

The French 75 may have originated elsewhere, most likely at the American Bar in Paris, but New Yorkers soon adopted the Champagne-heavy cocktail and have made it their own.

You might say it's because many of the city's residents embrace day-drinking as part of a glamorous weekend brunch at spots like Balthazar, and French 75s fit the bill perfectly, fueling gossipy dishings on the previous night's party exploits.

French 75

Add the gin, lemon juice, and syrup to a cocktail shaker with ice and shake until well-chilled. Strain into a flute glass. Top with Champagne and stir gently and briefly to combine. Garnish with a lemon twist, if desired.

1 oz (30 ml) gin

½ oz (15 ml) lemon juice, freshly squeezed

¼ oz (10 ml) Simple Syrup (see page 163)

3 oz (90 ml) Champagne (or other sparkling wine)

GARNISH

Lemon twist (optional)

Saline solution

Heat the water, without allowing it to boil, then add the salt, stirring until the salt has dissolved. Allow to cool, then funnel into a small, clean dropper bottle.

2¾ oz (80 ml) water

¾ oz (20 g) high-quality, non-iodized salt (such as kosher or sea salt)

Simple syrup

Combine the sugar and water in a saucepan over medium heat, stirring until the sugar has dissolved. Do not allow to boil. Remove from the heat and allow to cool. The syrup will keep, tightly sealed and refrigerated, for up to 1 month.

1 cup (200 g) sugar

1 cup (240 ml) water



The drinks that make the city

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Cocktails