of flower petals and rare fruit.

Serve with caviar, smoked fish, duck, kabobs and pilafs with dry fruit.