



FINE and DANDY

While the rest of the country revels in fall's flushes of amber, gold and rust, blue-gray ocean waves lapping tar sand quietly mark our autumn. The exception can be found at Pelican Hill Resort, nestled up against Newport Coast Drive, where its Apple Dandy cocktail, served at the resort's Social Lounge, channels a true harvest mood. Mixed with the clean tasteless essence of Tito's Handmade Vodka, a splash of Pomméau de Normandie, aged in oak barrels for up to four years, unravels itself in stages: bright bursts of dried cherry and plum, with an aftertaste of sweet almonds and honey. The spirit's subtle apple notes perk up with fresh-squeezed lemon juice and sweet honey water. Apple chips dusted with cinnamon garnish the cocktail's martini glass rim. The wilted slices appear like dried, autumn leaves tussled in the wind.

— JENN TANAKA

Apple Dandy

2 oz. Tito's Handmade Vodka
 3/4 oz. lemon juice
 1/2 oz. Pomméau de Normandie
 1/2 oz. honey water*
 Apple chips
 Cinnamon, to taste

Method:

Fill a martini shaker two-thirds full with freshly cubed ice.
 Add liquid ingredients.
 Shake briskly for about 15 seconds.
 Double-strain into a chilled martini glass.
 Garnish with an apple chip floating on the surface and a dust of cinnamon.

* For honey water, combine equal parts water and warmed, runny honey.

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